



ARTISAN | **CAFÉ
BAKERY
FOOD BOUTIQUE**

GACHIBOWLI



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At Café Éclat our passion is breads and pastries.

They are made fresh everyday by hand with almost no mechanical intervention. This is a long meticulous process and takes between 2 and 3 days from flour bag to shop shelf having been carefully baked in our European stone lined oven. There are no fats or preservatives used in our products except French butter. Instead of yeast we use our home made culture made from the wild yeasts present on Indian Alphonso mangoes to naturally raise most of our breads and pastries. Our flour is milled exclusively for us and is free from chemicals and preservatives.

This slow method recreates Artisan European methods used over 100 years ago. Which is now almost extinct but being resurrected by us. It produces breads of unparalleled flavour, crust, texture and above all digestibility. Which you will find in very few places in the World.

Our ingredients are humble: Flour, water, salt and above all time.

Café Éclat The only truly Artisan Bakery shop between here and London and located right here on your doorstep in Hyderabad.



NOTE:

- ALL PRICES ARE EXCLUSIVE OF TAXES.
- DUE TO OUR ENDEAVOUR TO SERVE ONLY FRESH FOOD ALL VARIANTS ARE NOT AVAILABLE ON ALL DAYS, PLEASE CHECK DISPLAYS OR CONTACT ONE OF OUR STAFF MEMBERS, WE REGULARLY KEEP INTRODUCING EXCITING NEW VARIANTS/ ITEMS TOO.
- MOST OF OUR PRODUCTS CONTAIN EGG, NUTS, DAIRY AND OUR FACILITY HANDLES ALL OF THEM, IF YOU ARE ALLERGIC TO ANY OF THE INGREDIENTS OR YOU HAVE A SPECIFIC PREFERENCE PLEASE LET US KNOW BEFORE YOUR ORDER IS PLACED AND WE WILL BE GLAD TO ASSIST YOU.
- ALL PORTION SIZES AND SIDES ARE FIXED, ANY REQUEST FOR ADDITIONAL ONES WILL BE CHARGED ACCORDINGLY.
- RIGHT OF ADMISSION RESERVED.
- **PLEASE ALLOW 15-20 MINUTES FOR PREPARATION.**



BREAKFAST

(AVAILABLE BETWEEN 08:00 AM-12:30 PM)

English Breakfast Two fried eggs, two grilled tomatoes, baked beans, two sausages, mushrooms, hash brown and choice of toast.	355
Plain Omelette Three eggs of omelette served with toast and hashbrown.	250
Add on fillings for Omelette	
• Cheese and Mushroom.	100
• Farmers (Tomatoes, Onion, Red pepper and Mushroom)	100
• Broccoli, Pea and Spinach	100
• Lyonnaise (Sautéed Potatoes, caramelised Onions and Garlic)	100
• Tomato, Onions, chilly and Coriander	75
• Basque (Sunblush Tomatoes, Pepper and paprika)	100
• Baked Cauliflower and Cheese	100
• Spinach and goat cheese	150
Spanish Omelette Red pepper, Onions, Olives, Potatoes and Basil.	340
Mushroom Spinach Frittata Baked Italian style omelette	340
Omelette Meal A choice of any filling with toast, baked beans, Hash brown, home made chicken sausage and sautéed mushrooms.	420
Eggs any-style (Scrambled, Fried, Poached) Served with Hash brown and choice of toast.	285
• With smoked salmon	180
Eggs Benedict with Hollandaise Served with Hash brown and choice of toast.	320
• With smoked salmon	180
• Florentine (Spinach mixed with cream)	80
Breakfast Bap Two Fried Eggs, two homemade chicken sausages served in a homemade bap.	300
French Toast Our iconic Brioche dipped in fresh egg, milk, Tahitian vanilla mixture, gently fried in butter and Served with organic honey.	305
French Pancake French style served with brown sugar, butter, cinnamon, lime juice and maple syrup.	220
Add Caramelised Banana Slices to French Pancake	75
American Pancake Three golden Pancakes made with yoghurt, eggs and butter served with mix berry couli, fresh cream, homemade chocolate hazelnut praline.	305
Belgian Waffles Waffle served with maple syrup, fresh cream, homemade chocolate hazelnut praline and mix berry couli.	305
Swiss Bircher Muesli Based on the original Swiss recipe, including oats, nuts, fresh apple, yoghurt, all soaked overnight and served with honey and mix berry couli.	240
Granola cereal	235
Half Baguette Served with Butter and Jam	240
Scotch Mist Roll Served with Butter and Jam.	150



STARTERS AND SAVOURIES

Caribbean Chicken Wings Marinated in our homemade traditional sweet and spicy Caribbean sauce and roasted.	290
Hot Wings Marinated in our homemade traditional sweet and spicy sauce and roasted.	290
Honey Mustard Wings Marinated in our homemade traditional Honey mustard sauce and grilled.	290
Mushroom Melt Creamy mushroom served on a French baguette.	200
Chicken Broccoli Melt Chicken, broccoli and cheese served on a French baguette.	220
Vegetable Quesadilla Onion, bell peppers, tomato, baked beans and cheese filled in tortilla.	220
Chicken Quesadilla Tender chicken, onion, bell peppers, tomato, baked beans and cheese filled in tortilla.	270
Stuffed Mushroom Mushroom stuffed with 3 types of European cheeses and baked in brick oven.	195
Pollo a la Brasa (Peruvian Grilled Chicken) Roasted tender chicken in a homemade traditional Peruvian marinade and served with authentic Aji Verde (green sauce)	340
English Fish n Chips Vietnamese sea bass coated in our crispy beer batter and served with French fries	345
Char grilled Chicken Steaks 2 Pcs of slow grilled chicken Tenderloin with seasonal vegetables, mashed potato and red cabbage.	475
Roasted chicken with caramelized shallots 3 Pcs of slow roasted chicken with cuscus salad and french fries.	495
Broccoli Quiche Cheese, broccoli, onions, fresh milk cream and eggs.	150
Chicken Quiche Cheese, chicken, onions, fresh milk cream and eggs.	170
Mushroom Quiche Cheese, mushroom onions, fresh milk cream and eggs.	160
Chicken Sausage Rolls Butter puff pastry filled with our homemade chicken sausage served with a helping of house salad and homemade red cabbage marmalade.	230
Broccoli and Sweet Corn Turnover Broccoli and sweet corn with cheese and seasoning served with a helping of house salad and homemade red cabbage marmalade.	180
Chicken and Mushroom Turnover Chicken and mushroom with cheese and seasoning served with a helping of house salad and homemade red cabbage marmalade.	195
Potato Gratin Sliced potato slowly cooked with butter, fresh cream and garlic.	165
Cauliflower Cheese Cauliflower cooked in creamy white cheesy sauce.	195
Shepherds Pie Classic English dish with ground mutton cooked with a tomato sauce and topped with cheesy mashed potato.	495
Chicken and Mushroom Pie Chicken cooked in an onion, mushroom gravy and topped with cheesy mashed potato.	240
Chicken Schnitzel Pounded chicken breast crumbed and pan fried served with salad and french fries.	450
Sides	
Potato wedges	165
French fries	165
French mozzarella cheese garlic bread	170
Plain garlic bread	130



SANDWICHES & PANINI

All sandwiches are served with butter, lettuce, tomatoes & grilled on a bread of your choice (House white/sour dough/seedy/baguette/whole wheat subject to availability). Please let us know if you prefer your sandwich cold.

Add distinct flavour to any sandwich by choosing any of our sweet, sour breads (fruit sourdough/New England apple walnut/chocolate, honey/orange and raisin at Rs. 50/- subject to availability)

All Panini are toasted on a Panini grill and served on homemade olive oil panini/ciabatta bread.

English Paneer Tikka Sandwich 380
Tender Indian cottage cheese marinated in Éclat's special masala spice mix to give a tangy Anglo Indian slant to our out of the world sandwich.

Spinach & Sweet Corn Panini 325
Homemade filling of baby spinach and sweet corn in a white cheesy sauce, dill pickle, jalapeño, dijon and English cheddar.

Very Cheesy Panini 380
Roasted red peppers, baby spinach, Danish mozzarella, English cheddar, Old Amsterdam Gruyere, dijon, dill pickle and jalapeños. Contains no imitation (processed) cheese like all our products.

Mixed Roasted Vegetables Panini 320
Mixed roasted vegetables garnished with tomatoes and cheese.

Barbecued Chicken Panini 385
Barbecue chicken with homemade barbeque sauce, roasted red capsicum, onions, jalapeños, tomatoes and cheese.

English Lamb Panini 450
Roasted leg of lamb with homemade mint sauce, onions, tomatoes and cheese.

Grilled Vegetable Panini 350
Danish mozzarella, tomatoes, pesto, kalamata olives, roasted anise seeds, roasted aubergine, roasted courgette, roasted red pepper, dill pickle, jalapeño, garlic infused olive oil.

Mushroom Trio & Spinach Sandwich 335
Three types of mushrooms and spinach with caramelised onion.

Tuna Melt Sandwich 450
Homemade Tuna mix, red onions, dill pickle, roasted red peppers, jalapeño, Dijon and English GI cheddar.

Scottish Smoked Salmon and Homemade Egg Salad Sandwich 455

Coronation Chicken Sandwich 395
Moist chicken mixed with our homemade mild curry sauce, blended with mayonnaise and served with our red cabbage marmalade.

Basque Chicken Sandwich 395
Roasted chicken blended with a touch of mayonnaise and a hint of smoked paprika.

Goat Cheese and Pesto Sandwich 375
Greek goat cheese and homemade pesto.

Pulled Spicy Jerk Chicken Sandwich 385
Pulled chicken breast portion with homemade spicy sauce

English Chicken Tikka Sandwich 395
Chicken fillets marinated in Éclat's special masala spice mix to give a tangy Anglo Indian slant to our out of the world sandwich.

Pesto Chicken Sandwich 420
Tender chicken in authentic homemade Italian pesto marinade.

Pesto Vegetable Sandwich 380
Grilled vegetables in authentic homemade Italian pesto marinade.



SALADS

House Salad Romaine, rocket, tomatoes, onions, olives, red peppers, cucumber, homemade olive oil vinaigrette.	340
Tuna and House Salad Tuna on house salad.	450
Chicken Basque and House Salad Roasted tender chicken blended with touch of mayonnaise, hint of smoked paprika on house salad.	400
Coronation Chicken and House Salad Slender slices of coronation chicken on house salad.	400
Scottish Smoked Salmon and House Salad Scottish smoke salmon on house salad.	500
Watermelon Feta Salad Watermelon slices, Greek PDO feta cheese, mint, pine nuts, Balsamic vinegar and olive oil.	335
Citrus Nuts Salad Lettuce, orange, mixed nuts, raisins, honey mustard vinegar.	380
Couscous salad With home sun blush tomato, paprika and lemon dressing.	340
Add-ons	
Grilled Chicken	120
Smoke salmon	180

FILLED BAGELS & CROISSANTS

Choice of Maldon Sea Salt Flakes, Plain, pizza, Sesame Bagels and butter croissants subject to availability.

Cheese Salmon Scottish smoked salmon with cream cheese.	425
Pesto Cheese Homemade pesto and Greek goat cheese filling.	325

PITA POCKETS

Blackened Chicken Peruvian style blackened grilled chicken with lettuce, tomato, onion, jalapeños and Peruvian traditional aji verde.	395
Roast Lamb Mint Lettuce, tomato, onion, jalapeños, English mint sauce with roasted lamb leg.	425
Hummus Lettuce, tomato, onion, roasted pepper, hummus paste and sun dried tomato.	355



BURGERS

(Fresh and completely homemade served with salad and French fries.)

Vegetarian Burger 315

Homemade vegetarian burger patty in a homemade burger bun.

Chicken Burger 375

Homemade chicken burger bun and patty.

Barbeque Chicken Burger 395

Homemade chicken burger with homemade barbeque sauce.

English Chicken Tikka Burger (Does not come with patty) 425

Chicken fillets that we marinate in our own very special masala spice mix to give a tangy Anglo Indian slant to our delicious burgers.

Sloopy joe (Does not come with patty) 425

Mince chicken that we cook in our own receipe mix, served with seedy bun

Pulled Spicy Jerk Chicken Burger 400

Our jerk seasoning is made to a traditional Jamaican recipe and is used to marinate the chicken.

All Day Baps 460

Homemade chicken patty and two fried sunny side eggs on soft baps with mayo.
Eggs are cooked soft. Please specify if you need them fully cooked.

PASTA

All our artisanal pastas are crafted using copper dyes, finest durum wheat, naturally dried over a 24-48 hour period to give a distinct mature flavour. Available with an option of penne/fusilli/spaghetti and served with toast.

Pasta Arrabbiata Vegetarian 395

Red peppers, onions, chilli flakes and tomato sauce.

Alfredo 415

Creamy white sauce with garlic, onions and Parmesan cheese.

Spaghetti Bolognese (Chicken) 470

Classic homemade Bolognese sauce, served with spaghetti and Parmesan cheese.

Pasta Del Brownie 415

A mixture of arrabbiata and alfredo.

Spaghetti Carbonara-Chicken 440

Fried minced chicken in a creamy egg sauce with lots of garlic and parsley

Spaghetti Aglio E Olio 410

Roasted veg, garlic, olive oil and pesto made in traditional Naples style.

Vegetables Lasagna 470

Pasta Sheets cooked with char grilled aubergine and courgettes with our home made tomato sauce and finished with cheese in our brick oven.

Chicken Lasagna 510

Pasta Sheets cooked with our home made chicken blolognese sauce and finished with cheese in our brick oven

Add-ons

Chicken to any of the Pastas 70

Vegetables to any of the Pastas 50



AUTHENTIC THIN CRUST SOURDOUGH PIZZA

Our pizzas are traditional 3 day pampered sourdough, thin crust with characteristic blackened bubbly edges and are made with a signature blend of the finest real European cheeses. (Chicken can be added to any pizza @₹70/-)

Margherita Tomatoes, cheese, olive oil, basil and tomato sauce.	525
Napoletana Pizza Tomatoes, optional anchovy fish fillets, olives, oregano, basil and tomato sauce.	625
Quattro Formaggio Tomatoes, 4 types of European cheese, olives, basil and tomato sauce.	550
Primavera Tomatoes, mushrooms, broccoli, courgettes, onions, red pepper, olives, cheese and tomato sauce.	575
Quattro Stagioni Tomatoes, mushrooms, roasted peppers, onions, olives and tomato sauce.	575
Pesto and Goat Cheese Sundried tomatoes, goat cheese, basil pesto and tomato sauce.	600
Carne Minced chicken and egg with our signature cheese combination on our sourdough thin crust.	600
Spicy Chicken Chicken, homemade chicken sausage, onion and coriander	600
Add on:	
To add Chicken to your Pizza	70
Veggies	60



HOT BEVERAGES

Freshly roasted live coffee with a choice of house blend and single origin (Ethiopian yirgachaffe).
Kindly do not ask for additional cup. Tea large portion is served in teapots and with 2 cups.

	Regular	Large
Cappuccino	180	255
Café Latte	180	255
Flat White	180	255
Americano	170	220
Café Caramel	210	265
Vanilla Latte	220	265
Hazelnut Latte	220	265
Espresso	155	185
Caramel Espresso	170	190
Hot Swiss Chocolate - Homemade Blend	230	315
Coffee Mocha	260	315
Hot caramel matcha latte	215	265
English Breakfast Tea	170	300
Earl Grey Tea	170	300
Green Tea	170	300
Chamomile Tea	170	300
Mint Tea	170	300
Jasmine Tea	170	300
Natural Honey, Lemon Ginger and Mint Tea	250	
Add any Cookie/ Biscotti (each)		50



COLD BEVERAGES

Peach Iced Tea Tea served with an infusion of peach fruit served with ice.	220
Fresh Lemon Iced Tea Tea served with an infusion of fresh lime served with ice.	220
Watermelon Ice Tea Tea served with an infusion of watermelon served with ice.	220
Raspberry Ice Tea Tea served with an infusion of raspberry served with ice.	220
Greek Style Cookie Frappe Iced Coffee with fresh milk, oatmeal cranberry cookie and gelato.	330
Fresh Fruit Frappe Iced Coffee with fresh milk, fresh seasonal fruits/frozen fruits and gelato.	330
Iced Americano Iced coffee on the rocks.	230
Iced Latte Iced coffee with fresh milk.	230
Affogato Éclat's low fat artisanal gelato dunked in Ethiopian yirgacheffee coffee and finished up with homemade hazelnut-chocolate biscuit.	285
Cold coffee Cold coffee made with vanilla bean gelato.	340
Chocolate Elixir 3 Types of the finest single origin Swiss/French processed chocolates, Mexican Dulce de leche ,caramel, fresh milk, mint finished up with whipped dairy cream, caramel and chocolate chips	340
All Natural Milkshakes Thick milk shakes with natural ingredients, fresh cow milk and Éclat's low fat gelato - available in Banana ginger/ Mexican low bush blueberry/English strawberry/Ferrero rocher/Madagascar vanilla variants. No artificial flavours, no chemical thickeners.	340
Mango Yoghurt Smoothie Éclat's special yoghurt smoothie made with probiotic Greek yoghurt, Alphonso mangoes, Honey, lime juice, a hint of cardamom and Madagascar vanilla.	285
Roasted Pineapple Yoghurt Smoothie Another house made yoghurt smoothie made with fresh pineapple roasted in our brick oven and blended with Greek yoghurt, coconut milk and a hint of real vanilla from Madagascar.	285
Banana and Coconut Yoghurt Smoothie Refreshing smoothie made with Greek yoghurt, fresh bananas, ginger, organic pine honey and a hint of Madagascar vanilla and fresh lime.	285
Citron Vert Presse Our own homemade, very refreshing and tangy fresh lemon drink served in a long glass with crushed ice.	220
Elderflower Lemonade Natural European Elderberry flower infusion with fresh lime juice in sparkling water.	215
Green Apple Mojito Natural green apple, lime and mint infusions in sparkling water.	215
Raspberry Mojito Natural raspberry, red currant, blackberry, lime and mint infusions in sparkling water.	215
Virgin Orange Mojito Natural raspberry, red currant, blackberry, lime and mint infusions in sparkling water.	215
Melon Mojito Lime and mint natural infusion with fresh melons.	215
Add-ons Gelato	120



FRESH FRUIT JUICES

Freshly Squeezed Seasonal Fruit Juice (Subject to availability.)

Orange	300
Pineapple	230
Watermelon	230

GRANITA AND GELATO:

Chocolate granita 285

Authentic Sicilian granita (slush) made completely in house from the finest natural ingredients featuring French Valrhona chocolate, real Madagascar vanilla, Jaggery and homemade salted caramel

Alphonso Mango Granita 285

Authentic Sicilian granita (slush) made completely in house from the finest natural ingredients featuring Alphonso mangoes and coconut milk.

Gelato all Variants 170/250

(Check display for the day's available selection of natural variants from Chef Maurice's unique creations- 3 variants on weekdays and 6 variants on Friday, Saturday and Sunday)

Our gelato are completely made in house, fresh and in small batches from scratch using natural ingredients like fresh cow milk, fresh fruits & the finest nuts. No colours, flavours or preservatives are added.

Gelato A La Mode 400

Éclat artisanal gelato served with warm Triple Swiss chocolate brownie, fruit crumble, Swiss chocolate, honey roasted nuts, fresh fruit, whipped dairy cream and other accompaniments.

Affogato 295

Éclat's low fat artisanal gelato dunked in Ethiopian yirgacheffee coffee and finished up with homemade hazelnut.

Choice of Brownie with Gelato 270

Triple Swiss chocolate brownie served with two dollops of Éclat's low fat artisanal vanilla gelato. (Replace vanilla gelato with any other available flavour at Rs50/- extra)



CAKES AND PASTRIES

Wide array of customized world-class cakes that are a natural bliss for birthdays and special occasions.
Can be ordered 2 days in advance.

Raspberry Ripple Madeira ₹ 210 per slice and loaf ₹ 1000
Rich Madeira cake with fresh raspberry swirl inside and lots of butter and eggs.

Lemon Drizzle Madeira ₹ 180 per slice and loaf ₹ 900
Rich Madeira cake with refreshing natural lemon and glazed with lemon icing.

New York Cheese Cake Slice 425
The best you have ever tasted with European cream cheese, eggs, lime, cream, vanilla.
Choose your topping: blueberry, caramel.

Carrot Cake Slice 300
Our own recipe very moist European classic with sweet spices, cream cheese filling and frosting, walnuts and vanilla.

Death By Chocolate Slice 315
Super rich and moist with ganache made with European 70% chocolate, butter, eggs and real vanilla.

Coffee and Walnut Madeira (Mocha Caramel) Slice 315
Rich, coffee and caramel flavoured Madeira cake with lots of walnuts, butter, eggs and vanilla.

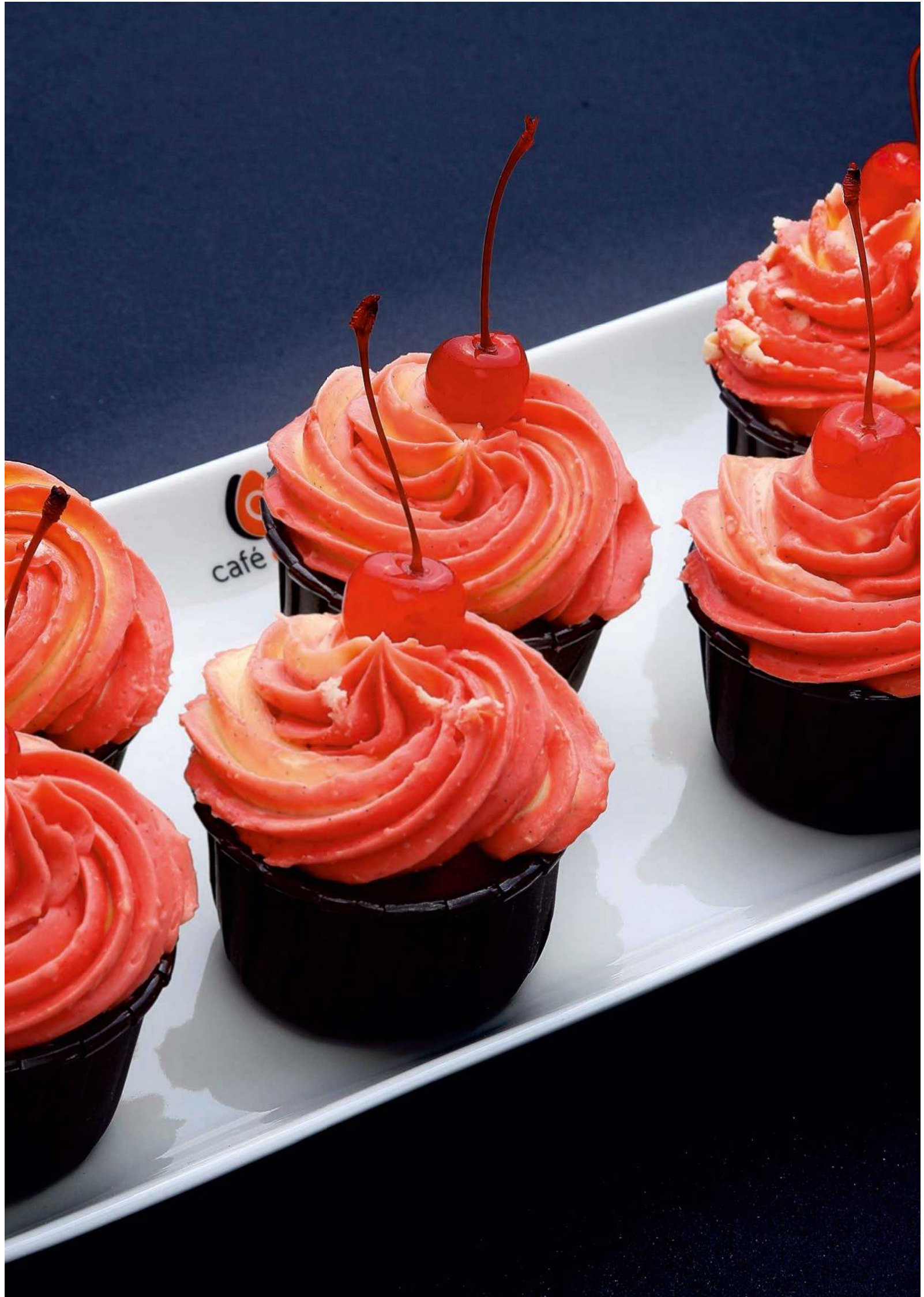
Black Forest Gâteau 290
Classic English cake with loads of cherries, eggs, butter and fresh dairy cream.

Super Rich English Plum Cake ₹ 250 per slice and loaf ₹ 1200
Classic English fruit cake with loads of vine fruits, eggs and butter, heavy moist and rich

Ultimate Banana Bread ₹ 155 per slice and Loaf ₹ 800
Classic English cake with loads of cherries, eggs, butter and fresh dairy cream.

Butterscotch Ripple ₹ 210 per slice and Loaf ₹ 1000
Rich Madeira cake with home made caramel swirl inside and caramel icing.

Death By Chocolate with gelato 425
Slice of death by chocolate served with vanilla bean gelato.



PETIT GÂTEAUX

Banana and Coconut Cup Cake 165
Made with fresh bananas, coconut, eggs and frosting with fresh cheese cream.

Lemon Cup Cake 165
Refreshing natural lemon and frosting with cheese cream.

Tiramisu Cup Cake 165
Filled with coffee, caramel, frosting with coffee cheese cream.

Red Velvet Cup Cake 165
Made with fresh egg, butter, yoghurt and topped with butter cheese cream.

Mousse Au Chocolate 230
Made with Belgian chocolate, eggs, Fresh butter, dark brown sugar and real vanilla

Tiramisu 380
talian trifle!! with mascarpone, eggs, espresso coffee, fresh cream and sponge cake

English Trifle 275
With homemade vanilla custard sponge cake, raspberries and fresh cream.

Macarons ₹ 90 each and ₹ 500 for a box of 6
Homemade with natural filling and fine Californian almond powder.
World's finest food colours are used in our Macarons.

Fine Swiss Chocolates ₹ 60 each and ₹ 300 for a box of 6
All natural, no compound used. Crafted from single origin Swiss couverture chocolates.

Chocolate Truffles (Box of 6) 250
All natural crafted from French chocolate and assorted natural flavours.

Rocher Caramel 220
Belgian chocolate mousse covered in a hazelnut-chocolate rocher.

Check our displays for many other exciting new varieties of Petit Gâteaux.



TARTS

Chocolate Ganache	155
Raspberrry jam and Swiss chocolate filled crust.	
English Bakewell Tart	160
Almond frangipane made with almonds, butter, eggs, vanilla on bed of home made raspberry jam.	
Key Lime Tart	170
Lime curd made with fresh lime, butter, eggs and topped with vanilla meringue.	
Hokkaido Tart	165
Our version of the famous Japanese tart is made from a blend of egg, Madagascar vanilla and our signature blend of three different types of cheese. Unlike the flavor of cheesecake It is vaguely sweet and has a gooey texture.	

LITTLE INDULGENCES THAT LIFT YOU UP!

Granola Bar	235
Very healthy and tasty with cranberries sunflower, sesame, pumpkin seeds, oats, apricots walnuts and honey etc.	
Triple Swiss Chocolate Brownie	210
Our super moist brownie made with three types of Swiss chocolate.	
Choice of Brownie with Gelato	295
Triple Swiss chocolate brownie served with two dollops of Éclat's low fat artisanal vanilla gelato. (Replace vanilla gelato with any other available flavour at Rs 50/- extra)	
Pecan Bar	260
Very rich with caramelised pecan nuts, honey, fresh cream, butter and real vanilla.	



MUFFINS

Muffins	180
All natural Blueberry, toffee apple, pineapple, banana and many more.	

SCONES

Scones	175
Savoury & sweet-parmesan, tomato, basil, apricot French white chocolate and hazelnut.	

COOKIES AND BISCOTTI

(Our cookies are soft set-American Style, baked to get a hard exterior and soft chewy center)

Molasses Spice Cookie	85
Oatmeal, Orange, Raisin and Cranberry Cookie	85
Quadruple Swiss Chocolate Cookie	85
Key Lime Cookie	85
Orange and Almond Cookie	85
Chocolate Chip Cookie With Oatmeal, Cranberries and Pecans	85
Almond and Orange Biscotti	70
Fresh oranges, almonds and a hint of anise.	
Apricot and White Chocolate Biscotti	70
Turkish apricot, Swiss white chocolate with a hint of orange.	
Pistachio and Cranberry Biscotti	70
Fine Iranian pistachio and Quebec cranberry.	
Jar of Assorted Cookies and Biscotti	300
Assorted mini cookies in a glass jar	
Jar of Whole Wheat Choco Chip Cookies	300
Goodness of organic whole wheat, French processed Ivory coast chocolate and Unrefined sugar, Madagascar vanilla.	



BRIOCHE DOUGHNUTS

Our doughnuts are made with fresh eggs, butter and are matured for 2 days before being gently fried in rice bran oil.

Swiss Raspberry Jam and Fresh Cream Berliner 165
Brioche style with loads of eggs, butter and real vanilla with a raspberry centre.

Chocolate Berliner 165
Brioche style with loads of eggs, butter and real vanilla with a chocolate ganache topping and filling.

Toffee Apple Doughnut 165
Brioche style with loads of eggs, butter, real vanilla and our home made apple filling and a caramel topping.

Caramel Doughnut 155
Brioche style with loads of butter and eggs, filled and glazed with caramel.

Plain Glazed Doughnut 155
Brioche style with loads of butter and eggs, filled with fresh dairy cream and homemade raspberry jam.

ROLLS

Scotch Mist Roll 55
A soft and moist roll that is wonderful for Burger and adored by children.

Bap Roll 80
Perfect for Burgers.

Cheese Bap Roll 90
Bap rolls baked with European cheese on top.

BAGELS

Boiled and baked in traditional way for that iconic chewy texture that connoisseurs demand (Not round soft bread)

Maldon/Spanish Sea Salt Flakes, Plain or Sesame Bagel 130

Pizza Bagel/ Cheese & Jalapeno Bagel 150
The real deal, New York style, boiled and baked. Great for sandwiches.

Add Cream Cheese-25 gms (Choice of Original or Garlic and Parsley) 60



CROISSANTS & MORE

Butter Croissant Takes 3 days to make with 100% French butter and no nasties or margarines. The best in India??	130
Almond Croissant Same as plain but filled with home made almond frangipane.	180
Pain Au Chocolat All butter croissant with a filling of European dark chocolate.	180
Feta Cheese Croissant Our all butter croissants filled with feta cheese. Makes a great savoury snack.	180
Tomato and Cheddar Croissant Our all butter croissant filled with sun dried tomatoes and English Cheddar.	190
Pain Au Chocolat et Hazelnut Our all butter croissant filled with a hazelnut praline mixture.	190
Apple Danish All butter pastry with our own fresh apple filling with raisins and sweet spices, walnuts.	190
Peach Danish All butter pastry filled with vanilla custard and topped with a peach.	190
Super Sticky Bun Cinnamon roll with butterscotch and cream cheese topping	240
Cinnamon Roll All butter Danish pastry with vanilla custard, raisins, Sri Lanka cinnamon and vanilla icing.	250
Mexican Bun Cappuccino topping, french butter filling made on the premises	160
English Tea Cake	130



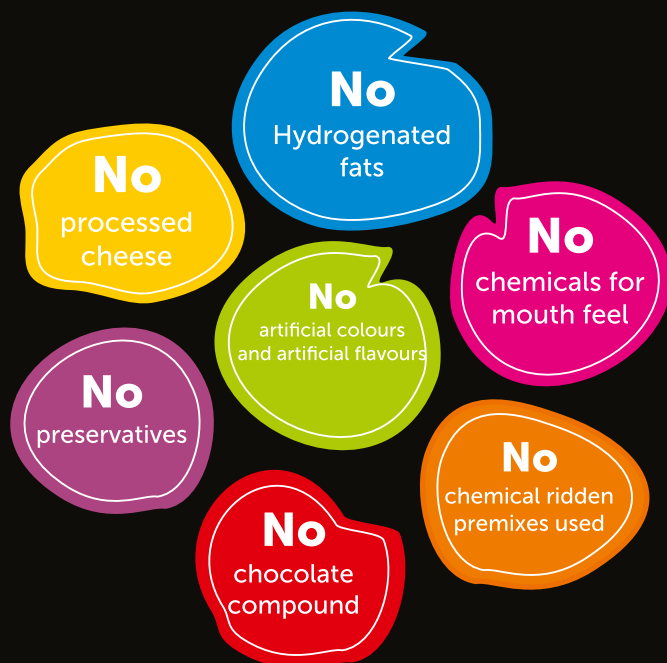
BREADS

House White Like our sour dough but milder in flavour. Great for sandwiches	185
Sourdough Bread Takes 3 days to make. Only flour, water, salt and time	245
Seedy Bread Very healthy with sunflower, pumpkin, flax, sesame, oats and no chemicals.	285
Baguette Takes 3 days to make and is crispy on the outside and soft and holey on the inside.	185
Tuscan Baguette Baguettes with olives, roasted onions and fresh basil.	210
Challah Delicious breakfast bread made with french butter, eggs and good eaten with jam and butter.	290
Organic Whole Wheat Bread 100% organic atta with no added maida or chemicals.	185
Brioche Very rich and soft breakfast bread, made with French butter and fresh eggs. Lovely toasted with jam	320
Panini Bread our very light Italian bread made with semolina flour and olive oil.	115
New England Apple and Walnut Bread Our sour dough with fresh apples, walnuts, raisins and oats.	350
Swiss Chocolate, Pecan, Cranberry and Honey Bread Soft bread with honey, Swiss chocolate, cranberries and pecan nuts.	420
Fig and Apricot Sourdough Bread Sour dough with figs, apricots, raisins and pecans.	360
Orange and Raisins Bread Sour dough made with semolina flour, raisins, sesame, coriander and aniseed with a hint of orange zest.	300
German Rye Bread Made with 100% rye flour.	245



Congratulations on choosing a healthy option, see how Éclat's artisan bread compares with cheap branded/supermarket bread

Éclat's artisan bread	Cheap branded/ Supermarket breads
Naturally leavened, great for health.	Leavened using mutated (Genetically modified) yeast with adverse health effects
Contains naturally occurring yeast commonly found on most of the fruits and bacteria which are good for health and have probiotic effect, working in symbiosis transforming the ingredients into more healthy and more digestible	Contains GM yeast which bleaches really fast and converts already refined flour into components which are even less good for the health and has multiple adverse effects
Whole wheat is real 100% organic whole wheat	Whole wheat means contains whole wheat as less as 5%, artificially coloured brown to look like whole wheat and the rest being refined flour and tons of chemicals
Most of the people with yeast allergies will have no problem as this has naturally occurring yeast commonly found on fruits having besides being beneficial for persons with candidiasis due to lactic acid produced by naturally occurring lactic acid bacillus which is a probiotic and has many other health benefits.	People with yeast allergies can't eat and prolonged consumption in fact could result in yeast infections and candidiasis, particularly in women.
Passionately crafted over 3 days using a natural process comprising of barm, levain and poolish stages making it a healthy treat	GM yeast which makes the rising lightening fast resulting in chemical reactions like reduction, strong oxidation and alkalization which is totally against the laws of nature producing glycolysed energy producing cells that are exactly identical to human cancer cells as established by researchers like Dr. Warbourg, Jean Claude Vincent, Ronald Kotsch and concurred by many German and Swiss researchers that fast acting yeast cells send electrical message to the body cells to mimic this exploding replication.
Chewy, great characteristic tangy taste that is great as it is or as part of your favourite sandwich and tons of other dishes with a wide range of breads offered while being healthy with absolutely no chemicals added	Artificially softened to be able to eat/gulp effortlessly with no specific character or taste hence addictive sugar, salt and as many as 30-40 chemicals are added to impart softness, shelflife, taste, addiction, some of which are proven/suspected carcinogens
Baked fresh everyday and sold only on the day of baking	Laced with preservatives, hence sits on shelves for days together
Gem of nutritious nugget for diabetics with it's low glycemic index, Lactic acid produced by naturally occurring <i>lactic acid bacillus</i> during the natural process mediates the glycemic impact of even white flour	Quintessential enemy of good blood sugar control, a strict no-no for diabetics along with white sugar
Aids in digestion of all carbohydrates and helps restore digestive tract and enhances whole immunity system	Impairs digestion with many other adverse health impacts including inhibition of lipid metabolism with severe health effects
Ideal for people with mineral deficiencies and osteoporosis due to neutralisation of phytic acid which is a NSP, and this biological transformation is particularly beneficial for children and women	Not suitable for persons with mineral deficiencies and osteoporosis due to the presence of phytic acid, a NSP which impairs absorption of calcium, zinc, iron, copper and magnesium from all diet, not only from the bread but from the entire diet. (if at all present)
Most of the gluten intolerant people and people with wheat allergies have no problem due to naturally occurring biological transformation of gluten and other complex proteins into simpler compounds during the 3 day process of making the artisanal Éclat bread.	Not suitable for gluten intolerant people and people allergic to wheat, to make some breads gluten free a number of even more harmful chemicals are used.



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