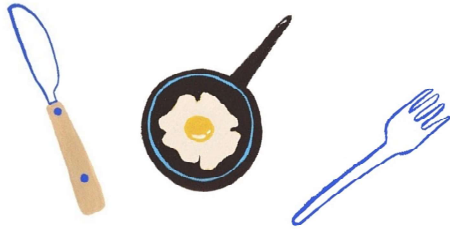


HARDWARE SOCIÉTÉ

MELBOURNE SINCE 2009 • PARIS SINCE 2016 • BARCELONA SINCE 2022



YOUR CHOICE OF VIENNOISERIE WITH JAMS BY LA CHAMBRE AUX CONFITURES

butter croissant or pain au chocolat	3€
baguette	3.5€
gluten free bread	4.5€

SELECTION OF HOUSEMADE CAKES 4-6€ your choice of the day please ask your server

APPLE & COCONUT BIRCHER * (VEGAN)	8€
caramelised pineapple, macerated blackberries, crushed pistachios	

ARROZ CON LECHE (V + GF)	8€
strawberry confiture, fresh strawberries	

THE CONTINENTAL (V)	13€
passionfruit curd yoghurt, blueberries, oat & seed granola, croissant, apple crumble, petit orange juice	

BAKED TOFU * (VEGAN)	13€
smoked tofu, chipotle cauliflower puree, cashew cream, cherry tomatoes, crispy kale	

MUSHROOM VOL-AU-VENT (V)	14€
mushroom stroganoff, manchego, pickled red onions, mache & crispy shallot salad, 64°C eggs, baguette	

BAKED EGGS *	14€
UN —roasted zucchini & asparagus, creamed leek, gruyère cheese, black garlic, roasted pinenuts (V)	

DEUX — chorizo, confit potato, piquillo pimentos,
manchego, toasted almonds, aioli

CLASSIC CROQUE MADAME	14.5€
farm ham, gruyère bechamel, herby slaw, fried egg	

SCRAMBLED EGGS *	15€
bacon, blackened corn pico de gallo, avocado, chive crème fraîche, baguette	
NO BACON? NO WORRIES!	-2€

FRIED BRIOCHE	15€
dulce de leche pannacotta, caramelised banana, peanut nougatine, blueberries, biscoff crumbs	

HOT SMOKED SALMON (GF)	15€
salad lyonnaise, caperberries, pickled onions, 64°C eggs, baguette	

PULLED PORK BUN	15€
5 spice pulled pork, pickled vegetables, coriander, fried egg, fried sesame sticky rice cake, brioche bun	

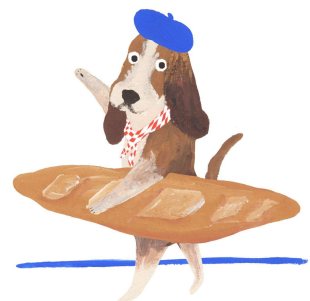
BENEDICT *	15€
orange & Pedro Ximénez beef brisket, sticky onion, tarragon bearnaise, water cress, 64°C eggs, brioche bun	

MERCHANDISE

OUR BOOK "NO EGGS ON TOAST"	40€
available in pink or green	

TOTE BAG	18€
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MARKET LANE 250g BEANS "MARIMBUS"	14€
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Bon Appétit

NOTE:

(V) = VEGETARIAN

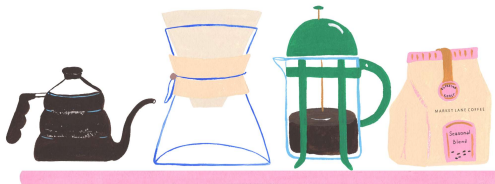
(VG) = IS OR CAN BE MADE VEGAN

* = CAN BE MADE GLUTEN FREE, 1€ ADDITIONAL

OR TAG: #NOEGGSONTOAST

HARDWARE SOCIÉTÉ

MELBOURNE SINCE 2009 • PARIS SINCE 2016 • BARCELONA SINCE 2022



COFFEE BY MARKET LANE MELBOURNE

espresso, short macchiato	1.9€
long black, long macchiato,	2.9€
double espresso	2.9€
batch brew	3.1€/4.1€
piccolo	2.4€
cappuccino, café latte	2.8€/3.8€
flat white	3.3€
iced latte	3.8€
cold brew	4.5€

minor figures oat milk + .30c

extra shot + 1€

We use Marimbus Espresso Roast,

Espresso coffee by guest roasters

Organic milk supplied by La Selvatana

SPARKLING WATER / FILTERED WATER
UNLIMITED PER PERSON 1€

TEA IN A POT BY SANS & SANS 4€
irish breakfast / earl grey imperial / green tea /
camomile / equilibrio infusion, fresh mint

HOUSE MADE CHAI LATTE 4.5€
cardamom, cinnamon, black pepper
dirty chai + 1€

MATCHA LATTE 4.5€

HOUSEMADE ICED TEA 4.5€
earl grey infused with lemon & mint on ice

HOT CHOCOLATE / MOCHA 4.8€
58% dark Callebaut

VEGAN HOT CHOCOLATE / MOCHA 4.8€
58% dark Callebaut, tahini, oat milk

ICED COFFEE / MOCHA / CHOCOLATE /
CHAI WITH ICE CREAM 4.8€

CARAVELLE DRINKS 330ML 3.5€
citrus cola / pink lemonade / orange &
passionfruit

JUICE BY THE GLASS 3.5€
orange / apple, cucumber, spinach & lemon

LAVENDER LEMONADE 4.5€
sparkling water, lavender & lemon

COCKTAIL JUGS 24€
Cava Sangria / Lavender Gimlet

COCKTAILS 9€

FRENCH 75 – Gin Mare, cava, lemon juice, simple
syrup

ESPRESSO MARTINI – El Afilador coffee liquor,
Absolut vodka, simple syrup

BLOODY MARY – absolut vodka, spiced tomato
juice, lemon, celery

GINGER MULE – absolut vodka, rhubarb, ginger,
lime

BOOZY HOT CHOCOLATE - dark chocolate, milk,
cassis, cointreau & chocolate shard

BEER DOSKIWI BREWING GIRONA
New Zealand Pilsner 440ml 4.5€
Hazy IPA 440ml 5.5€

WINE

Glass 12 Ctl 4.5€ / Bottle 75 Ctl 22€

WHITE Mas Candí-Ovella Negra, Penedés 2021

RED Joan d'Anguera-Planella, Montsant, 2020

CAVA

Glass 12 Ctl 5.5€ / Bottle 75 Ctl 28€

Mas Candí-Tinc Set, Penedés, 2021

VERMUT Casa Mariol vermut negre Macabeu 4€

CAVA MIMOSA 6.5€

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@HARDWARESOCIETE
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