

OUVERT  
7 JOURS SUR 7  
DE 8H DU MATIN À 2H



PETIT DÉJEUNER  
LUNDI-VENDREDI 8H-12H  
SAMEDI-DIMANCHE 8H-10H

## LA FORMULE PETIT DÉJEUNER 13,5€

### BOISSON CHAUDE

SUPPLÉMENT chaï, matcha, charcoal, golden latte +1,5€

### OMELETTE

OU ŒUFS AU PLAT BIO

JUS D'ORANGE PRESSÉ  
OU CITRONNADE MAISON  
OU THÉ GLACÉ MAISON

VIENNOISERIE

## CAFÉTERIE ET JUS

SUPPLÉMENT lait d'avoine +0,5€

### EXPRESSO MASSAYA - 2,8€

terroirs Mexicain Bio 70% arabica et 30% robusta

### CRÈME - 5€

### CHOCOLAT CHAUD - 5€

### CAPPUCCINO - 5,5€

### FLAT WHITE - 6,5€

### CAFÉ FRAPPÉ AU LAIT - 5,5€

### MATCHA LATTE - 6,2€

lait d'avoine, thé vert matcha BIO

### GOLDEN LATTE - 6,2€

lait d'avoine, pâte de curcuma et gingembre confit

### DIRTY CHAÏ LATTE - 7€

expresso, lait d'avoine, mélange d'épices et thé 100% nature

### CHAÏ LATTE - 6,2€

LA MAIN NOIRE 100% BIO FAIT MAIN À PARIS  
lait d'avoine, mélange d'épices et thé 100% nature

### CHARCOAL LATTE - 6,2€

LA MAIN NOIRE 100% BIO FAIT MAIN À PARIS  
lait d'avoine, pâte de sésame noir et charbon végétal actif

### LAIT CHAUD - 4,5€

vanille ou miel

### IRISH COFFEE - 10€

### THÉS KUSMI TEA - 5,5€

THÉ VERT: BB Detox / Gingembre et citron / Menthe bio

THÉ NOIR: Earl Grey bio / Ceylan bio

INFUSIONS: Camomille bio / Verveine / Rooibos Vanille

### JUS DE FRUITS (25cl) - 5,5€

pomme, pêche, tomate, ananas, cranberry

## RÉVEIL

### OMELETTE - 9€

SUPPLÉMENT jambon +1,5€, fromage +1,5€

### ŒUFS AU PLAT BIO - 8€

SUPPLÉMENT bacon +3€

### CROISSANT OU PAIN AU CHOCOLAT - 2,5€

### TARTINE BEURRÉE confiture - 4€

### AVOCADO TOAST - 13€

écrasé d'avocat, oignon rouge, pain BIO aux céréales, salade

SUPP œuf au plat +2€, saumon +4€, halloumi +3€ ou bacon +3€

### LE BUN DU MATIN - 14€

œuf, cheddar, avocat, tomate, bacon

### YAHOURT GRANOLA - 11€

granola maison, fruits rouges, miel

### ACAÏ BOWL - 13€

granola maison, fruits rouges

SUPPLÉMENT beurre de cacahuète +2€

### BROOKIE - 10€

### CAKE MYRTILLE - 9€

### BRIOCHE PERDUE - 12€

À LA PÂTE À TARTINER BIO

TOUS NOS BUNS SONT BIO & VEGANS, TOUS NOS DESSERTS SONT FAITS MAISON,  
NOS ŒUFS SONT BIO, ALLERGÈNES DISPONIBLES SUR DEMANDE

OPEN  
7 DAYS A WEEK  
FROM 8AM TO 2AM



LUNCH  
MONDAY-FRIDAY  
12PM-4PM

## STARTERS OR TO SHARE

- CRISPY CHICKEN - 16€**
- ROASTED EGGPLANT - 18€**  
stracciatella, cherry tomatoes
- BURGUNDY SNAILS- 13€**  
6 PIECES
- BURRATA 200G - 19€**  
heirloom tomatoes, basil
- MOZZARELLA STICKS - 16€**  
nature & espelette pepper, cocktail cognac sauce
- MIMOSA EGGS - 6€**
- CHICKEN SPRING ROLLS 5 PIECES - 16€**  
lettuce, mint, cilantro
- PAN CON TOMATE - 10€**  
toast with fresh tomatoes, garlic  
EXTRA parma ham +5€

## SALADS

- QUINOA BOWL OF THE MOMENT -18€**  
quinoa, avocado, edamame, cucumber, herbs, honey vinaigrette / extra fried egg +2€ + chicken +4€, salmon +4€ or halloumi +3€
- COBB SALAD - 19€**  
avocado, egg, chicken, bacon, onion, cherry tomatoes, blue cheese
- NIÇOISE SALAD - 18€**  
green beans, anchovies, new potatoes, olives, tuna, tomatoes, red onions, organic egg
- CHICKEN CAESAR SALAD - 18€**  
crispy chicken, croutons, parmesan/EXTRA bacon +3€
- SPRING ROLL SALAD - 16€**  
rice vermicelli, beef, carrot, cucumber, bell pepper, red cabbage, peanuts
- GREEK SALAD - 16€**  
tomatoes, peppers, cucumbers, olives, feta cheese, onions
- SALMON CAESAR SALAD - 21€**  
grilled salmon, croutons, parmesan

## MAINS

- AVOCADO TOAST - 13€**  
mashed avocado, onion, organic cereal bread, salad  
EXTRA fried eggs +2€, salmon +4€, halloumi +3€ or bacon +3€
- TUNA CLUB SANDWICH - 18€**  
onion, tomato, lettuce, fries or salad
- BACON CHEESEBURGER french fries - 18€**
- HONEY HALLOUMI CHICKEN BURGER - 17€**  
homemade french fries
- VEGAN BURGER - 19€**  
vegan steak by Heura Foods, pickles, avocado, salad mix, tomato, homemade french fries
- TUNA TARTAR - 20€**  
avocado, sesame oil, soy
- CHICKEN TACO PROTEIN BOWL - 19€**  
Honey-marinated chicken, avocado, beans, corn, pickles, rice
- RAW SEA BREAM SALAD - 18€**  
sea bream, avocado, red onions, cherry tomatoes, mixed greens
- CHICKEN MAYO SANDWICH - 17€**  
cranberry, jalapeño, chives, mayonnaise
- KNIFE-CUT BEEF TARTARE - 18€**  
homemade french fries, salad
- GRILLED SEA BREAM FILLET - 23€**  
green beans & new potatoes
- THE BUTCHER'S PIECE - 22€**  
candied shallots and parsley, potatoes
- BEEF BURRITO - 16€**  
avocado, peppers, tomato, emmental cheese, corn, fries/salad
- FISH AND CHIPS - 19€**  
tartar sauce, homemade french fries

Net prices in euros / Service included



The house no longer accepts checks

## SIDES

- HOMEMADE FRENCH FRIES - 4€  
SWEET POTATO FRIES - 5€  
GREEN BEANS - 5€  
QUINOA - 5€  
NEW POTATOES - 5€

## EXTRAS

- FRIED EGG + 2€  
GRILLED HALLOUMI + 3€  
FÊTA +3€  
SNACKED CHICKEN + 4€  
SMOKED SALMON + 4€

## DESSERTS

- OUR CHOCOLATE FONDANT - 9€  
BLUEBERRY CAKE - 9€  
BROOKIE - 10€  
WITH ORGANIC CHOCOLATE SPREAD  
GOURMET COFFEE - 9€  
BRIOCHE PERDUE - 12€  
WITH ORGANIC CHOCOLATE SPREAD  
ACAI BOWL - 13€  
homemade granola, red berries  
EXTRA peanut butter +2€  
GRANOLA YOGURT - 11€  
homemade granola, red berries, honey  
CHEESECAKE - 11€  
passion fruit  
ICE CREAM - 6€  
(CHOICE OF 2 SCOOPS)  
raspberry, vanilla, chocolate, mango, coconut  
additional scoop +3€ / EXTRA whipped cream +1€

ALL OUR BUNS ARE ORGANIC AND VEGAN, ALL OUR DESSERTS ARE HOMEMADE,  
OUR EGGS ARE ORGANIC, ALLERGENS LIST AVAILABLE ON DEMAND

### TEA TIME

3PM-6PM

11€

#### HOT BEVERAGE

EXTRA chai, matcha, charcoal  
golden latte +1,5€

+

#### DESSERT ON MENU

### L'APÉRO

(HAPPY HOUR)

HAPPY HOUR ON COCKTAILS  
AND BEERS  
FROM MONDAY TO FRIDAY  
FROM 3PM TO 7PM



OPEN  
7 DAYS A WEEK  
FROM 8AM TO 2AM



BRUNCH  
SATURDAY-SUNDAY  
10AM-4PM

## BRUNCH MENU 25€

### HOT BEVERAGE

EXTRA chai, matcha, charcoal  
golden latte +1,5€

PRESSED ORANGE JUICE  
OR HOMEMADE LEMONADE  
OR HOMEMADE ICED TEA

### ORGANIC FRIED EGGS OR SCRAMBLED EGGS

EXTRA bacon +3€, salmon +4€

PANCAKES banana, mapple sirup

### GRANOLA YOGURT

homemade granola, red berries, honey

## COCKTAILS OF CHOICE

EXPRESSO MARTINI - 12€

BLOODY MARY - 12€

MIMOSA - 12€

GLASS OF CHAMPAGNE - 11€

BELLINI - 12€

## STARTERS OR TO SHARE

CRISPY CHICKEN - 16€  
spicy mayo

ROASTED EGGPLANT - 18€  
stracciatella, cherry tomatoes

BURRATA 200G - 19€  
heirloom tomatoes, basil

## SWEET PLATES

GRANOLA YOGURT - 11€  
homemade granola, red berries, honey

ACAI BOWL - 13€  
homemade granola, red berries  
EXTRA peanut butter +2€

OUR PANCAKES - 13€  
BANANA : banana, maple sirup  
BANANA/CHOCOLATE : banana, organic chocolate spread

BROOKIE - 10€

BRIOCHE PERDUE - 12€  
WITH ORGANIC CHOCOLATE SPREAD

BLUEBERRY CAKE - 9€

OUR CHOCOLATE FONDANT - 9€

ICE CREAM - 6€  
(CHOICE OF 2 SCOOPS)  
raspberry, vanilla, chocolate,  
mango, coconut  
additional scoop +3€  
EXTRA whipped cream +1€



## SALTY PLATES

### PANCAKES - 14€

mapple sirup , egg, bacon

### MORNING BUN - 14€

egg, cheddar, avocado, tomato, bacon

### AVOCADO TOAST - 13€

mashed avocado, onion, organic cereal bread, salad  
EXTRA fried eggs +2€, salmon +4€, halloumi +3€ or bacon +3€

### COBB SALAD - 19€

avocado, egg, chicken, bacon, onion,  
sweet potato, Auvergne blue cheese

### BACON CHEESEBURGER - 18€

homemade french fries

### HONEY HALLOUMI CHICKEN BURGER - 17€

homemade french fries

### VEGAN BURGER - 19€

vegan steak by Heura Foods, pickles, avocado,  
salad, tomato, homemade french fries

### FISH AND CHIPS - 19€

tartar sauce, homemade french fries

### QUINOA BOWL OF THE MOMENT -18€

quinoa, avocado, edamame, cucumber, herbs, honey  
vinaigrette / extra fried egg +2€ + chicken +4€,  
salmon +4€ or halloumi +3€

### EGG BOWL - 16€

scrambled eggs, eggplant,  
bacon, avocado, salad

### CHICKEN MAYO SANDWICH - 17€

cranberry, jalapeño, chives, mayonnaise

### CHICKEN CAESAR SALAD - 18€

crispy chicken, croutons, parmesan  
EXTRA bacon +3€

### BEEF BURRITO - 16€

avocado, peppers, tomato, emmental cheese,  
corn, fries/salad

### SALMON CAESAR SALAD - 20€

grilled salmon, croutons, parmesan

### CHICKEN TACO PROTEIN BOWL - 19€

Honey-marinated chicken, avocado, beans, corn,  
pickles, rice

ALL OUR BUNS ARE ORGANIC AND VEGAN, ALL OUR DESSERTS ARE HOMEMADE,  
OUR EGGS ARE ORGANIC, ALLERGENS LIST AVAILABLE ON DEMAND



OPEN  
7 DAYS A WEEK  
FROM 8AM TO 2AM



CAFÉ  
BOHÈME

DINNER  
MONDAY-SUNDAY

## TO SHARE

**CHARCUTERIE BOARD - 20€**

butter and pickles

**CHEESE BOARD AOP - 23€**

**MIXED BOARD - 24€**

cheese & charcuterie

**GUACAMOLE - 14,5€**

tortillas chips

**TRUFFLED FRIES PARMESAN - 7,5€**

**FRENCH FRIES TO SHARE - 6€**

**SWEET POTATO FRIES - 8€**

**HOUMOUS - 13€**

pita bread

**BURGUNDY SNAILS 6 PIECES - 13€**

**CRISPY CHICKEN - 16€**

**ROASTED EGGPLANT - 18€**

stracciatella, cherry tomatoes

**MOZZARELLA STICKS - 16€**

nature & espelette pepper, cocktail cognac sauce

**MIMOSA EGGS - 6€**

**CHICKEN SPRING ROLLS 5 PIECES - 16€**

lettuce, mint, cilantro

**PAN CON TOMATE - 10€**

toast with fresh tomatoes, garlic  
EXTRA parma ham +5€

**BURRATA 200G - 19€**

heirloom tomatoes, basil

## MAINS

**AVOCADO TOAST - 13€**

mashed avocado, onion, organic cereal bread, salad  
EXTRA fried eggs +2€, salmon +4€, halloumi +3€ or bacon +3€

**TUNA CLUB SANDWICH - 18€**

onion, tomato, lettuce, fries or salad

**BACON CHEESEBURGER french fries - 18€**

**HONEY HALLOUMI CHICKEN BURGER - 17€**

homemade french fries

**VEGAN BURGER - 19€**

vegan steack by Heura Foods, pickles, avocado,  
salad mix, tomato, homemade french fries

**TUNA TARTAR - 20€**

avocado, sesame oil, soy

**CHICKEN TACO PROTEIN BOWL - 19€**

Honey-marinated chicken, avocado, beans, corn,  
pickles, rice

**RAW SEA BREAM SALAD - 18€**

sea bream, avocado, red onions,  
cherry tomatoes, mixed greens

**CHICKEN MAYO SANDWICH - 17€**

cranberry, jalapeño, chives, mayonnaise

**KNIFE-CUT BEEF TARTARE - 18€**

homemade french fries, salad

**GRILLED SEA BREAM FILLET - 23€**

green beans & new potatoes

**THE BUTCHER'S PIECE - 22€**

candied shallots and parsley, potatoes

**BEEF BURRITO - 16€**

avocado, peppers, tomato, emmental cheese, corn,  
fries/salad

**FISH AND CHIPS - 19€**

tartar sauce, homemade french fries

## SALADS

### QUINOA BOWL OF THE MOMENT - 18€

quinoa, avocado, edamame, cucumber, herbs, honey vinaigrette / extra fried egg +2€ + chicken +4€, salmon +4€ or halloumi +3€

### COBB SALAD - 19€

avocado, egg, chicken, bacon, onion, cherry tomatoes, blue cheese

### NIÇOISE SALAD - 18€

green beans, anchovies, new potatoes, olives, tuna, tomatoes, red onions, organic egg

### CHICKEN CAESAR SALAD - 18€

crispy chicken, croutons, parmesan/EXTRA bacon +3€

### SPRING ROLL SALAD - 16€

rice vermicelli, beef, carrot, cucumber, bell pepper, red cabbage, peanuts

### GREEK SALAD - 16€

tomatoes, peppers, cucumbers, olives, feta cheese, onions

### SALMON CAESAR SALAD - 21€

grilled salmon, croutons, parmesan

## SIDES

HOMEMADE FRENCH FRIES - 4€

SWEET POTATO FRIES - 5€

GREEN BEANS - 5€

QUINOA - 5€

NEW POTATOES - 5€

## EXTRAS

FRIED EGG + 2€

GRILLED HALLOUMI + 3€

FÊTA +3€

SNACKED CHICKEN + 4€

SMOKED SALMON + 4€

## DESSERTS

OUR CHOCOLATE FONDANT - 9€

BLUEBERRY CAKE - 9€

BROOKIE - 10€

GOURMET COFFEE - 9€

BRIOCHE PERDUE - 12€

WITH ORGANIC CHOCOLATE SPREAD

CHEESECAKE - 11€

passion fruit

ICE CREAM - 6€

(CHOICE OF 2 SCOOPS)

raspberry, vanilla, chocolate, mango, coconut

additional scoop +3€

EXTRA whipped cream +1€

L'APÉRO  
(HAPPY HOUR)

HAPPY HOUR SUR LES COCKTAILS  
ET LES BIÈRES  
DU LUNDI AU VENDREDI  
DE 15H À 19H



TOUS NOS BUNS SONT BIO & VEGANS, TOUS NOS DESSERTS SONT FAITS MAISON,  
NOS OEUFS SONT BIO, ALLERGÈNES DISPONIBLES SUR DEMANDE