



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>	12€
EGG BOWL <i>organic scrambled eggs, avocado, bacon, sweet potato</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... (See extras.)</i>	

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€*

SWEET

CROISSANT OR PAIN AU CHOCOLAT	3€
BUTTERED TOAST	4€
HAZELNUT COCOA SPREAD & BANANA CROISSANT	10€
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€
CARROT CAKE , <i>spices, nuts</i>	9€
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€
FRENCH FRIES WITH SUMMER TRUFFLE OIL AND PARMESAN CHEESE	11€
SWEET POTATO FRIES	9€
BURRATA, crushed pistachios, mesclun, homemade pistou	20€
TAPIOCA DADINHOS  <i>Crispy tapioca & halloumi, sweet and sour 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...</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€
CRISPY GOAT CHEESE SALAD <i>honey, walnuts, roasted pears and spinach shoots</i>	18€
FRESH HERB SALAD  <i>Parsley, coriander, mint, carrot, radish, fennel, semolina, lemon & olive oil</i>	17€
THE ICONIC COBB SALAD <i>chicken, egg, bacon, tomato, blue cheese, avocado, chives</i>	24€

VEGETARIAN

RIGATONI, SUMMER TRUFFLE CREAM, parmesan	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  <i>avocado, baby spinach, yuzu, sesame</i>	14€



FISH CLUB

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



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€
BEEF TARTAR « AU COUTEAU », cognac sauce, fries	19€
PRIME RIB, FRENCH FRIES -FOR TWO	85€
CRYING TIGER BEEF, thai rice	30€
PASTRAMI SANDWICH <i>hallot, pastrami will's (k), avocado, sweet potato, pickels, mustard sauce, french fries</i>	22€



SIDES

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

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

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)

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

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 Açaï 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, KIWI & BANANE (peanut butter +3€) 13€
YOGURT AND HOMEMADE GRANOLA, KIWI & BANANE 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€
CARMELIZED APPLE CAKE, VANILLA ICE CREAM 11€
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
HAZELNUT COCOA SPREAD & BANANA 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,
sweet potato, 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€
BURRATA, crushed pistachios, mesclun, homemade pistou 20€
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€
PRIME RIB, FRENCH FRIES -FOR TWO 85€



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
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
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 11,5€
GLASS OF CHAMPAGNE 11€



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SMOOTHIES ON OUR DRINKS MENU

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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



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€
TAPIOCA DADINHOS  <i>Crispy tapioca & halloumi, sweet and sour sauce</i>	16€
QUESADILLAS <i>cheddar, cream cheese, avocado sauce</i>	15€
BUTTERY CROQUE-MONSIEUR BITES <i>with summer truffle cream</i>	16€

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.)	

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 <i>Parsley, coriander, mint, carrot, radish, fennel, semolina, lemon & olive oil</i>	17€
THE ICONIC COBB SALAD <i>chicken, egg, bacon, tomato, blue cheese, avocado, chives</i>	24€

EVENING

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 Foods, cucumber pickles, avocado, mesclun, tomato, french fries</i>	19€

FISH CLUB

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

CARNIVOROUS

CHEESEBURGER & HOMEMADE FRIES  	18€
THE BLT CLUB <i>chicken, bacon, tomato, lettuce, french fries or mesclun</i>	19€
PASTRAMI SANDWICH <i>hallot, pastrami will's (k), avocado, sweet potato, pickelsauce, mustard sauce, french fries</i> 	22€
BEEF TARTAR « AU COUTEAU », <i>cognac sauce, fries</i>	19€
CRYING TIGER BEEF, <i>thai rice</i>	30€
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€

(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 COCOA SPREAD	13€
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€
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