



SALTED

LE NAAN

17

Cheese-stuffed Indian bread, grilled pastrami, comté, fried egg, onion pickles, curry-honey sauce

LE CROQUE



14

Toasted country bread, scarmoza, cooked ham, cream cheese, green pesto

LE CRO'SMASH

16

Croissant bun, smashed Black Angus, fried egg, maple syrup caramelized onions, bacon and lots of cheddar sauce

LE BAO

16

Steamed Asian bread, chicken karaage, crunchy cabbage, cheddar, kimchi, gochujang mayonnaise

LE TACO BRUNCH

16

Crispy tortilla, braised beef, creamy avocado, pico de gallo, caramelized onions, feta and chipotle-lime cream

FORMULE 30 EUROS

- 1 Homemade iced tea
 - 1 Salted
 - 1 Sweet
 - 1 Hot drink
- espresso, americano, tea, chocolate

FORMULE ENFANT 15 EUROS

Ham and cheese muffin
ou
Corndog
Served with curly fries

Nutella pancake

Juice or syrup



BRUNCH

EVERY SATURDAYS
11AM - 2.30PM

LE TURKISH EGG



14

Greek tzatziki yogurt, spicy brown butter, perfect eggs, toasted country bread and soubressade

L'AVOCADO TOAST



14

Focaccia bread, avocado, scrambled eggs, basil stracciatella, grenades, chia seeds

LA SALADE CÉSAR



15

Romaine lettuce, house made breaded chicken, smoked bacon, poached eggs, herb-roasted cherry tomatoes, shaved parmesan, garlic croutons, César dressing

LA TARTINE

15

County bread, lemon houmous, labneh, grilled halloumi, crunchy chickpeas, zaatar and fresh mint

FRENCH FRIES

6

SWEET POTATO FRIES

6

OPTION TRUFFLE & PARMESAN

2

BACON/SMOCKED SALMON

4

GLUTEN FREE BREAD

2



LE CAFÉ

11

Coffee cream, chocolate and coffee crumble, vanilla ice-cream, whisky chantilly, cacao

LA BRIOCHE



10

Caramelized brioche, vanilla mascarpone, red fruits, served on pistachio crème anglaise

LE CHEESECAKE



10

Spéculoos biscuit, caramelized banana, banana crémeux, miso caramel, crunchy hazelnuts

LE SWEET BOWL

9

Greek yogurt, homemade granola, butter and cinnamon roasted apples, chestnut cream, pecan, dried cranberries, black chocolate

DRINKS

FANCY

PISTACCINO LATTE

7

Coffee shot, pistachio praliné, pistachio milk, crunchy pistachio

JUS DÉTOX

8

Pineapple, green apple, ginger, lemon

ICED TEA MAISON

7

Sticky chai (bio, fruity relax), lemon, agave syrup (théine-free)

MILKSHAKE

6

Flavor of your choice depending of the menu served with chantilly and toppings

SUMMER SMOOTHIE

8

Pineapple, strawberry, banana, dragon fruit, agave syrup, chantilly

COFFEE FIRST

ESPRESSO

2,5

Coffee shot

NOISETTE

2,5

Coffee shot

AMERICANO

3

Shot de café dans une grande tasse

DOUBLE ESPRESSO

4

2 shots de café serré

CAPPUCCINO

5

Shot de café, cacao en poudre, lait texturé

CAFE LATTE

5

Shot de café, lait texturé, glaçon

CAFE FRAPPE

4

Shot de café, glaçon

WELLNESS LOVERS

PISTACHIO MATCHA

8

Matcha, pistachio praliné, pistachio milk, crunchy pistachio

LATTE

7

Matcha or Ube and milk

ICED MANGO OR FRAGOLA MATCHA

8

Mango or strawberry purée, matcha, milk, coconut foam

UBE CLOUD

8

Coco water, coco milk, ube

PUMPKIN DULCE LATTE

8

Coffee, milk, salted caramel, chantilly and spéculoos

BLACK SÉSAME LATTE

8

Vegetable charcoal and hojicha, milk, chantilly, black sesame

FRESH JUICE Orange or lemon

5

MIMOSA Orange juice and champagne

10

SYRUP OF YOUR CHOICE

1

Vanilla, hazelnut, caramel, coco

MILK OF YOUR CHOICE

2

Oat, coco, pistachio

COFFEE SHOT

2

BABYCCINO

3

Milk foam, chocolate powder and mini marshmallow

Non-membre cotisation : 1,50 € per person.

