



BREAKFAST

SAUVAGE BREAKFAST

COLD DRINK <i>(fresh pressed orange juice or homemade ice tea or lemonade or rose hibiscus infusion)</i>	16€
HOT DRINK <i>(extra +1,5€ for matcha, chai, golden, charcoal)</i>	
ORGANIC OMELETTE OR FRIED EGGS	
CROISSANT OR PAIN AU CHOCOLAT	

BUT FIRST, COFFEE

EXPRESSO MASSAYA	3€
<i>organic mexican 70% arabica et 30% robusta</i>	
LATTE	5,5€
CAPPUCCINO	6€
COFFEE MILK FRAPPÉ	5,5€

LATTE LOVER

HOT CHOCOLATE	6€
HOT MILK WITH VANILLA OR HONEY	5€
MATCHA LATTE	6,8€
<i>coconut milk, green organic matcha</i>	
CHARCOAL LATTE : LA MAIN NOIRE 100% BIO HANDMADE IN PARIS - OAT MILK, BLACK SESAME PASTE AND ACTIVATED CHARCOAL	6,8€
CHAI LATTE : LA MAIN NOIRE 100% BIO HANDMADE IN PARIS OAT MILK, MIX OF SPICES AND 100% NATURAL TEA	6,8€
GOLDEN LATTE : LA MAIN NOIRE 100% BIO HANDMADE IN PARIS OAT MILK, TURMERIC AND GINGER PASTE	6,8€

NON-DAIRY MILK

Oat +0,5€ Coco +0,5€ Almond+0,5€

KUSMI TEA

GREEN TEA	6,5€
<i>ginger & lemon / bb detox / organic mint</i>	
BLACK TEA	6,5€
<i>organic earl grey / organic ceylan</i>	
INFUSIONS :	6,5€
<i>organic chamomile tea / verbena / vanilla rooibos</i>	

COLD DRINKS

FRESH PRESSED ORANGE JUICE 20CL	7€
HOMEMADE ICED TEA	6,5€
<i>bb detox, lime, cinnamon, honey</i>	
HOMEMADE LEMONADE	6,5€
HIBISCUS & ROSE INFUSION	6,5€
<i>hibiscus flower, flower salad, rose syrup, honey</i>	

EGGS-ELENT

OMELETTE OR FRIED EGGS	10€
<i>extra: ham or cheese +2€ / bacon +3€</i>	
MORNING BUN	15€
<i>egg, cheddar, avocado, tomatoes, bacon</i>	

PANCAKES

Except week-end at breakfast

MASCARPONE AND BERRIES PANCAKES	14€
ORGANIC HAZELNUT COCOA SPREAD & BANANA PANCAKES	14€
MAPLE SYRUP PANCAKES WITH EGG & BACON	14€

AVOCADO LOVER

AVOCADO TOAST, FETA, POMEGRANATE	14€
<i>semi-complete organic bread</i>	
<i>extra : fried egg +2€ / salmon +5€</i>	
ONLY AVOCADO ON A TOAST, CHIVES, ESPELETTE PEPPER	13€
<i>semi-complete organic bread</i>	
<i>extra : fried egg +2€ / salmon +5€</i>	

EXTRA

Feta +3€ Organic Fried Egg +2€ Chicken +4€
Pomegranate +2€ Cherry tomatoes +2€
Smoked Salmon +5€ Avocado +2€
Bacon +3€ Halloumi +4€

SWEET

CROISSANT OR PAIN AU CHOCOLAT	3€
BUTTERED TOAST	4€
AÇAÏ BOWL, HOMEMADE GRANOLA, COCO, BERRIES	13€
<i>Supplément : peanut butter +3€</i>	
YOGURT AND HOMEMADE GRANOLA, BERRIES	12€
FRENCH TOAST WITH ORGANIC HAZELNUT COCOA SPREAD	13€
PEANUT BUTTER BRIOCHE & BERRIES JAM	12€
GLUTEN FREE CARROT CAKE	9€




OUR EGGS ARE **ORGANIC**
OUR FRIES ARE **HOME MADE**
WE FAVOR **MADE IN FRANCE**
LIST OF ALLERGENS AVAILABLE ON REQUEST

EURO NET PRICES / SERVICE INCLUDED
THE HOUSE DOES NOT ACCEPT CHEQUES



MAISON SAUVAGE

BRUNCH



BRUNCH SAUVAGE

- AVOCADO TOAST  25€
- YOGURT GRANOLA (extra Açaï bowl +2€)
- COLD DRINK (fresh pressed orange juice or homemade ice tea or lemonade or rose hibiscus infusion)
- HOT DRINK (extra +1,5€ for matcha, chai, golden, charcoal)

PANCAKES

- MASCARPONE AND BERRIES PANCAKES  14€ 
- ORGANIC HAZELNUT COCOA SPREAD & BANANA 14€
- MAPLE SYRUP PANCAKES WITH EGG & BACON 14€


SWEET TOOTH

- AÇAÏ BOWL, HOMEMADE GRANOLA, COCO, BERRIES  13€
Extra : peanut butter +3€
- YOGURT AND HOMEMADE GRANOLA, BERRIES 12€
- FRENCH TOAST WITH ORGANIC HAZELNUT COCOA SPREAD 13€
- CHOCOLATE FONDANT, WHIPPED CREAM 10€
- COOKIE ONE PAN, PRALINE, VANILLA ICE CREAM 11€
- CHEESECAKE, BERRIES  11€
- GLUTEN FREE CARROT CAKE 9€
- GOURMET COFFEE/TEA 12€/15€


COCKTAILS

- BLOODY MARY, MIMOSA, BELLINI  11€
- GLASS OF CHAMPAGNE 11€


EGGS-ELENT

- MORNING BUN  15€
egg, cheddar, avocado, tomatoes, bacon
- 18€


AVOCADO LOVER

- AVOCADO TOAST, FETA, POMEGRANATE 14€
semi-complete organic bread
extra : fried egg +2€ / salmon +5€
- ONLY AVOCADO ON A TOAST, CHIVES, ESPELETTE PEPPER 13€
semi-complete organic bread
extra : fried egg +2€ / salmon +5€ 



FINGER FOOD

- BACON CHEESEBURGER & HOMEMADE FRIES  18€
- CHICKEN BURGER & HOMEMADE FRIES 17€
- VEGAN BURGER 19€
vegetal steak by Heura Food, mesclun
tomato, avocado, cucumber pickles, french fries
- CRISPY CHICKEN, YOGURT SAUCE  17€
- FRENCH FRIES WITH SUMMER TRUFFLE OIL AND PARMESAN CHEESE  10€
- HOUMOUS & GREENS 13€
- CRISPY CAULIFLOWERS, SPICY MAYO 15€

SALADS

- CAESAR SALAD 23€
crispy chicken, parmesan, crispy oignon
extra : avocado +2€, bacon +3€, fried egg +2€
- QUINOA BOWL  17€
avocado, organic fried egg, feta, pomegranate, mint
extra : chicken +4€ or smoked salmon +4€
- BURRATA (200G), heritage tomatoes, homemade pistou 19€
- GREEK SALAD 17€
cucumber, cherry tomato, feta, pepper, olives, red onion, zaatar

MAIN

- PENNE ALL' ARRABIATA, BURRATINA  16€
- TUNA TARTAR  21€
avocado puree, sesame oil
- GRILLED SEA BASS FILLET 25€
sauce vierge, peas and beans
- ROASTED EGGPLANT & STRACCIATELLA 18€
tomatoes, basil

EXTRA

- Feta +3€ • Organic Fried Egg +2€ • Chicken +4€
Pomegranate +2€ • Cherry tomatoes +2€
Smoked Salmon +5€ • Avocado +2€
Bacon +3€ • Halloumi +4€



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MAISON SAUVAGE

EVENING MENU

TAPAS

CHARCUTERIE PLATE	20€
CHEESE PLATE	25€
CRISPY CHICKEN, YOGURT SAUCE 	18€
BURRATA (200G), <i>heritage tomatoes, homemade pistou</i>	19€
CHICKEN NEMS, LETTUCE, MINT, CORIANDER	17€
FRENCH FRIES WITH SUMMER TRUFFLE OIL AND PARMESAN CHEESE	10€
FRENCH FRIES TO SHARE	8€
HOUMOUS & GREENS	13€
GUACAMOLE, TORTILLA CHIPS	15€
CROQUE MONSIEUR WITH SUMMER TRUFFLE CREAM	16€
CRISPY CAULIFLOWERS, SPICY MAYO	15€



AVOCADO LOVER

AVOCADO TOAST, FETA, POMEGRANATE <i>semi-complete organic bread</i> <i>extra : fried egg +2€ / salmon +5€</i>	14€
ONLY AVOCADO ON A TOAST, CHIVES, ESPELETTE PEPPER <i>semi-complete organic bread</i> <i>extra : fried egg +2€ / salmon +5€</i>	13€



EXTRA

Feta +3€ • Organic Fried Egg +2€ • Chicken +4€
Pomegranate +2€ • Cherry tomatoes +2€
Smoked Salmon +5€ • Avocado +2€
Bacon +3€ • Halloumi +4€

SALADS

CAESAR SALAD WITH CRISPY CHICKEN <i>crispy chicken, parmesan, crispy oignon</i> <i>extra : avocado +2€, bacon +3€, fried egg +2€</i>	23€
QUINOA BOWL <i>avocado, organic fried egg, feta, pomegranate, mint</i> <i>extra : chicken +4€ or smoked salmon +5€</i>	17€
GREEK SALAD <i>cucumber, cherry tomato, feta, pepper, olives, red onion, zaatar</i>	17€



MAINS

PENNE ALL' ARRABIATA, BURRATINA	16€
BACON CHEESEBURGER, HOME MADE FRIES	18€
CHICKEN BURGER, HOME MADE FRIES	17€
VEGAN BURGER <i>vegetal steak by Heura Foods, mesclun, tomato, avocado, cucumber pickles, home made french fries</i>	19€
TUNA TARTAR <i>avocado puree, sesame oil</i>	21€
GRILLED SEA BASS FILLET <i>sauce vierge, peas and beans</i>	25€
ROASTED EGGPLANT & STRACCIATELLA <i>tomatoes, basil</i>	18€





SIDES

HOMEMADE FRENCH FRIES	5€
QUINOA	6€
MESCLUN	4€



DESSERTS

CRÈME BRÛLÉE	8€
CHOCOLATE FONDANT, WHIPPED CREAM	10€
FRENCH TOAST WITH ORGANIC HAZELNUT COCOA SPREAD 	13€
COOKIE ONE PAN, PRALINE, VANILLA ICE CREAM	11€
GLUTEN FREE CARROT CAKE 	9€
CHEESECAKE, BERRIES	11€
GOURMET COFFEE/TEA	12€/15€



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