




**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 3€  
*organic mexican 70% arabica et 30% robusta*
- LATTE 5,5€ 
- CAPPUCCINO 6€
- COFFEE MILK FRAPPÉ 5,5€


**LATTE LOVER**

- HOT CHOCOLATE 5,8€ 
- HOT MILK WITH VANILLA OR HONEY 5€
- MATCHA LATTE 6,8€  
*coconut milk, green organic matcha*
- 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, TUMERIC AND GINGER PASTE 6,8€


**NON-DAIRY MILK**

Oat +0,5€ Coco +0,5€ Almond+0,5€ 


**KUSMI TEA**

- GREEN TEA 6,2€  
*ginger & lemon / bb detox / organic mint*
  - BLACK TEA 6,2€  
*organic earl grey / organic ceylan*
  - INFUSIONS : 6,2€  
*organic chamomile tea / verbena / vanilla rooibos*
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**COLD DRINKS**

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

**EGGS-ELENT**

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

**PANCAKES**

- 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€  
*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€*
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**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€
- HAM & CHEESE CROISSANT 11€
- BUTTERED TOAST 4€
- AÇAÏ BOWL, HOMEMADE GRANOLA, COCO, BERRIES 13€  
*Supplément : peanut butter +3€*
- YOGURT AND HOMEMADE GRANOLA, BERRIES 12€
- FRENCH TOAST WITH ORGANIC HAZELNUT COCOA SPREAD  13€
- 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

## LUNCH 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€
CRISPY CAULIFLOWERS, SPICY MAYO		13€


### 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€


### 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€


### VEGETARIAN

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

### CARNIVOROUS

CHEESEBURGER & HOMEMADE FRIES <i>smashed beef, cheddar, red cabbage pickles, romaine, candied onions, secret sauce</i>		18€
BEEF TARTAR, SENEQUIER SAUCE		18€
PULLED PORK TACOS <i>avocado, bbq sauce, pickles, fries</i>		18€
BBQ PULLED PORK BUN <i>oleslaw, mesclun, fries</i>		17€

### FISH CLUB

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



### 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€
GLUTEN FREE CARROT CAKE		9€
CHEESECAKE, BERRIES 		11€
AÇAÏ BOWL, HOMEMADE GRANOLA, COCO, BERRIES <i>extra : peanut butter +3</i>		13€
YOGURT AND HOMEMADE GRANOLA, BERRIES		12€
GOURMET COFFEE/TEA		12€/15€


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

## 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€

### EXTRA

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






### 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€


### EGGS-ELENT

- MORNING BUN 15€  
 egg, cheddar, avocado, tomatoes, bacon  
 EGG BOWL 15€  
 egg, avocado, eggplant, bacon

### FINGER FOOD

- HAM & CHEESE CROISSANT  11€  
 PULLED PORK TACOS  18€  
 avocado, bbq sauce, pickles, fries  
 CHEESEBURGER & HOMEMADE FRIES  18€  
 smashed beef, cheddar, red cabbage pickles, romaine, candied onions, secret sauce  
 VEGAN BURGER 19€  
 vegetal steak by happyvore, mesclun  
 tomato, avocado, cucumber pickles, french fries  
 CRISPY CHICKEN, YOGURT SAUCE  18€  
 FRENCH FRIES WITH SUMMER TRUFFLE OIL AND PARMESAN CHEESE 10€  
 SWEET POTATO FRIES 9€  
 TUNA CLUB SANDWICH 19€  
 mayonnaise, egg, tomato, lettuce, french fries or salad  
 CRISPY CAULIFLOWERS, SPICY MAYO 15€  
 BBQ PULLED PORK BUN  17€  
 oleslaw, mesclun, fries

### SALADS

- CRISPY CHICKEN CAESAR SALAD 23€  
 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  
 BURRATA (200G), heritage tomatoes, homemade pistou 19€

### MAIN

- FISH & CHIPS 18€  
 tartar sauce, fries   
 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



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 WE FAVOR **MADE IN FRANCE**  
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# MAISON SAUVAGE

## 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€
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€


### 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€


### FISH CLUB

TUNA CLUB SANDWICH <i>mayonnaise, egg, tomato, lettuce, french fries or salad</i>		19€
FISH & CHIPS <i>tartar sauce, 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€
PULLED PORK TACOS <i>avocado, bbq sauce, pickles, fries</i>		18€
BBQ PULLED PORK BUN <i>coleslaw, mesclun, fries</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€

### SIDES

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

### EXTRA

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



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