



BREAKFAST MENU

LA CAFÉTERIE & JUICES

Espresso MASSAYA <i>Mexican organic 70% arabica and 30% robusta</i>	2,4
Latte (<i>Extra +0,5€ oat milk</i>)	5
Hot chocolate	4,5
Cappuccino (<i>Extra +0,5€ oat milk</i>)	5
Iced coffee (<i>Extra +0,5€ oat milk</i>)	5,5
Matcha latte : oat milk, organic Matcha green tea ♥	6,2
Golden latte : <i>La Main Noire 100% bio fait main à Paris</i> oat milk, turmeric and candied ginger	6,2
Chaï latte : <i>La Main Noire 100% bio fait main à Paris</i> oat milk, spice mix and 100% natural tea	6,2
Charcoal latte : <i>La Main Noire 100% bio fait main à Paris</i> oat milk, black sesame paste and vegetable coal	6.2
Hot milk vanilla or honey	4
Irish-coffee	10
Fresh orange juice by Frugi <i>2ocl</i>	5.5
Juices (Alain Millat) <i>33cl - Poire, Pomme, Abricot, Tomate</i>	7.5
Tea (Kusmi Tea)	4,8
Green tea <i>BB detox / Ginger & lemon / organic mint</i>	
Black tea (organic) <i>Earl Grey/ Ceylan</i>	
Infusions <i>Organic camomilla / Verbena</i>	
<i>Vanilla Rooibos</i>	

MORNING

Omelette, fried eggs ORGANIC <i>Extrat ham/cheese +1,5€</i>	9
Croissant or pain au chocolat	2,5
Buttered toast	4
Avocado toast	12,5
Extra fried egg +2€, smoked salmon +4€ or halloumi +3€	
The morning Bun, egg, cheddar, avocado, tomato, bacon	14
Homemade granola Yoghurt, red berries	10
Açaï bowl, homemade granola, coconut, red berries	13
Strawberries & raspberries & chantilly	9
Homemade Carrot Cake	9
Brookie with organic chocolate spread	10
French toast (brioche) with organic chocolate spread	12

BREAKFAST

Hot beverage

Fresh orange juice by Frugi or
homemade lemonade or homemade iced tea

Omelette or fried eggs ORGANIC

Pastries

13,5

25

FRESH ORANGE JUICE BY FRUGI OR
LEMONADE OR HOMEMADE ICED TEA

HOT BEVERAGE (extra matcha,
charcoal or golden latte +1,5)

ORGANIC FRIED EGGS
(OR SCRAMBLED EGGS +1.5)
Extra smoked salmon +3€ or bacon 2€

PANCAKES

GRANOLA YOGHURT

SWEET TOOTH

HOMEMADE GRANOLA YOGURT, red berries	10
AÇAÏ BOWL, homemade granola, coconut, red berries	13
PANCAKES, banana, mapple syrup	13
OUR CHOCOLATE FUDGE (homemade), whipped cream	9
HOMEMADE CARROT CAKE	9
FRENCH TOAST (BRIOCHE) WITH ORGANIC CHOCOLATE SPREAD	12
BROOKIE WITH ORGANIC CHOCOLATE SPREAD	10
STRAWBERRIES & RASPBERRIES & CHANTILLY	9
CHOICE OF COCKTAILS	
BLOODY MARY, MIMOSA	8
GLASS OF CHAMPAGNE	10





BRUNCH BOHÈME

STARTERS OR TO SHARE

MIMOSA EGGS	5,5
ROASTED EGGPLANT, straciatella, tomatoes, basil	16
MELON, mozzarella balls, basil	9

SALTY TOOTH

PANCAKES, mapple syrup, egg, bacon	14
EGG BOWL, scrambled eggs, avocado, eggplant, bacon	15
CRISPY CHICKEN, yoghurt & lemon sauce ♥	15
MORNING BUN, egg, cheddar, avocado, tomato, bacon	14
AVOCADO TOAST	13
Extra fried egg +2€, smoked salmon +4€ or halloumi +3€	
QUINOA BOWL, avocado, chickpeas, radish, tomato, mint	15,5
Extra chicken +4€, smocked salmon +4€ or halloumi +3€	
COBB SALAD, avocado, egg, chicken, cherry tomatoes, bacon, blue cheese	16
CAESAR SALAD, crispy chicken, croutons, parmesan, caeser sauce	14,5
BURRATA (200g), cherry tomatoes, olive oil	16
TUNA TARTAR, avocado, sesame, salad	17
RAW SEA BREAM SALAD, avocado, onion, lettuce, cilantro	18
SEA BREAM FILET, peas, peach, feta, mint	19
BEEF TACOS, avocado, cilantro, jalapeño, fries	17
BACON CHEESEBURGER, homemade fries	15,5
CHICKEN BURGER, homemade fries	15
HALLOUMI BURGER, eggplant, arugula salade, homemade fries PENNE	15
PESTO & STRACIATELLA	16
BEEF TARTARE, homemade french fries	15

ALL OUR BUNS ARE ORGANIC AND VEGAN
OUR EGGS ARE ORGANIC
ALLERGENS AVAILABLE ON DEMAND



DINNER MENU

TO SHARE

CHARCUTERIE BOARD, butter and pickles	20
CHEESE BOARD (AOP) selected by a cheesemaker	23
MIXT BOARD cheese & charcuterie	24
GUACAMOLE, tortillas chips	14,5
MELON, mozzarella balls, basil	9
PAN CON TOMATE (bread & tomato)	9
TRUFFLED FRIES, parmesan	7,5
SWEET POTATO FRIES	7
HOUMOUS, pita bread	13
ZUCCHINI DONUTS, feta yoghurt sauce CRISPY	11
CRISPY CHICKEN, yogurt & lemon sauce	15
ROASTED EGGPLANT, stracciatella, tomato, basil ♥	16

MAINS

AVOCADO TOAST Extra fried egg +2€, smoked salmon +4€ or halloumi +3€	12,5
QUINOA BOWL, avocado, chickpeas, radish, tomato, mint Extra chicken +4€, smoked salmon +4€ or halloumi +3€	15,5
COBB SALAD, avocado, egg, chicken, cherry tomatoes, bacon, blue cheese	16
CAESAR SALAD, crispy chicken, croutons, parmesan, caeser sauce	15
BURRATA (200g), cherry tomatoes, olive oil	16
TUNA TARTAR, avocado, sesame	17
BEEF TACOS, avocado, cilantro, jalapeño, homemade fries	17
RAW SEA BREAM SALAD, avocado, onion, letuce, cilantro	18
SEA BREAM FILLET grilled, mashed potatoes	19
BACON CHEESEBURGER, homemade fries CHICKEN	15,5





DINNER MENU

CHICKEN BURGER, fries	15
HALLOUMI BURGER, eggplant, rocket, fries	15
PENNE PESTO & STRACCIATELLA	15

SIDES

FRIES	3,5
RÖSTI (FRIED GRATTED POTATOES)	4
QUINOA	5

DESSERTS

OUR CHOCOLATE FUDGE (homemade), whipped cream ♥	9
CRÈME BRÛLÉE	6,5
CAFÉ GOURMAND (selection of three deserts)	9
HOMEMADE CARROT CAKE	9
BROOKIE WITH ORGANIC CHOCOLATE SPREAD	10
FRENCH TOAST (BRIOCHE) WITH ORGANIC CHOCOLATE SPREAD	12
STRAWBERRIES & RASPBERRIES & CHANTILLY	9
ICE CREAM (choice of 2 scoops)	6
Raspberry, Vanilla, Chocolate, Coconut, Mango	
Extra scoot +3€	



OUR MEAT COMES FROM FRANCE
ALL OUR BUNS ARE ORGANIC AND VEGAN
OUR EGGS ARE ORGANIC
ALLERGENS AVAILABLE ON DEMAND