



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 <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 ♥ <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...</i> (See extras.)	

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€*

SWEET

CROISSANT OR PAIN AU CHOCOLAT	3€
BUTTERED TOAST	4€
HAZELNUT COCOA SPREAD & STRAWBERRY CROISSANT	10€
HAM & CHEESE CROISSANT	11€
AÇAÏ BOWL, HOMEMADE GRANOLA, COCO, BERRIES <i>(peanut butter +3€)</i>	13€
YOGURT AND HOMEMADE GRANOLA, BERRIES	12€
FRENCH TOAST WITH ORGANIC HAZELNUT COCOA SPREAD	13€
CHOCOLATE-HAZELNUT GLAZED MARBLE CAKE	9€
STRAWBERRIES & RASPBERRIES, WHIPPED CREAM	11€
PEANUT BANANA TOAST	12€

NEW!

DISCOVER OUR COLD-PRESSED JUICES AND SMOOTHIES ON OUR DRINKS MENU

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>	
QUESADILLAS	15€
<i>cheddar, cream cheese, avocado 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	17€
<i>cucumber, cherry tomato, feta, pepper, olives, red onion, zaatar</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	27€
<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	28€
<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€

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

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>Pepper +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€
CHOCOLATE-HAZELNUT GLAZED MARBLE CAKE	9€
PAVLOVA MANGO & PASSION FRUIT	12€
AÇAÏ BOWL, HOMEMADE GRANOLA, COCO, BERRIES <i>(peanut butter +3€)</i>	13€
YOGURT AND HOMEMADE GRANOLA, BERRIES	12€
THE CARAMEL SUNDAE  SOLO/TO SHARE	12€/20€
<i>homemade caramel popcorn, chocolate-covered peanuts</i>	
STRAWBERRIES & RASPBERRIES, WHIPPED CREAM	11€
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€

NEW!

DISCOVER OUR COLD-PRESSED JUICES AND
SMOOTHIES ON OUR DRINKS MENU

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



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

AÇAÏ BOWL, HOMEMADE GRANOLA, COCO, BERRIES 13€
(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€
THE CARAMEL SUNDÆ ♥ SOLO/TO SHARE 12€/20€
homemade caramel popcorn, chocolate-covered peanuts
PAVLOVA MANGO & PASSION FRUIT 12€
CHOCOLATE-HAZELNUT GLAZED MARBLE CAKE 9€
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€
STRAWBERRIES & RASPBERRIES, WHIPPED CREAM 11€
HAZELNUT COCOA SPREAD & STRAWBERRY
CROISSANT 10€



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 27€
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 17€
cucumber, cherry tomato, feta, pepper, olives, red onion, zaatar

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€



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ALLERGENS AVAILABLE ON DEMAND

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



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€
QUESADILLAS <i>cheddar, cream cheese, avocado sauce</i>	15€

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>	17€

EVENING

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>	27€

CARNIVOROUS

CHEESEBURGER & HOMEMADE FRIES ♥ <i>smashed beef, cheddar, red cabbage pickles, romaine, candied onions, secret sauce</i> 	18€
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€

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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

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 ♥ SOLO/TO SHARE <i>homemade caramel popcorn, chocolate-covered peanuts</i>		12€/20€
CHOCOLATE-HAZELNUT GLAZED MARBLE CAKE		9€
PAVLOVA MANGO & PASSION FRUIT		12€
STRAWBERRIES & RASPBERRIES, WHIPPED CREAM		11€
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