



BREAKFAST

SAUVAGE BREAKFAST

- COLD DRINK** (fresh pressed orange juice, homemade ice tea, lemonade or rose hibiscus infusion) **16€**
- HOT DRINK** (extra +1,5€ for matcha, chai, golden, charcoal, pink or blue latte)
- ORGANIC OMELETTE, FRIED OR SCRAMBLED EGGS**
- PASTRIES** (pain au chocolat, croissant or toasts)

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**  **6€**
- HOT MILK WITH VANILLA OR HONEY** **5€**
- LA MAIN NOIRE** - 100% ORGANIC HANDMADE IN PARIS : **6,8€**

- MATCHA LATTE** : oat milk, matcha green tea
- CHARCOAL LATTE** : oat milk, black sesame paste and charcoal
- CHAI LATTE** : oat milk, spice blend and 100% natural tea
- GOLDEN LATTE** : oat milk, turmeric paste and candied ginger
- PINK LATTE** : oat milk, beet paste, raw cocoa
- BLUE LATTE** : oat milk, blue spirulina paste, coconut and cashew nuts

NON-DAIRY MILK

- Oat +0,5€ Coco +0,5€ Almond+0,5€
Honey Shot/Vanilla Syrup +0,8€

KUSMI TEA

- GREEN TEA** **6,5€**
ginger & lemon / bb detox / organic mint
- BLACK TEA** **6,5€**
organic earl grey / organic ceylan
- INFUSIONS :** **6,5€**
organic chamomile tea / verberna / vanilla rooibos

COLD DRINKS

- FRESH PRESSED ORANGE JUICE 20CL** **7€**
- HOMEMADE ICED TEA** **6,5€**
bb detox by Kusmi tea, lime, cinnamon, honey 
- HOMEMADE LEMONADE**, sweet or not **6,5€**
- HIBISCUS & ROSE INFUSION** **6,5€**
hibiscus flower, flower salad, rose syrup, honey

EGGS-ELENT

- OMELETTE, FRIED EGGS** **10€**
extra: ham or cheese +2€ / bacon +3€
- SCRAMBLED EGGS** **10€**
avocado, toasted bread
- EGG BOWL** **15€**
organic scrambled eggs, avocado, bacon, cucumber and tomato
- MORNING BUN**  **15€**
egg, cheddar, avocado, tomatoes, bacon
- WHITE OMELETTE**  **14€**
Avocado, baby spinach salad with yuzu and sesame dressing

PANCAKES

- MASCARPONE AND BERRIES PANCAKES**  **14€**
- ORGANIC HAZELNUT COCOA SPREAD & BANANA PANCAKES** **14€**
- MAPLE SYRUP PANCAKES WITH EGG & BACON** **15€**

AVOCADO LOVER

- AVOCADO TOAST, FETA, POMEGRANATE**  **14€**
semi-complete organic bread
- ONLY AVOCADO ON A TOAST, CHIVES, ESPELETTE PEPPER** **13€**
semi-complete organic bread 
- PIMP YOUR TOAST** : organic fried egg, smoked salmon, grilled halloumi, grilled bacon, pickled cabbage... (See extras.)

SWEET

- CROISSANT OR PAIN AU CHOCOLAT** **3€**
- BUTTERED TOAST** **4€**
- HAM & CHEESE CROISSANT** **11€**
- AÇAÏ BOWL, HOMEMADE GRANOLA, COCO, KIWI & BANANA** (peanut butter +3€) **13€**
- YOGURT AND HOMEMADE GRANOLA, KIWI & BANANA** **12€**
- FRENCH TOAST WITH ORGANIC HAZELNUT COCOA SPREAD**  **13€**
- BANANA BREAD** **9€**
chocolate, cinnamon, walnuts & white chocolate coulis
- CAKE OF THE MOMENT** **9€**
- PEANUT BANANA TOAST** **12€**

EXTRA

- Organic Fried Egg +3€ Grilled Chicken +5€
Smoked Salmon +5€ Grilled Halloumi +4€ Avocado +3€
Grilled Bacon +3€ Feta +3€ Pomegranate +2€
Cabbage pickles +2€ Cucumber +2€ Pepper +2€



OUR EGGS ARE **ORGANIC**
OUR FRIES & PATRIES 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



LUNCH MENU

TAPAS

CRISPY CHICKEN, YOGURT SAUCE 	18€
BURRATA 200G, heritage tomatoes, basil	20€
GRAFFITI ROASTED EGGPLANT WITH HONEY, BURRATA	18€
cherry tomatoes, basil	
FRENCH FRIES WITH SUMMER TRUFFLE OIL AND PARMESAN CHEESE	11€
RAINBOW SPRING ROLLS	16€
rice noodles, mango, avocado, carrots, cucumber, spinach shoots, romaine lettuce, coriander, spicy sauce	

AVOCADO LOVER

AVOCADO TOAST, FETA, POMEGRANATE 	14€
semi-complete organic bread	
ONLY AVOCADO ON A TOAST, CHIVES, ESPELETTE PEPPER	13€
semi-complete organic bread	
	
PIMP YOUR TOAST : organic fried egg, smoked salmon, grilled halloumi, grilled bacon, pickled cabbage... (See extras.)	

SALADS

CAESAR SALAD CRISPY CHICKEN	23€
signature sauce, parmesan, crispy fried onion	
QUINOA BOWL	17€
avocado, organic fried egg, feta, pomegranate, mint, mesclun	
GREEK SALAD	18€
cucumber, cherry tomato, feta, pepper, olives, red onion, zaatar	
CRISPY RICE SALMON 	22€
cucumber, edamame, yuzu & sesame sauce	

VEGETARIAN

GNOCCHIS, tomato sauce, stracciatella	18€
VEGAN BURGER	19€
vegetal steak by Heura Food, cucumber pickles, avocado, mesclun, tomato, french fries	
WHITE OMELETTE	14€
avocado, baby spinach, yuzu, sesame	

CARNIVOROUS

CHEESEBURGER & HOMEMADE FRIES 	18€
smashed beef, cheddar, red cabbage pickles, romaine, candied onions, secret sauce	
	
BEEF TARTAR « AU COUTEAU », cognac sauce, fries	19€
CHIMICHURRI BEEF, THAI RICE	28€
marinated and spicy beef bavette	
THE BLT CLUB	19€
chicken, bacon, tomato, lettuce, french fries or mesclun	

FISH CLUB

FISH & CHIPS	18€
tartar sauce, french fries	
	
SEA BASS CEVICHE	21€
jalapeños, cucumber, pepper and mango	
GRILLED OCTOPUS	25€
mediterranean sauce, fresh herbs and thai rice	

EXTRA

Organic Fried Egg +3€ Grilled Chicken +5€
Smoked Salmon +5€ Grilled Halloumi +4€ Avocado +3€
Grilled Bacon +3€ Feta +3€ Pomegranate +2€
Cabbage pickles +2€ Cucumber +2€ Pepper +2€

SIDES

HOMEMADE FRENCH FRIES		5€
QUINOA, lemon olive oil		6€
MESCLUN, honey mustard vinaigrette		4€
THAI RICE, coconut milk, ginger, lemongrass		5€

SEMAINIER

MONDAY Toulouse sausage with Aligot	19€
TUESDAY Spaghetti Bolognese	16€
WEDNESDAY Butter Chicken & Cheese naan	18€
THURSDAY Salmon and avocado tartar, thai rice	18€
FRIDAY Chef's couscous	17€

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€
AÇAÏ BOWL, HOMEMADE GRANOLA, COCO, KIWI & BANANA (peanut butter +3€)	13€
YOGURT AND HOMEMADE GRANOLA, KIWI BANANA	12€
THE CARAMEL SUNDAE  - FOR TWO	20€
homemade caramel popcorn, chocolate-covered peanuts	
BANANA BREAD	9€
chocolate, cinnamon, walnuts & white chocolate coulis	
PAVLOVA MANGO & PASSION FRUIT	12€
CAKE OF THE MOMENT	9€
PEANUT BANANA TOAST	12€

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

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



BRUNCH

BRUNCH SAUVAGE

- AVOCADO TOAST  25€
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)

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, KIWI & BANANA Extra : peanut butter +3€  13€
YOGURT AND HOMEMADE GRANOLA, KIWI & BANANA 12€
FRENCH TOAST WITH ORGANIC HAZELNUT COCOA SPREAD 13€
CHOCOLATE FONDANT, WHIPPED CREAM 10€
COOKIE ONE PAN, PRALINE, VANILLA ICE CREAM  11€
CAKE OF THE MOMENT 9€
THE CARAMEL SUNDAE -FOR TWO 20€
homemade caramel popcorn, chocolate-covered peanuts
PAVLOVA MANGO & PASSION FRUIT 12€
BANANA BREAD 9€
chocolate, cinnamon, walnuts & white chocolate coulis
PEANUT BANANA TOAST 12€

AVOCADO LOVER

- AVOCADO TOAST, FETA, POMEGRANATE  14€
semi-complete organic bread
ONLY AVOCADO ON A TOAST, CHIVES, ESPELETTE PEPPER 13€
semi-complete organic bread 
PIMP YOUR TOAST : organic fried egg, smoked salmon, grilled halloumi, grilled bacon, pickled cabbage... (See extras.)

FINGER FOOD

- HAM & CHEESE CROISSANT 11€
MORNING BUN  15€
egg, cheddar, avocado, bacon, cucumber and tomato
CHEESEBURGER & HOMEMADE FRIES  18€
smashed beef, cheddar, red cabbage pickles, romaine, candied onions, secret sauce 
VEGAN BURGER 19€
vegetal steak by Heura Foods, mesclun
tomato, avocado, cucumber pickles, french fries 
CRISPY CHICKEN, YOGURT SAUCE 18€
FRENCH FRIES WITH SUMMER TRUFFLE OIL AND PARMESAN CHEESE 11€
THE BLT CLUB 19€
chicken, bacon, tomato, lettuce, french fries or mesclun
GRAFFITI ROASTED EGGPLANT WITH HONEY, BURRATA 18€
cherry tomatoes, basil

EXTRA

- Organic Fried Egg +3€ Grilled Chicken +5€
Smoked Salmon +5€ Grilled Halloumi +4€ Avocado +3€
Grilled Bacon +3€ Feta +3€ Pomegranate +2€
Cabbage pickles +2€ Cucumber +2€ Pepper +2€

SALADS

- CAESAR SALAD CRISPY CHICKEN 23€
signature sauce, parmesan, crispy fried onion
QUINOA BOWL 17€
avocado, organic fried egg, feta, pomegranate, mint, mesclun
GREEK SALAD 18€
cucumber, cherry tomato, feta, pepper, olives, red onion, zaatar
CRISPY RICE SALMON  22€
cucumber, edamame, yuzu & sesame sauce
BURRATA 200G, heritage tomatoes, basil 20€

MAIN

- FISH & CHIPS  18€
tartar sauce, fries
SEA BASS CEVICHE 21€
jalapeños, cucumber, pepper and mango
GRILLED OCTOPUS 25€
mediterranean sauce, fresh herbs and thai rice
GNOCCHIS, tomato sauce, stracciatella 19€
WHITE OMELETTE 14€
avocado, baby spinach, yuzu, sesame

COCKTAILS

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

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EVENING MENU

TAPAS

CRISPY CHICKEN, YOGURT SAUCE ♥	18€
GRAFFITI ROASTED EGGPLANT WITH HONEY, BURRATA <i>cherry tomatoes, basil</i>	18€
FRENCH FRIES WITH SUMMER TRUFFLE OIL AND PARMESAN CHEESE	11€
FRENCH FRIES TO SHARE 	8€
GUACAMOLE, TORTILLA CHIPS	15€
CROQUE MONSIEUR WITH SUMMER TRUFFLE CREAM	16€
MOZZARELLA STICKS <i>nature & espelette pepper, cognac cocktail sauce</i>	16€
RAINBOW SPRING ROLLS <i>rice noodles, mango, avocado, carrots, cucumber, spinach shoots, romaine lettuce, coriander, spicy sauce</i>	16€
CHARCUTERIE PLATE	20€
CHEESE PLATE	25€

AVOCADO LOVER

AVOCADO TOAST, FETA, POMEGRANATE ♥ <i>semi-complete organic bread</i>	14€
ONLY AVOCADO ON A TOAST, CHIVES, ESPELETTE PEPPER <i>semi-complete organic bread</i> 	13€
PIMP YOUR TOAST : <i>organic fried egg, smoked salmon, grilled halloumi, grilled bacon, pickled cabbage... (See extras.)</i>	

SALADS

CAESAR SALAD CRISPY CHICKEN <i>signature sauce, parmesan, crispy fried onion</i>	23€
QUINOA BOWL <i>avocado, organic fried egg, feta, pomegranate, mint, mesclun</i>	17€
GREEK SALAD <i>cucumber, cherry tomato, feta, pepper, olives, red onion, zaatar</i>	18€
CRISPY RICE SALMON ♥ <i>cucumber, edamame, yuzu & sesame sauce</i>	22€

FISH CLUB

FISH & CHIPS <i>tartar sauce, fries</i>		18€
SEA BASS CEVICHE ♥ <i>jalapeños, cucumber, pepper and mango</i>		21€
GRILLED OCTOPUS <i>mediterranean sauce, fresh herbs and thai rice</i>		25€

CARNIVOROUS

CHEESEBURGER & HOMEMADE FRIES ♥ <i>smashed beef, cheddar, red cabbage pickles, romaine, candied onions, secret sauce</i>		18€
BEEF TARTAR « AU COUTEAU », <i>cognac sauce, fries</i>		19€
CHIMICHURRI BEEF, THAI RICE <i>marinated and spicy beef bavette</i>		28€
THE BLT CLUB <i>chicken, bacon, tomato, lettuce, french fries or mesclun</i>		19€

VEGETARIAN

GNOCCHIS, <i>tomato sauce, stracciatella</i> ♥		18€
BURRATA 200G, <i>heritage tomatoes, basil</i>		20€
VEGAN BURGER <i>vegetal steak by Heura Food, cucumber pickles, avocado, mesclun, tomato, french fries</i>		19€

SIDES

HOMEMADE FRENCH FRIES		5€
QUINOA, <i>lemon olive oil</i>		6€
MESCLUN, <i>honey mustard vinaigrette</i>		4€
THAI RICE, <i>coconut milk, ginger, lemongrass</i>		5€

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€
THE CARAMEL SUNDAE ♥ - FOR TWO <i>homemade caramel popcorn, chocolate-covered peanuts</i>	20€
BANANA BREAD <i>chocolate, cinnamon, walnuts & white chocolate coulis</i>	9€
PAVLOVA MANGO & PASSION FRUIT	12€
CAKE OF THE MOMENT	9€

EXTRA

<i>Organic Fried Egg +3€</i>	<i>Grilled Chicken +5€</i>
<i>Smoked Salmon +5€</i>	<i>Grilled Halloumi +4€</i>
<i>Grilled Bacon +3€</i>	<i>Feta +3€</i>
<i>Cabbage pickles +2€</i>	<i>Cucumber +2€</i>
<i>Pepper +2€</i>	



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