

Breakfast

Served until 11 a.m

YOU CAN COMPOSE YOUR BREAKFAST A LA CARTE (see à la carte menu) OR CHOOSE ONE OF THE MENUS BELOW

The menus are not changeable
Menus are served individually and
not for sharing

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On the run 3€80

Filter Coffee and Cookie, Cake,
Swedish Cinnamon bun or
brioche of the day

La Granola Chic 6€50

Filter coffee or Espresso and a
bowl of granola served with
fresh fruits, honey and farmers
raw milk yoghurt.
(Soy milk +0.8€)

La Totale 11€90

- A pastry (Cookie, Cake,
Swedish Cinnamon bun or
brioche of the day)
- A bowl of granola served
with fresh fruits, honey and
farmers yoghurt.
(Soy milk +0.8€)
- A hot beverage of your
choice (see beverage menu)
- A fruit juice (see beverage menu)



Lunch Menu

Served from 12h to 13h45

Menus are served individually
and not for sharing.

Please let us know if you have an allergy
or intolerance and we'll adapt the dish for
you.

FERMENTED CABBAGE

Sesamy, tomato & shrimp chips

OR

MEADOW MUSHROOM & EGG +3€

Potato mousse & Count Kerry cheddar

OR

BLACK PUDDING CREAM

Radiccio & walnuts

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CATCH OF THE DAY

Cime di rapa, fennel & lovage broth

OR

PULLED PORC

White beans & salsify

OR

DUCK BREAST +3€

Girolles, butternut squash & freekeh

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PEAR & EARL GREY FINANCIER

Quince cream

OR

DARK INTENSE CHOCOLATE IN DIFFERENT TEXTURES

Tonka bean ice-cream & salty caramel

A bottle of 50 cl micro filtered water (still
or sparkling) is included in the menu.

Weekdays

Starter + Main dish or

Main dish + Dessert 20€

Starter + Main dish+ Dessert 24€

Weekend & bank holidays

Starter + Main dish or

Main dish + Dessert 27€

Starter + Main dish+ Dessert 33€

Kids menus weekday : 17€

Kids menu week-end : 19€

Seating without meal : 20€

Afternoon Dessert Bar

Served from 14h to 18h30

DESSERT OF THE DAY 7€

PEAR & EARL GREY FINANCIER

Quince cream

OR

DARK INTENSE CHOCOLATE IN DIFFERENT TEXTURES

Tonka bean ice-cream & salty caramel

GRANOLA BOWL 6€

Bowl of granola served with fresh fruits,
honey and farmers raw milk yoghurt.
(Soy milk +0.8€)

SWEET TRAY 7€

3 desserts tasting

Please ask us for the sweet tray of the day.

PASTRIES

Cookie.....	2€20
Dark chocolate chip with tonka bean OR Milk chocolate chip & caramelized peanut	
Cake	2€60
Lemon Chocolate & Vanilla	
Brioche	2€60
Swedish Kanelbulle (Cinnamon roll) Vanilla Brioche	
Brioche of the day	
Almond & caramel brioche	3€30
Puff pastry & apple.....	3€

AFTERNOON FOOD MENU

PIZZETTE 7€

fresh tomato, chermoula pesto & salad

APERITIFS & BEER (only served with lunch or afternoon menu)

White Martini 4cl 3€50

Pastis French anise-flavored spirit 4 cl 3€80

Kir Chestnut or Black currant 12cl 4€50

Beer White/Dark/Lager 33cl 5€

Craft Beer from The Stephanoise Brewery

Longonya-Blanc de Kiwi or Mango

Aperitif beverage realized from fermented kiwi (or mango) and
chardonnay raisins. 8,5%vol. 75cl 20€

Moscato d'Asti « Primobaccio » 75cl 25€

DIGESTIFS (only served during lunch)

Don Papa Rhum 4cl 6€

Chartreuse Green 4cl 6€

Eau de vie Mettè 4cl 8€

Pinot Noir, Acacia Flower or Greengage

Polish Chopin Vodka 10€

Modry Ziemiak Vintage

Everything is homemade
from fresh ingredients.

Most of them are sourced
organically and locally.



