



BREAKFAST

BUT FIRST, COFFEE

Hot or Cold

EXPRESSO MASSAYA	organic mexican 70% arabica et 30% robusta	3€
AMERICANO		4€
CAPPUCCINO		6€
FLAT WHITE		6€
LATTE	(extra honey or vanilla +0,8€)	5,5€



LATTE LOVER

Hot or Cold

MATCHA LATTE,	oat milk (extra honey or vanilla +0,8€)	6,8€
CHOCO MATCHA		7,5€
STRAWBERRY MATCHA FREDDO		8€
CHARCOAL LATTE,	oat milk, sesame paste and charcoal	6,8€
CHAI LATTE,	oat milk, spice blend and 100% natural tea	6,8€
HOT VANILLA OR HONEY MILK		5€
HOT CHOCOLATE	(extra homemade whipped cream +1€)	6€
MARSHMALLOW HOT CHOCOLATE		8,5€



*Made by La Main Noire: 100% organic, handmade in Paris

KUSMI TEA

GREEN	Ginger and lemon / bb detox / organic mint / jasmine	6,5€
BLACK	Organic Earl Grey / organic Ceylon / English breakfast	
INFUSIONS	Organic chamomile / verbena / rooibos	

JUS PRESSÉ À FROID

ORGANIC CELERY JUICE		9€
GREEN AS F*	celery, cucumber, apple, spinach, mint, lemon, olive oil	10€
BEET ME UP	beetroot, apple, ginger, olive oil	10€
TANNED LOVE	carrot, apple, ginger, olive oil	10€
GINGER SHOT	turmeric, pepper, lemon, olive oil	5€

COLD DRINKS

FRESH PRESSED ORANGE JUICE	20cl	7€
HOMEMADE ICED TEA		6,5€
bb detox from kusmi tea, lime, cinnamon, honey		
HOMEMADE LIMONADE,	fresh mint, sweetened or not	6,5€



SAUVAGE BREAKFAST

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

SMOOTHIES

THE BLISS	raspberry, blueberry, banana, olive oil	10€
WELLNESS BOMB	spinach, kiwi, banana, mint, lemon, olive oil	10€

EGGS-ELENT

OMELETTE, FRIED EGGS		10€
extra: ham or cheese +2€ / bacon +3€		
SCRAMBLED EGGS		12€
avocado, toasted bread		
EGG BOWL		15€
organic scrambled eggs, avocado, bacon, sweet potato		
BENEDICT EGGS		
english muffin, hollandaise sauce, chives		SALMON 19€ BACON 17€
MORNING BUN		15€
egg, cheddar, avocado, tomatoes, bacon		
WHITE OMELETTE		16€
Avocado, baby spinach salad with yuzu and sesame dressing		



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.)



PANCAKES

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



SWEET

CROISSANT OR PAIN AU CHOCOLAT		3€
BUTTERED TOAST WITH JAM		4€
HAZELNUT COCOA SPREAD & BANANA CROISSANT		10€
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€
CARROT CAKE,	spices, nuts	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€	Maple syrup +3,5€
Cabbage pickles +2€	Cucumber +2€
Peanut butter +3€	

OUR EGGS ARE **ORGANIC**
OUR FRIES & PASTRIES ARE **HOMEMADE**
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€
QUESADILLAS <i>cheddar, cream cheese, avocado sauce</i>	15€
FRENCH FRIES WITH SUMMER TRUFFLE OIL AND PARMESAN CHEESE	11€
SWEET POTATO FRIES	9€
BURRATA, <i>crushed pistachios, mesclun, homemade pistou</i>	20€
TAPIOCA DADINHOS 	16€
<i>Crispy tapioca & halloumi, sweet and sour sauce</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€
CRISPY GOAT CHEESE SALAD <i>honey, walnuts, roasted pears and spinach shoots</i>	18€
FRESH HERB SALAD 	17€
<i>Parsley, coriander, mint, carrot, radish, fennel, semolina, lemon & olive oil</i>	
THE ICONIC COBB SALAD	24€
<i>chicken, egg, bacon, tomato, blue cheese, avocado, chives</i>	

VEGETARIAN

RIGATONI, SUMMER TRUFFLE CREAM, <i>parmesan</i>	19€
ROASTED SWEET POTATO, POMEGRANATE <i>feta yogurt sauce, herb oil</i>	18€
VEGAN BURGER <i>vegetal steak by Heura Food, cucumber pickles, avocado, mesclun, tomato, french fries</i>	19€
WHITE OMELETTE 	14€
<i>avocado, baby spinach, yuzu, sesame</i>	



LUNCH MENU

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.)	

FISH CLUB

FISH & CHIPS, <i>tartar sauce, fries</i>	18€
TUNA TATAKI IN A SESAME CRUST, <i>thai rice</i>	24€
GREEN PRAWN CURRY 	25€
<i>broccoli, cauliflower, green peas, coconut milk, ginger, jalapeños, cilantro, thai rice</i>	



CARNIVOROUS

CHEESEBURGER & HOMEMADE FRIES <i>smashed beef, cheddar, red cabbage pickles, romaine, candied onions, secret sauce</i>	18€
THE BLT CLUB 	19€
<i>chicken, bacon, tomato, lettuce, french fries or mesclun</i>	
BEEF TARTAR « AU COUTEAU », <i>cognac sauce, fries</i>	19€
CRYING TIGER BEEF, <i>thai rice</i>	30€



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

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€

(In case of a change of side : truffle oil fries +€4,
sweet potato fries +€3)

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 (<i>peanut butter +3€</i>)	13€
YOGURT AND HOMEMADE GRANOLA, KIWI & BANANA	12€
CLOUDY LEMON CHEESECAKE 	11€
CARROT CAKE, <i>spices, nuts</i>	9€
CARAMELIZED APPLE CAKE, VANILLA ICE CREAM	11€
GOURMET COFFEE/TEA	12€/15€



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

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



BRUNCH

BRUNCH SAUVAGE

AVOCADO TOAST
YOGURT GRANOLA (extra Açaï bowl +2€)
COLD DRINK (fresh pressed orange juice or homemade ice tea or lemonade)
HOT DRINK (extra +1,5€ for matcha, chai, 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, 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€
HAZELNUT COCOA SPREAD & BANANA CROISSANT 10€
CLOUDY LEMON CHEESECAKE ♥  11€
CARROT CAKE, spices, nuts 9€
CARAMELIZED APPLE CAKE, VANILLA ICE CREAM 11€
GOURMET COFFEE/TEA 12€/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.)

FINGER FOOD

HAM & CHEESE CROISSANT 11€
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€
THE BLT CLUB ♥ 19€
chicken, bacon, tomato, lettuce, french fries or salad

MAIN

FISH & CHIPS 18€
tartar sauce, fries
RIGATONI, SUMMER TRUFFLE CREAM, parmesan 19€
TUNA TATAKI IN A SESAME CRUST, thai rice ♥ 24€
ROASTED SWEET POTATO, POMEGRANATE 18€
feta yogurt sauce, herb oil
CRYING TIGER BEEF, thai rice 30€

NEW!

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

EGGS-ELENT

BENEDICT EGGS SALMON 19€
english muffin, hollandaise sauce, chives BACON 17€
MORNING BUN ♥ 15€
egg, cheddar, avocado, tomatoes, bacon 
EGG BOWL 15€
organic scrambled eggs, avocado, bacon, sweet potato

SALADS

CAESAR SALAD CRISPY CHICKEN 23€
signature sauce, parmesan, crispy fried onion
QUINOA BOWL 17€
avocado, organic fried egg, feta, pomegranate, mint, mesclun
CRISPY GOAT CHEESE SALAD ♥ 18€
honey, nuts, roasted pears and spinach shoots
BURRATA, crushed pistachios, mesclun, homemade pistou 20€
THE ICONIC COBB SALAD 24€
chicken, egg, bacon, tomato, blue cheese, avocado, chives

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€ Peanut butter +3€
(In case of a change of side: truffle oil fries +€4, sweet potato fries +€3)

COCKTAILS

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

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



EVENING

TAPAS

CRISPY CHICKEN, YOGURT SAUCE	18€
CRISPY CAULIFLOWER, SPICY SAUCE	15€
FRENCH FRIES TO SHARE	8€
FRENCH FRIES WITH SUMMER TRUFFLE OIL AND PARMESAN CHEESE	11€
SWEET POTATO FRIES 	9€
GUACAMOLE, TORTILLA CHIPS	15€
MOZZARELLA STICKS, <i>nature & espelette pepper, cognac cocktail sauce</i>	16€
BURRATA, <i>crushed pistachios, mesclun, homemade pistou</i>	20€
BUTTERY CROQUE-MONSIEUR BITES <i>with summer truffle cream</i>	16€
TAPIOCA DADINHOS 	16€
<i>Crispy tapioca & halloumi, sweet and sour 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>	
CRISPY GOAT CHEESE SALAD 	18€
<i>honey, walnuts, roasted pears and spinach shoots</i>	
FRESH HERB SALAD	17€
<i>Parsley, coriander, mint, carrot, radish, fennel, semolina, lemon & olive oil</i>	
THE ICONIC COBB SALAD	24€
<i>chicken, egg, bacon, tomato, blue cheese, avocado, chives</i>	

VEGETARIAN

RIGATONI, SUMMER TRUFFLE CREAM, <i>parmesan</i>	19€
ROASTED SWEET POTATO, POMEGRANATE 	18€
<i>feta yogurt sauce, herb oil</i> 	
VEGAN BURGER	19€
<i>vegetal steak by Heura Food, cucumber pickles, avocado, mesclun, tomato, french fries</i>	

FISH CLUB

FISH & CHIPS	18€
<i>tartar sauce, french fries</i> 	
TUNA TATAKI IN A SESAME CRUST, <i>thai rice</i>	24€
GREEN PRAWN CURRY 	25€
<i>broccoli, cauliflower, green peas, coconut milk, ginger, jalapeños, cilantro, 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€
CRYING TIGER BEEF, <i>thai rice</i> 	30€

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EXTRA

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Smoked Salmon +5€ Grilled Halloumi +4€ Avocado +3€
Grilled Bacon +3€ Feta +3€ Pomegranate +2€
Cabbage pickles +2€ Cucumber +2€

(In case of a change of side : truffle oil fries +€4,
sweet potato fries +€3)

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	13€
COCOA SPREAD 	
COOKIE ONE PAN, PRALINE, VANILLA ICE CREAM	11€
CLOUDY LEMON CHEESECAKE	11€
CARROT CAKE, <i>spices, nuts</i>	9€
CARAMELIZED APPLE CAKE, VANILLA ICE CREAM	11€
GOURMET COFFEE/TEA	12€/15€

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