




BREAKFAST

SAUVAGE BREAKFAST

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


BUT FIRST, COFFEE

EXPRESSO MASSAYA <i>organic mexican 70% arabica et 30% robusta</i>	3,5€
LATTE 	6€
CAPPUCCINO	7€
COFFEE MILK FRAPPÉ	5,5€

LATTE LOVER


HOT CHOCOLATE	6,5€
HOT MILK WITH VANILLA OR HONEY 	5€
MATCHA LATTE <i>coconut milk, green organic matcha</i>	6,8€
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 <i>ginger & lemon / bb detox / organic mint</i>	6,5€
BLACK TEA <i>organic earl grey / organic ceylon</i>	6,5€
INFUSIONS : <i>organic chamomile tea / verben / vanilla rooibos</i>	6,5€




COLD DRINKS

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





EGGS-ELENT

OMELETTE, SCRAMBLED EGGS OR FRIED EGGS <i>extra: ham or cheese +2€ / bacon +3€</i>	10€
BENEDICT EGGS : <i>hollandaise sauce, chive</i>	SALMON 19€ BACON 17€
MORNING BUN <i>egg, cheddar, avocado, tomatoes, bacon</i>	15€



PANCAKES

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



AVOCADO LOVER

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



EXTRA

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

SWEET

CROISSANT OR PAIN AU CHOCOLAT	3€
HAM & CHEESE CROISSANT	11€
HAZELNUT COCOA SPREAD & STRAWBERRY CROISSANT	11€
BUTTERED TOAST	4€
AÇAÏ BOWL, HOMEMADE GRANOLA, COCO, BERRIES <i>extra peanut butter +3€</i>	13€
YOGURT AND HOMEMADE GRANOLA, BERRIES	12€
FRENCH TOAST WITH ORGANIC HAZELNUT COCOA SPREAD	13€
PEANUT BUTTER BRIOCHE & BERRIES JAM	12€
CARROT CAKE <i>Gluten free</i> 	9€



OUR EGGS ARE **ORGANIC**
OUR FRIES ARE **HOMEMADE**
ALLERGENS AVAILABLE ON DEMAND

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

MAISON SAUVAGE

LUNCH MENU

FISH CLUB

TUNA CLUB SANDWICH	19€
<i>mayonnaise, egg, tomato, lettuce, french fries or salad</i>	
FISH & CHIPS	18€
<i>tartar sauce, fries</i>	
FISH BUN	18€
<i>tartar sauce, mesclun, dill, coriander, fries</i>	
TUNA TARTAR	21€
<i>avocado puree, sesame oil</i>	
GRILLED SEA BASS FILLET	25€
<i>sauce vierge, peas and beans</i>	

CARNIVOROUS

CHEESEBURGER & HOMEMADE FRIES	18€
<i>smashed beef, cheddar, red cabbage pickles, romaine, candied onions, secret sauce</i>	
BEEF TARTAR, SENEQUIER SAUCE	18€
PRIME RIB FOR 2, FRENCH FRIES	85€
CRYING TIGER BEEF, BASMATI RICE	30€
BBQ PULLED PORK BUN	17€
<i>oleslaw, mesclun, fries</i>	
PASTRAMI SANDWICH	22€
<i>hallot, pastrami will's (k), avocado, sweet potato, pickelsauce, mustard sauce, french fries</i>	
PULLED PORK TACOS	18€
<i>avocado, bbq sauce, pickles, fries</i>	

SIDES

GREEN BEANS	6€
HOMEMADE FRENCH FRIES	5€
QUINOA	6€
BASMATI RICE	5€
MESCLUN	4€

TAPAS

TUNA BRICK	12€
<i>egg, potato, parsley, zaatar, paprika</i>	
CRISPY CHICKEN, YOGURT SAUCE	18€
BURRATA (200G), heritage tomatoes, homemade pistou	19€
SWEET POTATO FRIES	9€
FRENCH FRIES WITH SUMMER TRUFFLE OIL AND PARMESAN CHEESE	10€
FRENCH FRIES TO SHARE	8€
HOUMOUS & GREENS	13€
CRISPY CAULIFLOWERS, SPICY MAYO	13€

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>	

SALADS

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

VEGETARIAN

PENNE ALL' ARRABIATA, BURRATINA	16€
ROASTED EGGPLANT & STRACCIATELLA	18€
<i>tomatoes, basil</i>	
VEGAN BURGER	19€
<i>vegetal steak by Heura Food, cucumber pickles, avocado, mesclun, tomato, french fries</i>	

EXTRA

Feta +3€ Organic Fried Egg +2€ Chicken +4€
 Pomegranate +2€ Tuna crumbs +3€ Cherry tomatoes +2€
 Smoked Salmon +5€ Avocado +2€
 Bacon +3€ Halloumi +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€
CARROT CAKE <i>Gluten free</i>	9€
BERRIES CHEESECAKE	11€
AÇAÏ BOWL, HOMEMADE GRANOLA, COCO, KIWI & BANANA <i>extra : peanut butter +3</i>	13€
YOGURT AND HOMEMADE GRANOLA, BERRIES	12€
PEANUT BUTTER BRIOCHE & BERRIES JAM	12€
VANILLA FLAN - COPAINS BAKERY <i>Gluten free</i>	11€
STRAWBERRIES & RASPBERRIES, WHIPPED CREAM	11€
GOURMET COFFEE/TEA	12€/15€
GLACES (2 SCOOPS, FLAVOUR OF YOUR CHOICE)	6€
<i>chocolate, coconut, vanilla, yogurt</i>	
<i>extra scoop +3€</i>	




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 ALLERGENS AVAILABLE ON DEMAND

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 THE HOUSE DOES NOT ACCEPT CHEQUES




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€
- PEANUT BUTTER BRIOCHE & BERRIES JAM 12€
- CHOCOLATE FONDANT, WHIPPED CREAM 10€
- COOKIE ONE PAN, PRALINE, VANILLA ICE CREAM 11€
- BERRIES CHEESECAKE  11€
- CARROT CAKE *Gluten free*  9€
- GOURMET COFFEE/TEA 12€/15€
- VANILLA FLAN - COPAINS BAKERY *Gluten free* 11€
- STRAWBERRIES & RASPBERRIES, WHIPPED CREAM 11€

COCKTAILS

- BLOODY MARY, MIMOSA, BELLINI  11,5€
- GLASS OF CHAMPAGNE  11€

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

- HAM & CHEESE CROISSANT  11€
- PASTRAMI SANDWICH  22€
hallot, pastrami will's (k), avocado, eggplant, pickelsauce, mustard sauce, french fries
- PULLED PORK TACOS 18€
avocado, bbq sauce, pickles, fries
- BBQ PULLED PORK BUN 17€
oleslaw, mesclun, fries
- CHEESEBURGER & HOMEMADE FRIES  18€
smashed beef, cheddar, red cabbage pickles, romaine, candied onions, secret sauce
- VEGAN BURGER 19€
vegetal steak by Heura Foods, cucumber pickles, avocado, mesclun, tomato, french fries
- CRISPY CHICKEN, YOGURT SAUCE  18€
- FRENCH FRIES WITH SUMMER TRUFFLE OIL AND PARMESAN CHEESE 10€
- SWEET POTATO FRIES 9€
- BURRATA (200G), heritage tomatoes, homemade pistou 19€
- FISH BUN  18€
tartar sauce, mesclun, dill, coriander, fries
- TUNA CLUB SANDWICH 19€
mayonnaise, egg, tomato, lettuce, french fries or salad
- CRISPY CAULIFLOWERS, SPICY MAYO 15€

MAIN

- FISH & CHIPS  18€
tartar sauce, fries
- PRIME RIB FOR 2, FRENCH FRIES 85€
- PENNE ALL' ARRABIATA, BURRATINA 16€
- TUNA TARTAR 21€
avocado puree, sesame oil
- ROASTED EGGPLANT & STRACCIATELLA 18€
tomatoes, basil

EGGS-ELENT

- BENEDICT EGGS :  SALMON 19€
hollandaise sauce, chive BACON 17€
- MORNING BUN 15€
egg, cheddar, avocado, tomatoes, bacon
- EGG BOWL 15€
egg, avocado, eggplant, bacon

SALADS

- CAESAR SALAD WITH CRISPY CHICKEN 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 +5€
- GREEK SALAD 17€
cucumber, cherry tomato, feta, pepper, olives, red onion, zaatar

EXTRA

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



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EVENING MENU

TAPAS

TUNA BRICK <i>egg, potato, parsley, zaatar, paprika</i>	12€
CRISPY CHICKEN, YOGURT SAUCE 	18€
BURRATA (200G) , <i>heritage tomatoes, homemade pistou</i>	19€
SWEET POTATO FRIES	9€
FRENCH FRIES WITH SUMMER TRUFFLE OIL AND PARMESAN CHEESE	10€
FRENCH FRIES TO SHARE	8€
GUACAMOLE, TORTILLA CHIPS	15€
CROQUE MONSIEUR WITH SUMMER TRUFFLE CREAM	16€
CHICKEN NEMS, LETTUCE, MINT, CORIANDER	17€
HOUMOUS & GREENS	13€
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 	13€

SALADS

CAESAR SALAD WITH CRISPY CHICKEN <i>crispy chicken, parmesan, crispy oignon</i> <i>extra : avocodo +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€

VEGETARIAN

PENNE ALL' ARRABIATA, BURRATINA 	16€
ROASTED EGGPLANT & STRACCIATELLA <i>tomatoes, basil</i>	18€
VEGAN BURGER <i>vegetal steak by Heura Foods, cucumber pickles, avocado, mesclun, tomato, french fries</i>	19€

FISH CLUB

TUNA CLUB SANDWICH <i>mayonnaise, egg, tomato, lettuce, french fries or salad</i>	19€
FISH & CHIPS <i>tartar sauce, fries</i>	18€
FISH BUN <i>tartar sauce, mesclun, dill, coriander, fries</i>	18€
TUNA TARTAR <i>avocado puree, sesame oil</i>	21€
GRILLED SEA BASS FILLET <i>sauce vierge, peas and beans</i>	25€

CARNIVOROUS

CHEESEBURGER & HOMEMADE FRIES <i>smashed beef, cheddar, red cabbage pickles, romaine, candied onions, secret sauce</i>	18€
BEEF TARTAR, SENEQUIER SAUCE 	18€
PRIME RIB FOR 2, FRENCH FRIES	85€
CRYING TIGER BEEF, BASMATI RICE	30€
BBQ PULLED PORK BUN <i>coleslaw, mesclun, fries</i>	17€
PASTRAMI SANDWICH <i>hallot, pastrami will's (k), avocado, eggplant, pickelsauce, mustard sauce, french fries</i>	22€
PULLED PORK TACOS <i>avocado, bbq sauce, pickles, fries</i>	18€

EXTRA

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

SIDES

GREEN BEANS	6€
HOMEMADE FRENCH FRIES 	5€
QUINOA 	6€
BASMATI RICE	5€
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€
CARROT CAKE <i>Gluten free</i>	9€
BERRIES CHEESECAKE	11€
VANILLA FLAN - COPAINS BAKERY <i>Gluten free</i>	11€
GLACES (2 SCOOPS, FLAVOUR OF YOUR CHOICE) <i>chocolate, coconut, vanilla, yogurt</i> <i>extra scoop +3</i>	6€
STRAWBERRIES & RASPBERRIES, WHIPPED CREAM	11€
GOURMET COFFEE/TEA	12€/15€

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