

A LA CARTE BREAKFAST

Served until 11 A.M

Breakfast Granola

Bowl of our homemade granola served with fresh fruits, honey & farmers raw milk yoghurt.

(Soy milk+0€80)

6€

Soy marinated soft boiled egg

Served with gravlax trout, toasted brioche, dill cream & pickled vegetables

OR Vegetarian option

Served with homemade cottage cheese spread and chermoula on toasted bread, roasted almonds & pickled vegetables

9€60

PASTRIES

Cookie..... 2€20

Dark chocolate chip with tonka bean

OR

Milk chocolate chip & caramelized peanut 2€60

Cake.....

Lemon

Chocolate & Vanilla 2€60

Brioche.....

Swedish Kanelbulle Cinnamon roll

Vanilla Brioche

Chocolate brioche

Almond & Caramel brioche 3€30

Cinnamon & Apple brioche 3€30

(weekends only)

Puff pastry & apple..... 3€

OUR SUPPLIERS

Fruits & greens by Jardins de Vartan, Pyod & Thizy

Coffe by Mokxa Roastery

Chocolate by Chocolaterie de l'Opéra

Flower by Minoterie Couturier

Juice by Patrick Font

Honey by Gérard Chopin

Sodas by Belvoir Fruit Farm

Cheese & yoghurt by Ferme MonMénor

Beer by Brasserie Stéphanoise



And many others...

HOT BEVERAGES

COFFEE

Espresso 1€70

Espresso with milk 1€80

Filter Coffee (Mornings only) 1€90

Flat White 2€10

Double Espresso 3€20

Long Black 1€90

Cappuccino 3€

Latte Macchiato 3€30

X-TRAS

Milk ...0.3€

Lemon...0.3€

Honey...0.5€

Soy Milk... 0.5€

HOME MADE HOT & COLD BEVERAGES

Homemade Hot or Cold Chocolate 4€60

Chai Latte hot or Cold 3€90

Ice Tea 3€90

(Earl Grey, Apple juice, honey, lemon & spices)

TEA (Damman Frères)3€90

Earl Grey Superior

Lapsang Souchong- smoked black tea

Yunnan Bio- Organic Chinese black tea

Assam- Indian black tea

Morning Light- mango, rose and corn flower black tea

Green jasmine flower tea

Green Sencha

Nuit à Versailles- green bergamot and kiwi tea

Genmacha-green sencha tea with roasted rice and puffed corn

Maison Blanche – herbal tea with orange, rose, lemongrass, black currant leaves and orange blossom.

BROTH « Chic des plantes »

L'Enraciné- Tomato, root vegetables & Norwegian angelica

Le Robuste- Shiitake, bay leaves, onion & radish

L'Effeillé- Rams leek, Eucalyptus, ginkgo, parsley

4€30

COLD BEVERAGES

Kombucha 33cl 5€

Natural Green Tea Kombucha or Hibiscus & Mint

Limonade Leamo 33cl 4€60

Lemon/ Ginger & Green tea / Peach & Black tea

Artisanal Fruit Juice & Nectar by Patrick Font 25cl 3€

Apple/ Quince & Apple/ Peach/ Apricot

Ice Coffee with Milk 3€90

Cordial 25cl 2€

Organic Elderflower Cordial Belvoir Fruit Farm

Blueberry, Strawberry, Verbena

Micro-Filtered Water AquaChiara (still or with gas) 50 cl 3€60

Glas of Milk (soy+1€) 2€

Artisanal Organic Tomato Juice 33cl 4€

