

# 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.  
(Soymilk +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.  
(Soymilk +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.

### LAST TOMATOS FROM VARTAN FERM

Cold broth, fennel & goat cheese

OR

### TUNA CRUDO+3€

Blackberry cream, basil & nori

OR

### BEEF GRAVLAX STYLE

Smoked miso emulsion, chrimp chips &  
haricot vert

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### CATCH OF THE DAY

Cauliflower & mussel soup, udon noodles &  
celeriac

OR

### BUTCHERS PIECE

Polenta, pickles & chimmichurri

OR

### DUCK BREAST +3€

Girolles, babaganouch & peppers

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### FIG BRIOCHE & CRUNCHY ALMOND

Milk mouse & honey &  
orange blossom ice cream

OR

### DARK CHOCOLATE IN DIFFERENT TEXTURES

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 : 16€

# Afternoon Dessert Bar

Served from 14h to 18h30

## DESSERT OF THE DAY 7€

### FIG BRIOCHE & CRUNCHY ALMOND

Milk mouse & honey &  
orange blossom ice cream

OR

### DARK CHOCOLATE IN DIFFERENT TEXTURES

### GRANOLA BOWL 6€

Bowl of granola served with fresh fruits,  
honey and farmers raw milk yoghurt.

(Soymilk +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 .....

Swedish Kanelbulle 2€60

(Cinnamon roll)

Vanilla Brioche

Brioche of the day

Almond & caramel brioche 3€30

Puff pastry & apple..... 3€

## AFTERNOON FOOD MENU

### TUNA TARTARE 9€50

spring potato Cherries, beets, basil & beldi  
lemon

OR

### 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€

Młody Ziemiak Vintage

Everything is homemade

from fresh ingredients.

Most of them are sourced

organically and locally.



