



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

LATTE LOVER

HOT CHOCOLATE	6,5€
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 ceylon</i>	
INFUSIONS :	6,5€
<i>organic chamomile tea / verben / 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, SCRAMBLED EGGS OR FRIED EGGS	10€
<i>extra: ham or cheese +2€ / bacon +3€</i>	
BENEDICT EGGS	
<i>hollandaise sauce, chive</i>	
MORNING BUN	15€
<i>egg, cheddar, avocado, tomatoes, bacon</i>	

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	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€ 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	13€
<i>extra peanut butter +3€</i>	
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€
HOMEMADE VANILLA FLAN	10€
STRAWBERRIES & RASPBERRIES, WHIPPED CREAM	11€





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

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



LUNCH MENU

TAPAS

CRISPY CAULIFLOWERS, SPICY MAYO		13€
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€

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>	
BABY SPINACH SALAD	22€
<i>yuzu vinaigrette, crispy prawns</i>	
<i>extra : avocado +2€</i>	



VEGETARIAN

PENNE ALL' ARRABIATA, BURRATINA	16€
	
GRAFFITI ROASTED EGGPLANT WITH HONEY, BURRATA	18€
<i>cherry tomatoes</i>	
VEGAN BURGER	19€
<i>vegetal steak by Heura Food, cucumber pickles, avocado, mesclun, tomato, french fries</i>	

FISH CLUB

TUNA CLUB SANDWICH	19€
<i>mayonnaise, egg, tomato, lettuce, french fries or salad</i>	
FISH & CHIPS	18€
<i>tartar sauce, fries</i>	
SHRIMPS ROLL	17€
<i>brioche bread, avocado, shrimps, spicy mayonnaise</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, THAI RICE	30€
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€
THAI RICE	5€
MESCLUN	4€



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	9€
<i>Gluten free</i>	
BERRIES CHEESECAKE	11€
	
AÇAÏ BOWL, HOMEMADE GRANOLA, COCO, KIWI & BANANA	13€
<i>extra : peanut butter +3</i>	
YOGURT AND HOMEMADE GRANOLA, BERRIES	12€
PEANUT BUTTER BRIOCHE & BERRIES JAM	12€
HOMEMADE VANILLA FLAN	10€
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
YOGURT GRANOLA (extra Açaí 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)



25€

PANCAKES

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



SWEET TOOTH

AÇAÍ 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€
HOMEMADE VANILLA FLAN 10€
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
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€
SHRIMPS ROLL 17€
brioche bread, avocado, shrimps, spicy mayonnaise
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
GRAFFITI ROASTED EGGPLANT WITH HONEY, BURRATA 18€
cherry tomatoes



EGGS-ELENT

BENEDICT EGGS
hollandaise sauce, chive



SALMON 19€
BACON 17€

MORNING BUN
egg, cheddar, avocado, tomatoes, bacon

EGG BOWL
egg, avocado, eggplant, bacon

15€

15€

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
BABY SPINACH SALAD 22€
yuzu vinaigrette, crispy prawns
extra : avocado +2€



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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ALLERGENS AVAILABLE ON DEMAND

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EVENING MENU

TAPAS

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€
CRISPY CAULIFLOWERS, SPICY MAYO	15€
MOZZARELLA STICKS, <i>nature & espelette pepper, cognac cocktail sauce</i>	16€
MUSSELS GRATINED WITH BRIOCHE BUTTER, <i>aleppo pepper, fine herbs</i>	15€
FRESH TUNA RILLETTES <i>espelette pepper, parsley mayonnaise</i>	14€





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 aignon</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€
BABY SPINACH SALAD <i>yuzu vinaigrette, crispy prawns / extra : avocado +2€</i>	22€

VEGETARIAN

PENNE ALL' ARRABIATA, BURRATINA 	16€
GRAFFITI ROASTED EGGPLANT WITH HONEY, BURRATA  <i>cherry tomatoes</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€
SHRIMPS ROLL  <i>brioche bread, avocado, shrimps, spicy mayonnaise</i>	17€
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, THAI RICE 	30€
PASTRAMI SANDWICH <i>hallot, pastrami will's (k), avocado, eggplant, picklesauce, 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€
THAI 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€
HOMEMADE VANILLA FLAN	10€
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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THE HOUSE DOES NOT ACCEPT CHEQUES