



BREAKFAST

Served until 11.30 am

OMELETTES

Wild mushroom...£6

Bayonne ham...£6

Gruyère cheese...£6

Smoked salmon...£8

Eggs Benedict...£7

Potato rosti, crispy bacon, fried eggs...£6

Salmon fishcakes...£9

Croissants & muffins...£3 EACH

Bread basket and jams...£5

Fruit compote, thick yogurt, manuka honey...£5

Bircher muesli...£5

Granola...£5

FRESHLY SQUEEZED JUICES

Apple juice, spicy tomato, orange juice...£3

KUSMI TEA'S...£2.50

P.M. Kousmichoff opened his first tea ship in Russia in 1867, the same year that Kettner's was founded. When the Russian revolution began he transferred his business to Paris. Kusmi's award winning blends of Chinese, Indian and Ceylon teas are produced using recipes which have been jealously guarded since the 19th Century.

English Breakfast: *Blend of Ceylon and Assam tea*

Thé du Matin: *Blend of black teas from China, Ceylon and India, ideal for morning*

Earl Grey: *Bergamot flavoured black tea*

Ceylan OP: *Black Ceylon tea with long leaves*

Decafe Ceylon: *Decaffeinated black Ceylon tea, whole leaf*

Lapsong Souchong: *Strongly smoked black China tea*

Darjeeling: *Subtle black tea from the great tea gardens of India*

Green Gunpowder: *Green China tea*

Green Bouquet: *Green China tea with citrus fruits and flowers*

Vanilla: *Black China tea flavoured with vanilla*

Anastasia: *Bergamot, lemon and orange blossom black tea*

Thé des Rois Mages: *Orange, almond, vanilla and spices black tea*

Chamomile: *Finest grade of chamomile herbal infusion*

Fresh Mint

COFFEE

Fairtrade, Rainforest Alliance, 100% organic Arabica from Ethiopia, Honduras, Sumatra and Peru

Single Espresso...£2

Double Espresso, Cappuccino,

Café au lait, Americano...£2.50

Chocolat chaud...£2.50

A discretionary service charge of 12.5% will be added to your bill. This is distributed amongst the Kettner's team. Some products may contain nuts. If you have any dietary requirements please let us know.

One of the oldest restaurants in London's theatreland, Kettner's was founded in 1867 by Auguste Kettner, a former chef to Napoleon III. Kettner's was a French restaurant with a frisky reputation. A place where respectable diners and actresses could consort and indeed cavort, it is situated in four Georgian houses just behind the stage doors and has a secret passageway running to the Palace Theatre. Kettner's runs over five floors with a warren of private rooms, known as Cabinets Particuliers, which were perfect venues for a little Tête-à-Tête over dinner and champagne. Former regulars include Oscar Wilde and Bosie (it is mentioned in the trials), Lily Langtry, Agatha Christie and Bing Crosby.



KETTNER'S

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