



L'Orange

PÂTISSERIE

Monday to Saturday
Patisserie 8am to 4pm
Kitchen 8am to 3pm

On Public Holidays a 15% surcharge applies.

At L'Orange we do not split bills.

Prices are GST inclusive.

Visa and Mastercard transactions incur a 1.1% surcharge.

Coffee

Espresso **3.50**

Doppio Espresso **4.00**

Lungo **3.90/4.80**

Macchiato **3.50**

Piccolo **3.50**

Cappuccino **3.90/4.80**

Flat White **3.90/4.80**

Chai Latte **3.90/4.80**

Latte **3.90/4.80**

Mocha **4.90/5.90**

Our Belgian Chocolate Blend

Belgian Hot Chocolate **4.90/5.90**

Dutch Speculaas Hot Chocolate **4.90/5.90**

Keep Cup 8oz **3.40** 12oz **4.30**

Decaf **0.50**, Extra Shot **0.50**, Bonsoy/Almond Milk **1**

Lactose Free **1**, Vanilla/Hazelnut/Caramel Syrup **1**

Tea

Our preferred tea is from Harney & Sons accompanied by a freshly house made sweet **6.50**

Earl Grey Supreme

Hot Cinnamon

Citron Green

Peppermint

Special English

Paris

Chamomile

Raspberry

Cold Drinks

Freshly Squeezed Orange Juice **8.00**

Capi Premium Drinks 250ml **5.50**

Lemonade, Blood Orange, Ginger Beer, Pink Grapefruit,

Agnostura Lemon Lime and Bitters.

Brunch Menu

Free Range Eggs 12.00

Scrambled or Fried.

Served With Fresh Baguette and D'Isingny Butter.

French Omelette 18.90

Free Range Eggs & Fresh Cream.

Option 1: Zucchini, Basil, Gruyère Cheese, Chives & Roasted Baby Tomatoes.

Option 2: Lucas Ham & French Brie.

Option 3: Toulouse Sausage, Bacon, Potato, Green Peas and Fresh Thyme.

*Add Lime Avocado, Mushrooms

French Crepes 18.90

Savoury: Braised Grilled Leek, Oyster & Button Mushrooms, French Mustard, Toulouse Sausage & Fresh Thyme.

Sweet: Champagne Strawberries and Nutella.

Amsterdam Avocado 21.00

Fresh Avocado, House Made Salmon Gravlox, Marinated Zucchini, Basil Lemon Ricotta, Roasted Baby Tomato. Served with Fresh Baguette.

Croque Monsieur/ Madame 17.90

Lucas Ham, Creamy Velouté, French Mustard, Gruyère Cheese, Fresh Chives. Served with Micro Herb Salad & Sweet Potato Crisps.

*Add Madame Fried Egg 2

L'Orange Toastie 13.90

Light Sour Dough, Lucas Ham, Gruyère Cheese, Roma Tomato, Cracked Pepper. Cooked to Perfection in French Butter.

Fruit Toast 8.90

European Style or Deeks Gluten Free. Served with D'Isingny Butter.

*Add Jam **1**

European Style Lightly Sweetened Yoghurt 9.90

Fresh Fruit. Served with Grain Free 'Muesli Bar' Granola.

GF Bread available add **2**

SIDES *Add Ons Suggested by Chef Wim.

Bacon, Salmon Gravlax, House Marinated Salmon **6**

Free Range Egg, Baby Spinach, Button Mushrooms,
Baby Roma Tomato **4.50**

Lime Avocado, Toulouse Grilled Sausage **5.50**

Fresh Baked Daily

Croissants 4.50

Add Jam or D'Isingny Butter **1**

Lucas Ham & Cheese Croissant 8.90

Add Tomato **1** or Avocado **1**

Chocolate Croissant 5.50

Almond Croissant 5.90

Escargot, Custard & Raisin 5.50

Baguettes 12.90

Vegetarian:

Marinated Zucchini, Pickled Eggplant,
Provolone Cheese, Sun Dried Tomatoes.

Prosciutto Cotto:

Lucas Ham, Provolone Cheese, Fresh
Rocket & Caper Berry Salad.

Smoked Chicken Breast:

Avocado, Oven Roasted Zucchini &
Provolone Cheese.