



Bienvenue to Le Charme de Bedford

Overlooking Bedford's riverside, Le Charme blends the elegance of a French brasserie with the warmth and vibrancy of the Mediterranean coast. Inspired by long lunches in Provence and golden evenings along the Riviera, our kitchen celebrates fresh ingredients, bold yet balanced flavours, and timeless culinary traditions.

Our menu brings together classic French technique and Mediterranean soul from delicately prepared seafood and perfectly grilled meats to vibrant salads, rich sauces, and handcrafted desserts. Each dish is created to be shared, savoured, and enjoyed at a relaxed pace.

From morning coffee and pastries to sunset cocktails and lively evenings filled with music, We are more than a restaurant, We are a destination where food, atmosphere, and community comes together.

Sit back, indulge, and let the flavours transport you.

Bon appétit.



BREAKFAST

Breakfast bliss in every bite.

THE CLASSICS:

Full English Breakfast

A hearty English breakfast featuring eggs, bacon, sausages, grilled tomatoes, mushrooms, baked beans, and toasted bread.

£13.95

Végétarien English Breakfast

A wholesome vegetarian breakfast featuring grilled tomatoes, mushrooms, spinach, avocado, beans, and toast.

£11.95

Eggs Benedicte

Classic eggs Benedict with poached eggs, cured ham, and hollandaise sauce on an English muffin.

£10.95

Eggs Royale

Delicate poached eggs served with smoked salmon on a toasted English muffin, finished with hollandaise.

£14.95

Guacamole & Pochéd Egg

Fresh guacamole on toasted sourdough, topped with a perfectly poached egg.

£11.95

French Toast Scrambled Eggs

Creamy scrambled eggs served on rustic sourdough toast.

£10.95

SPECIALS:

Lumberjack

Sirloin steak 7oz and fried eggs with side french fries.

£23.95

Croque Monsieur

Classic french grilled ham and cheese bechamel, crispy sandwich, served with french fries.

£11.95

Croque Madam

Classic french grilled ham and cheese bechamel, crispy sandwich with fried egg on top, served with french fries

£12.95

Morning Delight Croissant

Fluffy scrambled eggs in a warm, flaky croissant, finished with a hint of melted cheese and a touch of fresh herbs.

£9.95

Shakshuka

Poached eggs in a spiced tomato and pepper sauce, finished with fresh herbs and served with warm bread.

£12.95

OMELETTES:

Western Omelette

Onions, red and green bell peppers, ham and cheddar cheese.

£11.95

Meat Lovers Omelette

Bacon, sausage, ham and cheddar cheese.

£13.95

Popeye Omelette

Egg white, fresh spinach, olives and cheddar cheese.

£11.95

Steak Omelette

Sliced grilled rump steak, onion, red bell peppers, mushroom and cheddar cheese.

£17.95

Cheese Omelette

Mature cheddar cheese and parmesan

£9.95



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FRENCH TOASTS:

Tiramisu French Toast £12.95

Fluffy brioche layered with espresso and mascarpone cream, dusted with cocoa

Dubai French Toast £14.95

Brioche french toast topped with pistachio cream, crispy kunafa, and crushed pistachios.

French Toast £10.95

Brioche toast and maple syrup

Signature French Toast £13.95

Choose Between

- Berry Mix
- Caramel Banana Walnut
- Nutella

Creme Brulee French Toast £12.95

Vanilla custard, mixed fresh fruits, on french brioche topped with mixed berries.

PANCAKES:

Canadian Pancake with bacon £11.95

A stack of fluffy, golden pancakes served with crispy, smoky bacon and finished with warm Canadian maple syrup and whipped butter.

Classic Canadian Pancake £10.95

A stack of fluffy pancakes topped with warm Canadian maple syrup and whipped butter.

Creme Brulee Pancake £12.95

Vanilla custard, mixed fresh fruits, topped with mixed berries

Add any side dish for full experience

SIDES:

Baked tomatoes £2.95

Crispy bacon £4.95

Sauté mushrooms £3.95

Sausage £3.95

Baked Beans £2.95

Toasted Bread £1.95

Poached egg £2.95

Fried egg £3.95

Scrambled egg £4.95

Smoked salmon £3.95

Cured Ham £2.95

Butter £1.95



BREAKFAST

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COFFEE:

Single Espresso	£2.45
Double Espresso	£3.45
Macchiato	£2.95
Cortado	£3.45
Americano	£3.95
Flat White	£4.25
Cappuccino	£4.55
Latte	£4.85
Mocha	£4.95
Freddo Cappuccino	£4.45
Espresso Affogato	£7.45
Hot Chocolate	£4.95

SERVE WITH YOUR COFFEE

Croissant	£3.95
<i>Golden butter croissant.</i>	
Pain au Chocolat	£4.95
<i>Buttery pain au chocolate</i>	

COLD COFFEE:

Tiramisu Latte	£6.95
Pistachio Spanish Latte	£7.95
Crème Brulée Latte	£6.95
Bischoff & Salted Caramel Latte	£6.95

MATCHA:

Classic Matcha	£5.95
Matcha Flavoured	£6.95
<i>Pistachio, Blueberry, Rose & Strawberry, Mango</i>	

ADD ANY EXTRAS:

Alternative Milk	+ 85p
Soya, Oat, Coconut	
Syrups:	+ 55p
Vanilla, Caramel, Hazelnut	
Whipped Cream	£1.00
Extra shot or decaff	£1.00



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TEA:

English Breakfast	£3.95
Earl Grey	£3.45
Pepper Mint	£3.45
Green	£3.45
Chamomile	£3.45
Lemon & Ginger	£3.45
Jasmine	£3.45
Fresh lemon & Hot water	£1.95
Extra Tea Bag	£1.45

FRESH NATURAL JUICES:

Fresh Pomegranate	£10.95
Fresh Orange	£4.95
Fresh Apple	£4.95
Fresh Carrot	£4.95
Classic Lemonade	£3.95
Tropical Lemonade	£5.95

Add: Protein / Collagen to any drink £3.00

DETOX:

Green Detox Juice	£8.95
<i>Cucumber, Celery, Apple, Spinach, Lemon, Ginger</i> Benefits: Hydrating, alkalizing, rich in chlorophyll and Vitamin C	
Carrot Cleanse	£8.95
<i>Carrot, Orange, Ginger</i> Benefits: High in antioxidants (Beta-carotene + Vitamin C), great for immunity and skin health	
Beetroot Detox Juice	£8.95
<i>Beetroot, Carrot, Apple, Lemon</i> Benefits: Cleanser liver, improves blood circulation, and boots stamina	
Tropical Detox	£8.95
<i>Pineapple, Cucumber, Lime, Mint.</i> Benefits: Aids digestion, reduce bloating, very refreshing.	
SMOOTHIE:	
Chocolate Berry	£6.45
<i>Berries, Cocoa powder</i>	
Mango Madness	£7.95
<i>Mango, Spinach, Banana</i>	
Tropical	£6.95
<i>Pineapple, Mango, Banana, Lime</i>	
Energy Boost	£7.45
<i>Avocado, Spinach, Pineapple</i>	



LUNCH

Available on Monday to Friday 12pm-3pm

2 courses £19.95

3 courses £24.95

STARTERS

Caesar Salad

A French twist on the Caesar salad – romaine hearts, anchovy dressing, shaved vegetarian parmesan flakes and garlic croutons

Yakitori Chicken

Grilled skewers of tender chicken, glazed with a traditional soy and sweet mirin sauce for a beautifully balanced flavour.

Soup of the Day

Our chef's daily creation! Ask your server what's simmering today.

Crab Croquettes

Crispy crab croquettes served alongside a fresh mixed leaf salad, finished with a drizzle of sriracha mayonnaise and a touch of crushed avocado purée. A modern bistro starter with a hint of spice and creaminess.

Chèvre

Warm, honey-glazed goat's cheese paired with wild rocket and roasted walnuts. A refined harmony of sweetness, tang, and crunch.

MAINS

£7.50 Roast Beef/Pork ciabatta & Appropriate sauce

Tender slices of roast beef/pork layered in a warm ciabatta roll with a touch of creamy horseradish/apple sauce for the perfect kick, served with French fries.

£9.95 Salmon Fillet

Golden pan-fried salmon, paired with steamed market greens, herb-buttered new potatoes, and a refreshing cucumber salsa

£7.50 Beef Burger Steak / Halloumi

Choice of a juicy beef patty or grilled halloumi, layered with beef tomato, crisp lettuce, and gherkins. Served with golden French fries, with optional toppings of bacon, cheese, or a fried egg.

£7.50 Chicken Schnitzel

Crispy breaded chicken schnitzel served with a quarter wedge of iceberg lettuce, dressed in creamy Caesar and topped with freshly shaved Parmesan

£7.15 Chicken Ballotine

Rolled chicken stuffed with sautéed mushrooms, paired with silky mashed potatoes and finished with a rich Dijon mustard sauce.

BOTTOMLESS BRUNCH £44.95

Available on Tue-Fri 12 pm till 3 pm and Saturdays 12 pm till 4 pm

Pick any 2 course & 90 Minutes sitting. Please be aware you MUST finish your drink before you're served another!

DRINKS:

Soft drinks

House wine white/rose/red

Prosecco

Spritzers: your choice of Aperol or Limoncello

Gin Fizz: your choice of flavour – passion fruit, white peach, raspberry

Pornstar Martini & Pina Colada

DESSERTS:

Biscoff Cheesecake £7.50

A silky, baked cheesecake infused with the warm spice of Biscoff biscuits, set on a buttery crumble base and finished with a light cream topping.

Salted Caramel Torte £7.95

An indulgent chocolate torte layered with golden salted caramel, balanced with a whisper of sea salt on a crisp sable-style base

Sticky Toffee Pudding £8.00

A classic sponge pudding, rich with dates and drenched in warm toffee sauce, served with a scoop of smooth vanilla ice cream.



DINNER

APPETISERS:

Garlic Bread Baguette £5.95

Freshly baked baguette topped with rich garlic butter, accompanied with mediterranean aromatic Provençale sauce

Trio Tapenade Baguette £6.95

*Warm, crusty baguettes accompanied by a trio of French-inspired dips:
-mixed marinated olives
-saffron mayo flavoured with confit garlic
-aged balsamic and olive oil*

Devilled Eggs £6.95

Two devilled eggs filled with cream cheese, delicately mild-spiced Tabasco, and topped with salmon caviar. Perfect for sharing.

Edamame £4.95

Steamed soybeans pods topped with sea salt flakes.

Mixed olives £4.95

Fresh guacamole on toasted sourdough, topped with a perfectly poached egg.



DINNER

STARTERS:

Garlic King Prawns

Sautéed king prawns in garlic butter, mild chilli spiced, finished with fresh chopped parsley, peapods, cherry tomatoes and a sprinkle of white wine

£12.95

Bone Marrow

Oven-roasted bone marrow, served with crusty sliced baguette and gherkins.

£10.95

Seared Sea Scallops

Seared sea scallops in the shell, garnished with cauliflower purée, bacon and sun-dried tomato breadcrumbs, finished with fresh parsley.

£11.95

Octopus

Grilled octopus served with roasted new potatoes, burnt lemon, garlic-flavoured saffron mayonnaise, and accompanied by a fresh mixed leaves salad.

£15.95

Snails (Escargot)

Classic French snails baked in garlic butter, served piping hot with a warm crusty bread and topped with fresh parsley. (6 pieces)

£10.95

Soup of the day

Our chef's daily creation! Ask your server what's simmering today.

£9.95

Brie Wedges

Brie cheese coated in panko breadcrumbs deep fried, served with cranberry jam and fresh mixed leaves salad.

£9.95

MAINS:

Seafood Dish Bouillabaisse

Traditional Bouillabaisse, a classic French mixed seafood stew gently cooked in a white wine sauce, accompanied by crusty garlic bread.

£21.95

Pork Belly Confit

Slow-cooked pork belly, served with creamy gratin dauphinois, grilled and steamed Savoy cabbage, and a rich pork jus.

£22.95

Salmon Wellington

Oven-baked Salmon Wellington, encased in golden pastry with a ricotta and spinach filling, served with roasted new potatoes and roasted carrots, accompanied by a refined lobster bisque sauce.

£26.95

Gressingham Duck Leg Confit

Gressingham duck leg confit, served alongside a black cherry jus, buttered French green beans, delicately glazed baby carrots, and a classic gratin dauphinoise.

£24.95

Herb-Crusted Lamb

Succulent lamb chops encrusted with a fragrant Provençale herb crust, served alongside tender stem broccoli and buttery fondant potatoes and jus.

£29.95

Lamb Shank

British lamb shank, slow-cooked to tenderness in its own jus, served alongside mashed potatoes, rich gravy, and buttered steamed market greens.

£27.95

Beef Bourguignon

Beef Bourguignon, slow-cooked in its own jus with carrots, mushrooms, and silver-skinned onions, accompanied by butter-wilted steamed new potatoes.

£23.95

Chicken Breast Supreme

£19.95

Pan-roasted chicken breast suprême, golden-skinned, served on a smashed broccoli Parmesan base, finished with a delicate mushroom suprême sauce and potatoes.

Pfeffersteak

£31.95

French-inspired Pfeffersteak of pan-seared beef tenderloin, encrusted with crushed black pepper, finished in a refined peppercorn sauce, accompanied by buttered green beans with bacon and mashed potatoes.

Ratatouille

£21.95

Ratatouille, a classic vegan dish of oven-roasted sliced vegetables arranged in layered form, served with crusty garlic bread.

Grilled Beef Fillet 7oz

£33.95

Beef tenderloin grilled to the guest's preference, accompanied by French fries, roasted tomato, and fresh mixed leaves.

Grilled Beef Sirloin 10oz

£32.95

Beef sirloin grilled to the guest's preference, accompanied by French fries, roasted tomato, and fresh mixed leaves.

Sauce of your choice

£3.95

Peppercorn sauce, Blue cheese, Béarnaise & Red wine Jus.

SIDES - £4.95 EACH

Buttered steamed market greens

Dauphinoise potatoes

French fries

Buttered French beans

Buttered steamed

market greens

COFFEE & DESSERTS

DESSERTS:

Crème Brulée Vanilla

A timeless French custard dessert infused with Madagascar vanilla, finished with a perfectly caramelised sugar crust

£7.95

Biscoff Cheesecake

A silky, baked cheesecake infused with the warm spice of Biscoff biscuits, set on a buttery crumble base and finished with a light cream topping.

£7.95

Salted Caramel Torte

An indulgent chocolate torte layered with golden salted caramel, balanced with a whisper of sea salt on a crisp sable-style base

£7.95

Apple Tarte Tatin

Apple Tarte Tatin, a traditional French inverted tart of caramelised apples and flaky puff pastry, served warm with vanilla ice cream.

£8.95

Double Chocolate Gateau

Double Chocolate Noir Gâteau, served with cherries and a light vanilla-flavoured Chantilly cream sauce.

£10.95

Sticky Toffee Pudding

A classic sponge pudding, rich with dates and drenched in warm toffee sauce, served with a scoop of smooth vanilla ice cream.

£7.95

CHEESE PLATTER:

Cheese Platter to share

Cheese Platter of three French-inspired cheeses; please ask your server for today's Chef's selection.

£14.95

COFFEE:

Espresso Affogato

£7.45

Single espresso

£2.45

Double espresso

£3.45

Hot chocolate

£4.95

Flat white

£4.25

Americano

£3.95

Latte

£4.85

Cappuccino

£4.55

Green tea

£3.45

Camomile tea

£3.45

Breakfast tea

£2.45

Earl Grey tea

£3.45

Peppermint tea

£3.45

COFFEE LIQUORS

Cointreau

£9.95

Baileys

£9.95

Irish

£9.95

ADD ANY EXTRAS:

Alternative Milk

Soya, Oat, Coconut

+ 85p

Syrups:

Vanilla, Caramel, Hazelnut

+ 55p



SUNDAY ROAST

Available every Sunday 12 PM to 5 PM

APPETISERS:

Baguettes et Tapenade £5.00

Warm, crusty baguettes accompanied by a trio of French-inspired dips: Rouille – a Provençal garlic and saffron emulsion. Tapenade Noir – Traditional black olive spread Huile d'Oliver & Vinaigre Balsamique – extra virgin olive oil with aged balsamic vinegar

Edamame £3.15

Steamed soybeans pods topped with sea salt flakes.

STARTERS:

Soup of the day £6.95

Our chef's daily creation! Ask your server what's simmering today

Salade César Classique £7.50

A French twist on the Caesar salad – romaine hearts, anchovy dressing, shaved vegetarian parmesan flakes and herb croutons. Add Chicken or Halloumi £3

Chèvre £7.50

Warm, honey-glazed goat's cheese paired with wild rocket and roasted walnuts. A refined harmony of sweetness, tang, and crunch.

Coquilles Saint-Jacques, Beurre Blanc £12.95

Seared scallops delicately dressed in a classic white wine Beurre Blanc sauce, topped with caviar and fresh herbs.



SUNDAY ROAST:

A timeless Sunday tradition. Served with mixed market greens, cauliflower cheese, butter-sage crushed carrots, golden roast potatoes, a crisp Yorkshire pudding, and finished with our chef's own rich, house-made gravy.

Oven Roasted Beef Sirloin £21.15

Overnight herb-marinated beef sirloin, oven-roasted until perfectly cooked medium-rare and served with all the traditional trimmings. A hearty Sunday favourite.

Chicken Breast Supreme £17.15

Succulent chicken supreme roasted with a touch of honey glaze for the perfect balance of savoury and sweet, offering a refined twist on a Sunday classic.

British Pork Loin £18.15

Succulent British pork loin, slow roasted for depth of flavour and served with perfectly crisp crackling for a true Sunday favourite.

Roasted leg of Lamb £19.15

Succulent leg of lamb rolled and slow roasted with fresh thyme and garlic, offering an elegant balance of savoury and herbal notes.

Trio of any of the above meats £24.95

Can't decide? Enjoy a trio of our signature roasts – your choice of any three meats, each prepared to showcase its unique flavour and texture and full of Sunday flavour.

Nut Roast (Vegetarian) £17.15

Our delicious house-made nut roast, packed with seeds, herbs, and seasonal vegetables. A comforting, flavourful alternative for a perfect meat-free Sunday choice.

MAINS:

Risotto of the day £12.95

Our chef's daily creation! Ask your server what's simmering today.

Herb Crusted Salmon £20.95

Oven-roasted salmon fillet with a fragrant herb crust, served with buttery crushed new potatoes, fresh market greens, and a grilled lemon for a bright, zesty finish.

Beef Burger Steak £19.95

Juicy grilled beef patty served in a soft toasted bun, accompanied by fresh side salads, crispy fries, and a classic French dressing.



DESSERTS:

Crème Brûlée à la Vanille Dairy £6.95

A timeless French custard dessert infused with Madagascar vanilla, finished with a perfectly caramelised sugar crust.

Bread and Butter Pudding Dairy/Gluten £7.95

Delicate layers of buttery bread soaked in a creamy custard, baked to a golden perfection, and infused with subtle spices – a timeless classic reimagined with elegance.

Biscoff Cheesecake Dairy/Gluten £7.50

A silky, baked cheesecake infused with the warm spice of Biscoff biscuits, set on a buttery crumble base and finished with a light cream topping.

Sticky Toffee Pudding Dairy/Gluten £8.00

A classic sponge pudding, rich with dates and drenched in warm toffee sauce, served with a scoop of smooth vanilla ice cream

Salted Caramel Torte Dairy/Gluten £7.50

An indulgent chocolate torte layered with golden salted caramel, balanced with a whisper of sea salt on a crisp sable-style base

* Please inform your waiting staff of any allergens you & your party have and we will be happy to assist you



www.lecharmedebedford.co.uk