

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

Prix nets en euros / Service compris



La maison n'accepte plus les chèques

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€
WATERMELON & FETA SALAD - 17€
mint, lime, pumpkin seeds

NIÇOISE SALAD - 18€
green beans, anchovies, new potatoes, olives,
tuna, tomatoes, red onions, organic egg

SALMON CAESAR SALAD - 21€
grilled salmon, croutons, parmesan

CHICKEN CAESAR SALAD - 18€
crispy chicken, croutons, parmesan/EXTRA bacon +3€

COBB SALAD - 19€
avocado, egg, chicken, bacon, onion,
cherry tomatoes, blue cheese

SPRING ROLL SALAD - 16€
rice vermicelli, beef, carrot, cucumber, bell
pepper, red cabbage, peanuts

GREEK SALAD - 16€
tomatoes, peppers, cucumbers, olives, feta cheese, onions

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 - 22€
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€
- 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 chaï, 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



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 - 22€
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€

WATERMELON & FETA SALAD - 17€
mint, lime, pumpkin seeds

NIÇOISE SALAD - 18€
green beans, anchovies, new potatoes, olives,
tuna, tomatoes, red onions, organic egg

SALMON CAESAR SALAD - 21€
grilled salmon, croutons, parmesan
- CHICKEN CAESAR SALAD - 18€**
crispy chicken, croutons, parmesan/EXTRA bacon +3€

COBB SALAD - 19€
avocado, egg, chicken, bacon, onion,
cherry tomatoes, blue cheese

SPRING ROLL SALAD - 16€
rice vermicelli, beef, carrot, cucumber, bell
pepper, red cabbage, peanuts

GREEK SALAD - 16€
tomatoes, peppers, cucumbers, olives, feta cheese, onions

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

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

