

*Eat, live
and nourish*

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HOT

Warm
up

Coffee

It's not always about where you're going, but the journey you take to get there. At Élan our focus is coffee. But not just the ordinary kind. From the plantations of South America and the wild, roaming forests of Africa, to our micro roastery in East London, we're with our exquisite beans every step of the journey, elevating and creating to make sure we bring you the extraordinary flavours of Élan.

	IN	OUT
CAFFE LATTE	3.2	2.9
CAPPUCCINO	3.2	2.9
FLAT WHITE	3.2	2.9
AMERICANO	2.8	2.6
MOCHA	3.8	3.5
MACCHIATO	3.5	3.2
LONG BLACK	2.8	2.6
ESPRESSO	2.6	2.2
CORTADO	3.5	3.2
TURKISH COFFEE	7.5	
RED ROOIBOS		
A clean, balanced rooibos tea espresso. Naturally caffeine free and good for the soul.		
Espresso	2.6	2.2
Cappuccino	3.2	2.9
Latte	3.2	2.9
RIPPLE MAKER	7.5	
It's your canvas - create any image you choose with the crema.		
ALEX'S COFFEE	5	4.5
Latte 12oz, single shot, maple syrup and oat milk.		

Alternative Lattes

When coffee as you know it just won't cut it, awaken your senses with a journey through our distinctively different lattes. A hug in a mug.

	IN	OUT
GOLDEN Turmeric, cinnamon and pepper.	4.5	4
RUBY Raw beetroot base.	4.5	4
JADE Japanese matcha tea.	4.5	4
SPICED CHAI Bombay style tea with spices.	4.5	4
SAFFRON With or without coffee.	4.5	4
SPANISH With sweetened condensed milk.	6.5	4.5
SPANISH ROYAL With a touch of saffron.	7.5	6.5

Brew Bar

Create your own masterpiece with our manual brewing methods and single origin brews.

 AEROPRESS	7.5
 CHEMEX FOR TWO	10
 SYPHON	20
 V60	7.5
 FRENCH PRESS	5.5

Élan Expressions

The world is your runway. Espresso yourself with our exclusive creations. Curated by the Élan executive team, *Élan Expressions* showcase our creative collection.

	IN	OUT
VELVET LATTE Our healthy alternative to coffee that makes for a picture perfect Instagram snap. Red espresso, rooibos sweet.	7	6.5
COFFEE TONIC Give your ice the coffee it deserves, the ultimate tonic to cool you down.	7	
BE BY THE SEASIDE A dream combination of salted caramel and milk chocolate, bringing back sweet childhood memories of the salty sea air, served in an ice-cream cone.	7.5	
BLACK MAGIC LATTE Stimulate your brain with our activated charcoal latte. It really is magic, with a touch of glitter.	7.5	
IRISH LONG BLACK An updated twist on the Irish classic, all the warmth with none of the alcohol.	6.5	
WOODLAND HOT CHOCOLATE Hot chocolate and toasted marshmallows, the complete campfire experience in a cup.	7.5	
BLUE SAPPHIRE LATTE Crushed sapphire, blue flower petals and our exclusive matcha creates a royal blue gem of a drink.	15	
LUCKY CHARMS LATTE Sweet, crunchy and full of good fortune.	7.5	

EXCLUSIVE TO SELFRIDGES

GOLDEN PRINCESS A cold brew tea, luxuriously infused over night. This fine tea combines carefully selected, rare ingredients for a smooth, rich and nutty finish fit for royalty.	5
NITRO MATCHA The perfect partnership between aromatic matcha and lively nitrogen. This is a velvety, refreshing, creamy and temptingly satisfying version of a matcha latte. Perfect served over ice.	5

Hot Chocolate

All the decadence you desire. Our hot chocolates are created in collaboration with cocoa masters, Callebaut Belgian Chocolatiers.

	IN	OUT
DARK / MILK / WHITE CHILLI / NUTELLA / PRALINE	3.5	3

Add mint, hazelnut, cherry, vanilla,
caramel or salted caramel + 40p

Tea

Every one of our fine leaves is selected and sourced from our passionate partners around the world, to enlighten your taste buds and elevate your day.

ÉLAN LONDON TEA	3.5	2.8
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A pot of loose leaf quintessentially British tea.

- Sylhet Garden / Rooibos Red Berry
- Lapsang Souchong / Gunpowder
- Oolong / Summer Seasonal
- Spring Seasonal / Fresh Mint
- Peppermint / Camomile / Sencha
- Earl Grey / Jasmine

FLORA TEA™	5	
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A uniquely multi-sensorial journey through flora and fauna from our multi-award winning partners, Flora Tea™.

- Lily Fairy / Flower Lover
- Jasmine with Love / Oriental Beauty
- Aromatic Mayflower / Hearts Desire
- Flying Snow / Summer Love

MANGOSTEEN PINK TEA	5	
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Native to South East Asia the mysterious Mangosteen has a flavour even we can't quite describe. Notes of lychee and peach combine with a tropical warmth. Super-charged with antioxidants, this wonder fruit is good for the mind, body and soul.

C O L D

Cool
down

Cold Brew

Sometimes all you need is a little time. We steep our rich and aromatic coffee grounds in filtered water overnight to release a deeper layer of flavour without the acidity. For a clean smooth finish to savour.

	IN	OUT
COLD BREW COFFEE	4.8	4
NITRO COLD BREW	6	5
Single origin cold brew coffee infused with pure nitrogen to create a creamy texture, foamy head and natural sweetness.		
TEA MOJITO	6	5
Alcohol free Earl Grey with mint and lime.		

Iced Coffee

Cold espresso based drinks in a Greek style.

FREDDO ESPRESSO	3.5	3.2
FREDDO CAPPUCINO	3.5	3.2
FREDDO LATTE	3.5	3.2

Frappés

Iced, sweet smoothness to cool down your day.

VANILLA / CHOCOLATE COFFEE / MOCHA	4.5	4
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Refreshers

Let's chill! Take a moment to reflect and refresh with our cold drinks list.

	IN	OUT
ICED TEA	4	3.5
All the flavours of summer. Sweet, refreshing and delicious.		
Classic / Lemon / Peach Jasmine & Lime Watermelon & Green Tea		
JUICES	5.5	5
Made with whole fruit.		
Apple / Pineapple / Orange Carrot / Vegetable		
SMOOTHIES	4.5	4
Premium fruit purées and free range milk come together to make a rich, round, flavoursome drink.		
Mango & Passion Fruit Avo GoGo Strawberry & Banana		
SOFT DRINKS	3.5	3.5
Coke / Diet Coke / Sprite Sparkling / Still Water		
SUPER-CHARGED GOODNESS		
Charcoal / Spirulina Lemonade	4.8	4.4
Strawberry / Ginger Kombucha	4.8	4.4
Go Caju	5.3	4.9
100% natural cashew fruit water. (N)		
Ginger Shot	4.9	4.5
Served hot or cold.		

SAVOURY

Eat
the
rainbow

All-Day Brunch

ACAI BOWL 9.5
With banana, passion fruit, pomegranate, coconut and gluten free granola. (VE) (GF)

BIRCHER MUESLI 8.5
Bircher muesli with a seasonal compote and gluten free granola. (VE) (GF)

FRUIT BOWL 7.9
Mixed melon and berry fruit bowl, drizzled with rose and acacia honey, finished with poppy seeds. (V) (GF)

EXCLUSIVE TO SELFRIDGES

SUPER BERRY POWER BOWL 10.95
Super berry and flax seed power bowl with toasted coconut and flaked almonds. (VE) (GF) (N)

HOT BREAKFAST 9.95
Poached free range eggs, served on English muffins or grilled sourdough, with hollandaise (gluten-free options available).

Smoked Salmon + 3.5

Smashed Avocado + 2.5 (V)

Feta + 1.5 (V)

ÉLAN'S SIGNATURE FIVE GRAIN PORRIDGE 8.5
Our gluten free five grains with coconut milk, topped with caramelised apple and pear. (VE) (GF)

ÉLAN SHAKSHOUKA 14
Served with hummus and flat bread. (V)

AVOCADO ON SOURDOUGH 7.5
Smoked Salmon + 3.5
Poached Egg + 2.75 (V)
Feta + 1.5 (V)

CROISSANTS

Made with love, fresh from our bakery.

Chocolate & Hazelnut / Raspberry / Pistachio 3

Large Plain with Butter and Jam 2.5

Small Plain with Butter and Jam 2

Sandwiches

SICILIAN CHICKEN	11
Grilled chicken, mozzarella, sun-blushed tomatoes and pesto.	
ROAST BEEF	11
With horseradish cream, watercress, pickles and parmesan.	
BUTTERNUT & AVOCADO	10.2
Avocado, roasted butternut squash, beetroot hummus, pickled cucumber and toasted seeds. (VE)	

Filled Croissants

BEETROOT-CURED SMOKED SALMON	8
With watercress, cucumber and dill cream cheese.	
CHARGRILLED SPICY CHICKEN	9
Spiced chicken with sundried tomatoes, chermoula and manchego.	
EAT THE RAINBOW	7.5
Heritage tomatoes, grilled courgette, feta and za'atar yogurt. (V)	

Salads

CHARGRILLED CHICKEN	11.4
Chargrilled rose harissa chicken breast with quinoa, beetroot, baby kale and a peppadew dressing. (GF)	
HOT SMOKED SALMON	12
With edamame, avocado, pickled ginger, green beans and an orange yuzu marmalade dressing. (GF)	
GOATS CHEESE & RAINBOW BEETROOT	10.7
With tenderstem broccoli, walnuts and salsa verde. (V) (GF) (N)	

EXCLUSIVE TO SELFRIDGES

ALLOTMENT SALAD	11
Puy lentils, heritage tomatoes and glazed carrots, with a spinach and avocado dressing. (VE) (GF)	

SWEET

You're
the
sweetest

Cakes

ROSE MACARON	7
Jivara rose and milk chocolate ganache with a raspberry compote.	
ÉLAN	7.5
White chocolate and vanilla mousse perfumed with jasmine flower and lemon, strawberry insert and vanilla sable.	
HAZELNUT PARIS-BREST	7
Crunchy pâte à choux and hazelnuts crème mousseline filled with hazelnut praline.	
ELENA	7.5
Pistachio crémeux, caraibe 66% dark chocolate mousse, raspberry insert, crunchy hazelnuts praline and chocolate sable.	
MIXED FRUIT TART	6.5
Vanilla tart, almonds frangipane, crème pâtissière and mixed fruit.	
CARROT CAKE	5.5
Carrot sponge, whipped cream cheese frosting, roasted walnuts, dried pineapple, dried carrot powder and tonka bean.	
TIRAMISÚ	6.5
Traditional mascarpone mousse, soft Savoiaro sponge and espresso coffee.	
LEMON CURD TART	6.5
Shortcrust tart, poppy seeds dacquoise, Sorrento lemon curd and brown meringue.	

EXCLUSIVE TO SELFRIDGES

PISTACHIO & CHERRY FINANCIER	7.5
Pistachio financier, cherry compote, crunchy chocolate glaze, opalys ganache.	
PEANUT TART	7.5
Chocolate shortcrust, salted caramel, caramelized peanuts and caraibe chocolate mousse.	
YOGURT & MIXED BERRY CHEESECAKE	7.5
White chocolate yogurt and cream cheese crémeux with a mixed berries compote and puffed rice.	
MOUNT HIKO	7.5
Almonds crémeux, yuzu chocolate mousse, yuzu and kumquat compote and tonka sponge.	

EXCLUSIVE TO SELFRIDGES

APPLE TART	6.5
Vanilla tart, almond and apple frangipane, crème patissier, apple compote and five spices.	
GUANAJA CAKE	7
Chocolate financier, crunchy chocolate, cocoa nibs and chocolate ganache.	
CAKES OF THE WEEK	50
One whole cake crafted by our in-house pastry chefs.	

Canelés

VANILLA	4.5
SALTED CARAMEL	4.5
DULCHE DE LECHE	4.5
RASPBERRY	4.5
STRAWBERRY	4.5
NUTELLA	4.5
SPECULOOS	4.5

(N) Contains nuts (V) Vegetarian (VE) Vegan

Soy, almond, rice, oat and cashew milk alternatives are available at no extra cost. Please speak with a member of the team about any allergies before ordering, we cannot guarantee any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Desserts may contain traces of gluten and nuts.

Please note that the maximum stay is 45 minutes.



THERE ARE NO ENDANGERED FISH ON THIS MENU
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