



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	3€
<i>organic mexican 70% arabica et 30% robusta</i>	
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€
<i>ginger & lemon / bb detox / organic mint</i>	
BLACK TEA	6,5€
<i>organic earl grey / organic ceylan</i>	
INFUSIONS :	6,5€
<i>organic chamomile tea / verberna / vanilla rooibos</i>	

COLD DRINKS

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

EGGS-ELENT

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

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€
<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>	

SWEET

CROISSANT OR PAIN AU CHOCOLAT	3€
BUTTERED TOAST	4€
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€
HAZELNUT COCOA SPREAD & STRAWBERRY CROISSANT	10€

EXTRA

Organic Fried Egg +3€ Grilled Chicken +5€
Smoked Salmon +5€ Grilled Halloumi +4€ Avocado +3€
Grilled Bacon +3€ Feta +3€ Pomegranate +2€ Mapple syrup +3,5€
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



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, 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€
STRAWBERRIES & RASPBERRIES, WHIPPED CREAM 11€
THE CARAMEL SUNDAE  - SOLO/ TO SHARE 12€/20€
homemade caramel popcorn, chocolate-covered peanuts
PAVLOVA MANGO & PASSION FRUIT 12€
CHOCOLATE-HAZELNUT GLAZED MARBLE CAKE 9€
PEANUT BANANA TOAST 12€
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€
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€ Maple syrup +3,5€
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
BURRATA 200G, heritage tomatoes, basil 20€

MAIN

- FISH & CHIPS  18€
tartar sauce, fries
SEA BASS CEVICHE 21€
jalapeños, cucumber, pepper and mango
GRILLED OCTOPUS 27€
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€
QUESADILLAS <i>cheddar, cream cheese, avocado sauce</i>	15€

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 <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€

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>		27€

CARNIVOROUS

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

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>



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