



## BREAKFAST

### SAUVAGE BREAKFAST

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

### BUT FIRST, COFFEE

|                                                   |      |
|---------------------------------------------------|------|
| <b>EXPRESSO MASSAYA</b>                           | 3€   |
| <i>organic mexican 70% arabica et 30% robusta</i> |      |
| <b>LATTE</b>                                      | 5,5€ |
| <b>CAPPUCCINO</b>                                 | 6€   |
| <b>COFFEE MILK FRAPPÉ</b>                         | 5,5€ |

### LATTE LOVER

|                                                         |      |
|---------------------------------------------------------|------|
| <b>HOT CHOCOLATE</b>                                    | 6€   |
| <b>HOT MILK WITH VANILLA OR HONEY</b>                   | 5€   |
| <b>LA MAIN NOIRE</b> - 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

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

### COLD DRINKS

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

### EGGS-ELENT

|                                                                  |     |
|------------------------------------------------------------------|-----|
| <b>OMELETTE, FRIED EGGS</b>                                      | 10€ |
| <i>extra: ham or cheese +2€ / bacon +3€</i>                      |     |
| <b>SCRAMBLED EGGS</b>                                            | 12€ |
| <i>avocado, toasted bread</i>                                    |     |
| <b>EGG BOWL</b>                                                  | 15€ |
| <i>organic scrambled eggs, avocado, bacon, sweet potato</i>      |     |
| <b>MORNING BUN</b> ♥                                             | 15€ |
| <i>egg, cheddar, avocado, tomatoes, bacon</i>                    |     |
| <b>WHITE OMELETTE</b>                                            | 14€ |
| <i>Avocado, baby spinach salad with yuzu and sesame dressing</i> |     |

### PANCAKES

|                                                            |     |
|------------------------------------------------------------|-----|
| <b>MASCARPONE AND BERRIES PANCAKES</b> ♥                   | 14€ |
| <b>ORGANIC HAZELNUT COCOA SPREAD &amp; BANANA PANCAKES</b> | 14€ |
| <b>MAPLE SYRUP PANCAKES WITH EGG &amp; BACON</b>           | 15€ |

### AVOCADO LOVER

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

### SWEET

|                                                                                      |     |
|--------------------------------------------------------------------------------------|-----|
| <b>CROISSANT OR PAIN AU CHOCOLAT</b>                                                 | 3€  |
| <b>BUTTERED TOAST</b>                                                                | 4€  |
| <b>HAM &amp; CHEESE CROISSANT</b>                                                    | 11€ |
| <b>AÇAÏ BOWL, HOMEMADE GRANOLA, COCO, KIWI &amp; BANANE</b> <i>peanut butter +3€</i> | 13€ |
| <b>YOGURT AND HOMEMADE GRANOLA, KIWI &amp; BANANE</b>                                | 12€ |
| <b>FRENCH TOAST WITH ORGANIC HAZELNUT COCOA SPREAD</b>                               | 13€ |
| <b>CARROT CAKE</b> , <i>spices, nuts</i>                                             | 9€  |
| <b>PEANUT BANANA TOAST</b>                                                           | 12€ |
| <b>HAZELNUT COCOA SPREAD &amp; BANANA CROISSANT</b>                                  | 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€



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, crushed pistachios, mesclun, homemade pistou                                                                                                            | 20€ |
| ROASTED SWEET POTATO, POMEGRANATE<br><i>feta yogurt sauce, herb oil</i>                                                                                          | 18€ |
| FRENCH FRIES WITH SUMMER TRUFFLE OIL AND PARMESAN CHEESE                                                                                                         | 11€ |
| TAPIOCA DADINHOS <br><i>Crispy tapioca &amp; halloumi, sweet and sour sauce</i> | 16€ |
| QUESADILLAS<br><i>cheddar, cream cheese, avocado sauce</i>                                                                                                       | 15€ |

### AVOCADO LOVER

|                                                                                                                                                          |     |
|----------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| AVOCADO TOAST, FETA, POMEGRANATE <br><i>semi-complete organic bread</i> | 14€ |
| ONLY AVOCADO ON A TOAST, CHIVES, ESPELETTE PEPPER<br><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.)                             |     |

### SALADS

|                                                                                                                                                                                                  |     |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| CAESAR SALAD CRISPY CHICKEN<br><i>signature sauce, parmesan, crispy fried onion</i>                                                                                                              | 23€ |
| QUINOA BOWL<br><i>avocado, organic fried egg, feta, pomegranate, mint, mesclun</i>                                                                                                               | 17€ |
| CRISPY GOAT CHEESE SALAD<br><i>honey, walnuts, roasted pears and spinach shoots</i>                                                                                                              | 18€ |
| FRESH HERB SALAD <br><i>Parsley, coriander, mint, carrot, radish, fennel, semolina, lemon &amp; olive oil</i> | 17€ |
| THE ICONIC COBB SALAD<br><i>chicken, egg, bacon, tomato, blue cheese, avocado, chives</i>                                                                                                        | 24€ |

### VEGETARIAN

|                                                                                                              |     |
|--------------------------------------------------------------------------------------------------------------|-----|
| RIGATONI, SUMMER TRUFFLE CREAM, <i>parmesan</i>                                                              | 19€ |
| VEGAN BURGER<br><i>vegetal steak by Heura Food, cucumber pickles, avocado, mesclun, tomato, french fries</i> | 19€ |
| WHITE OMELETTE<br><i>avocado, baby spinach, yuzu, sesame</i>                                                 | 14€ |

### CARNIVOROUS

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

### FISH CLUB

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

### 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€

(In case of a change of side: truffle oil fries +€4)

### 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€ |
| AÇAÍ 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€  |

OUR EGGS ARE **ORGANIC**  
OUR FRIES ARE **HOMEMADE**  
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 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€  
CLOUDY LEMON CHEESECAKE   11€  
CARROT CAKE, spices, nuts 9€  
PEANUT BANANA TOAST 12€  
HAZELNUT COCOA SPREAD & BANANA CROISSANT 10€

OUR EGGS ARE **ORGANIC**  
OUR FRIES ARE **HOME MADE**  
WE FAVOR **MADE IN FRANCE**  
LIST OF ALLERGENS AVAILABLE ON REQUEST

### 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, 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*

### EGGS-ELENT

- MORNING BUN  15€  
*egg, cheddar, avocado, tomatoes, bacon*   
EGG BOWL 15€  
*organic scrambled eggs, avocado, bacon, sweet potato*  
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*  
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*

### 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€

### COCKTAILS

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

### 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)

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



## TAPAS

|                                                                                                                                                                  |     |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| CRISPY CHICKEN, YOGURT SAUCE                                                                                                                                     | 18€ |
| ROASTED SWEET POTATO, POMEGRANATE<br><i>feta yogurt sauce, herb oil</i>                                                                                          | 18€ |
| FRENCH FRIES WITH SUMMER TRUFFLE OIL AND PARMESAN CHEESE                                                                                                         | 11€ |
| FRENCH FRIES TO SHARE                                                                                                                                            | 8€  |
| GUACAMOLE, TORTILLA CHIPS                                                                                                                                        | 15€ |
| MOZZARELLA STICKS<br><i>nature &amp; espelette pepper, cognac cocktail sauce</i>                                                                                 | 16€ |
| TAPIOCA DADINHOS <br><i>Crispy tapioca &amp; halloumi, sweet and sour sauce</i> | 16€ |
| CHARCUTERIE PLATE                                                                                                                                                | 20€ |
| CHEESE PLATE                                                                                                                                                     | 25€ |
| QUESADILLAS<br><i>cheddar, cream cheese, avocado sauce</i>                                                                                                       | 15€ |
| BUTTERY CROQUE-MONSIEUR BITES<br><i>with summer truffle cream</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...</i> (See extras.) |     |

## SALADS

|                                                                                                                                                                                                  |     |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| CAESAR SALAD CRISPY CHICKEN<br><i>signature sauce, parmesan, crispy fried onion</i>                                                                                                              | 23€ |
| QUINOA BOWL<br><i>avocado, organic fried egg, feta, pomegranate, mint, mesclun</i>                                                                                                               | 17€ |
| CRISPY GOAT CHEESE SALAD<br><i>honey, walnuts, roasted pears and spinach shoots</i>                                                                                                              | 18€ |
| FRESH HERB SALAD <br><i>Parsley, coriander, mint, carrot, radish, fennel, semolina, lemon &amp; olive oil</i> | 17€ |
| THE ICONIC COBB SALAD<br><i>chicken, egg, bacon, tomato, blue cheese, avocado, chives</i>                                                                                                        | 24€ |

## EVENING MENU

### FISH CLUB

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

### CARNIVOROUS

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

### VEGETARIAN

|                                                                                                                                       |     |
|---------------------------------------------------------------------------------------------------------------------------------------|-----|
| RIGATONI, SUMMER TRUFFLE CREAM, <i>parmesan</i>  | 19€ |
| BURRATA, <i>crushed pistachios, mesclun, homemade pistou</i>                                                                          | 20€ |
| VEGAN BURGER<br><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€ |
| CLOUDY LEMON CHEESECAKE                                                                                              | 11€ |
| CARROT CAKE, <i>spices, nuts</i>  | 9€  |

## 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€*

*(In case of a change of side: truffle oil fries +€4)*



OUR EGGS ARE **ORGANIC**  
OUR FRIES 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