



BREAKFAST

SAUVAGE BREAKFAST

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

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

COLD DRINKS

FRESH PRESSED ORANGE JUICE 20cL	7€
HOMEMADE ICED TEA <i>bb detox from kusmi tea, lime, cinnamon, honey</i>	6,5€
HOMEMADE LEMONADE, MINT <i>sweet or not</i>	6,5€
HIBISCUS & ROSE INFUSION <i>hibiscus flower, flower salad, rose syrup, honey</i>	6,5€

EGGS-ELENT

OMELETTE, FRIED EGGS <i>extra: ham or cheese +2€ / bacon +3€</i>	10€
SCRAMBLED EGGS <i>avocado, toasted bread</i>	10€
EGG BOWL <i>organic scrambled eggs, avocado, bacon, cucumber and tomato</i>	15€
BENEDICT EGGS <i>english muffin, hollandaise sauce, chives</i>	SALMON 19€ BACON 17€
MORNING BUN <i>egg, cheddar, avocado, tomatoes, bacon</i>	15€
WHITE OMELETTE <i>Avocado, baby spinach salad with yuzu and sesame dressing</i>	14€

PANCAKES

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

AVOCADO LOVER

AVOCADO TOAST, FETA, POMEGRANATE	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...</i> (See extras.)	

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>	<i>Pomegranate +2€</i>
<i>Avocado +3€</i>	

SWEET

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



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

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



LUNCH MENU

TAPAS

CRISPY CHICKEN, YOGURT SAUCE 	18€
CRISPY CAULIFLOWER, SPICY SAUCE	15€
GRAFFITI ROASTED EGGPLANT WITH HONEY, BURRATA 	18€
<i>cherry tomatoes, basil</i>	
FRENCH FRIES WITH SUMMER TRUFFLE OIL AND PARMESAN CHEESE	11€
SWEET POTATO FRIES	9€
RAINBOW SPRING ROLLS	16€
<i>rice noodles, mango, avocado, carrots, cucumber, spinach shoots, romaine lettuce, coriander, spicy sauce</i>	

AVOCADO LOVER

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

SALADS

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

VEGETARIAN

GNOCCHIS, <i>tomato sauce, stracciatella</i> 	18€
BURRATA 200G, <i>heritage tomatoes, basil</i>	20€
VEGAN BURGER	19€
<i>vegetal steak by Heura Food, cucumber pickles, avocado, mesclun, tomato, french fries</i>	
WHITE OMELETTE 	14€
<i>avocado, baby spinach, yuzu, sesame</i>	

FISH CLUB

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

CARNIVOROUS

CHEESEBURGER & HOMEMADE FRIES 	18€
<i>smashed beef, cheddar, red cabbage pickles, romaine, candied onions, secret sauce</i>	
THE BLT CLUB	19€
<i>chicken, bacon, tomato, lettuce, french fries or mesclun</i>	
BEEF TARTAR « AU COUTEAU », <i>cognac sauce, fries</i>	19€
PRIME RIB, FRENCH FRIES -FOR TWO	85€
CHIMICHURRI BEEF, THAI RICE	30€
<i>marinated and spicy beef bavette</i> 	
PASTRAMI SANDWICH	22€
<i>hallot, pastrami will's (k), avocado, tomato, pickels, mustard sauce, french fries</i>	

SIDES

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

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>
<i>Avocado +3€</i>	<i>Pomegranate +2€</i>

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€
BANANA BREAD	9€
<i>chocolate, cinnamon, walnuts & white chocolate coulis</i>	
PAVLOVA MANGO & PASSION FRUIT	12€
AÇAÏ BOWL, HOMEMADE GRANOLA, COCO, KIWI & BANANA <i>(peanut butter +3€)</i>	13€
YOGURT AND HOMEMADE GRANOLA, KIWI BANANA	12€
THE CARAMEL SUNDAE  - FOR TWO	20€
<i>homemade caramel popcorn, chocolate-covered peanuts</i>	
CAKE OF THE MOMENT	9€
GOURMET COFFEE/TEA	12€/15€
GLACES (2 SCOOPS, FLAVOUR OF YOUR CHOICE)	7€
<i>coffee, pistachio, almond praline, hazelnut, dark chocolate vanilla, yogurt, strawberry, raspberry, mango, coconut extra scoop +3</i>	
PEANUT BANANA TOAST	12€



OUR EGGS ARE **ORGANIC**
OUR FRIES & PASTRIES ARE **HOMEMADE**
OUR DAIRY PRODUCTS ARE **PASTEURIZED** (except parmesan)
ALLERGENS AVAILABLE ON DEMAND

EURO NET PRICES / SERVICE INCLUDED
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 15€

SWEET TOOTH

AÇAÍ 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€
CHOCOLATE FONDANT, WHIPPED CREAM 10€
COOKIE ONE PAN, PRALINE, VANILLA ICE CREAM ♥ 11€
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
GOURMET COFFEE/TEA 12€/15€
GLACES (2 SCOOPS, FLAVOUR OF YOUR CHOICE) 7€
*coffee, pistachio, almond praline, hazelnut, dark chocolate
vanilla, yogurt, strawberry, raspberry, mango, coconut // extra scoop +3*
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€
PASTRAMI SANDWICH 22€
*hallot, pastrami will's (k), avocado,
tomato, pickels, mustard sauce, french 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€
CRISPY CAULIFLOWER, SPICY SAUCE 15€
FRENCH FRIES WITH SUMMER TRUFFLE OIL AND PARMESAN CHEESE 11€

SWEET POTATO FRIES 9€
GRAFFITI ROASTED EGGPLANT WITH HONEY, BURRATA 18€
cherry tomatoes, basil
BURRATA 200G, heritage tomatoes, basil 20€
THE BLT CLUB 19€
chicken, bacon, tomato, lettuce, french fries or salad

MAIN

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

PRIME RIB, FRENCH FRIES -FOR TWO 85€

EGGS-ELENT

BENEDICT EGGS 19€
english muffin, hollandaise sauce, chives
MORNING BUN ♥ 15€
egg, cheddar, avocado, tomatoes, bacon

EGG BOWL 15€
organic scrambled eggs, avocado, bacon, cucumber and tomato
WHITE OMELETTE 14€
avocado, baby spinach, yuzu, sesame

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

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€

COCKTAILS

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


OUR EGGS ARE **ORGANIC**
OUR FRIES & PASTRIES ARE **HOMEMADE**
OUR DAIRY PRODUCTS ARE **PASTEURIZED** (except parmesan)
ALLERGENS AVAILABLE ON DEMAND

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



EVENING

TAPAS

CRISPY CHICKEN, YOGURT SAUCE 	18€
CRISPY CAULIFLOWER, SPICY SAUCE	15€
GRAFFITI ROASTED EGGPLANT WITH HONEY, BURRATA <i>cherry tomatoes, basil</i>	18€
FRENCH FRIES TO SHARE	8€
FRENCH FRIES WITH SUMMER TRUFFLE OIL AND PARMESAN CHEESE	11€
SWEET POTATO FRIES 	9€
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€

AVOCADO LOVER

AVOCADO TOAST, FETA, POMEGRANATE 	14€
<i>semi-complete organic bread</i>	
ONLY AVOCADO ON A TOAST, CHIVES, ESPELETTE PEPPER	13€
<i>semi-complete organic bread</i> 	
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 	22€
<i>cucumber, edamame, yuzu & sesame sauce</i>	

VEGETARIAN

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

FISH CLUB

FISH & CHIPS <i>tartar sauce, french 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  	18€
<i>smashed beef, cheddar, red cabbage pickles, romaine, candied onions, secret sauce</i>	
THE BLT CLUB <i>chicken, bacon, tomato, lettuce, french fries or mesclun</i>	19€
PASTRAMI SANDWICH <i>hallot, pastrami will's (k), avocado, tomato, pickelsauce, mustard sauce, french fries</i>	22€
BEEF TARTAR « AU COUTEAU », <i>cognac sauce, fries</i>	19€
CHIMICHURRI BEEF, THAI RICE <i>marinated and spicy beef bavette</i> 	28€
PRIME RIB, FRENCH FRIES -FOR TWO	85€

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>

SIDES

GREEN BEANS		6€
HOMEMADE FRENCH FRIES		5€
QUINOA, <i>lemon olive oil</i>		6€
THAI RICE <i>coconut milk, ginger, lemongrass</i>		5€
MESCLUN, <i>honey mustard vinaigrette</i>		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€
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€
GLACES (2 SCOOPS, FLAVOUR OF YOUR CHOICE) <i>coffee, pistachio, almond praline, hazelnut, dark chocolate vanilla, yogurt, strawberry, raspberry, mango, coconut // extra scoop +3</i>		7€
GOURMET COFFEE/TEA		12€/15€

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

OUR EGGS ARE **ORGANIC**
OUR DAIRY PRODUCTS ARE **PASTEURIZED** (except parmesan)
OUR FRIES & PASTRIES ARE **HOMEMADE**
ALLERGENS AVAILABLE ON DEMAND