



BREAKFAST

BUT FIRST, COFFEE

Hot or Cold

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



LATTE LOVER

Hot or Cold

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



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

KUSMI TEA

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

COLD DRINKS

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



SAUVAGE BREAKFAST

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

EGGS-ELENT

OMELETTE, FRIED EGGS	10€
<i>extra: ham or cheese +2€ / bacon +3€</i>	
SCRAMBLED EGGS	12€
<i>avocado, toasted bread</i>	
EGG BOWL	15€
<i>organic scrambled eggs, avocado, bacon, sweet potato</i>	
MORNING BUN	15€
<i>egg, cheddar, avocado, tomatoes, bacon</i>	
WHITE OMELETTE	16€
<i>Avocado, baby spinach salad with yuzu and sesame dressing</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... (See extras.)</i>	



OUR EGGS ARE **ORGANIC**
OUR FRIES & PASTRIES ARE **HOMEMADE**
ALLERGENS AVAILABLE ON DEMAND

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	13€
<i>(peanut butter +3€)</i>	
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€



EXTRA

Ham +2€ Cheese +2€ 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€

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



LUNCH MENU

TAPAS

CRISPY CHICKEN, YOGURT SAUCE	18€
BURRATA, <i>crushed pistachios, mesclun, homemade pistou</i>	20€
ROASTED SWEET POTATO, POMEGRANATE <i>feta yogurt sauce, herb oil</i>	18€
FRENCH FRIES WITH SUMMER TRUFFLE OIL AND PARMESAN CHEESE	11€
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, <i>parmesan</i>	19€
VEGAN BURGER <i>vegetal steak by Heura Food, cucumber pickles, avocado, mesclun, tomato, french fries</i>	19€

CARNIVOROUS

CHEESEBURGER & HOMEMADE FRIES <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  <i>chicken, bacon, tomato, lettuce, french fries or mesclun</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€

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

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BRUNCH

BRUNCH SAUVAGE

- AVOCADO TOAST
YOGURT GRANOLA (extra Acai 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 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€

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 16€
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)

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

EURO NET PRICES / SERVICE INCLUDED
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TAPAS

CRISPY CHICKEN, YOGURT SAUCE	18€
ROASTED SWEET POTATO, POMEGRANATE <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 <i>nature & espelette pepper, cognac cocktail sauce</i>	16€
TAPIOCA DADINHOS  <i>Crispy tapioca & halloumi, sweet and sour sauce</i>	16€
CHARCUTERIE PLATE	20€
CHEESE PLATE	25€
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 	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

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THE ICONIC COBB SALAD <i>chicken, egg, bacon, tomato, blue cheese, avocado, chives</i>	24€

EVENING MENU

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

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BEEF TARTAR « AU COUTEAU », <i>cognac sauce, fries</i>		19€
CRYING TIGER BEEF, <i>thai rice</i>		30€
THE BLT CLUB  <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 <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€*

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