

NEW!

DÉCOUVREZ NOS JUS PRESSÉS À FROID  
ET NOS SMOOTHIES SUR NOTRE CARTE BOISSONS

### BRUNCH SAUVAGE

|  |     |
|--|-----|
| AVOCADO TOAST, FÊTA, GRENADE   | 25€ |
| YAHOURT GRANOLA (açaï bowl +2€)  |     |
| BOISSON FRAICHE (jus d'orange pressé,<br>thé glacé ou citronnade maison) |     |
| BOISSON CHAUDE (chaï, charcoal, matcha +1,5€)                            |     |

### PANCAKES

|  |     |
|--|-----|
| PANCAKES FRUITS ROUGES & MASCARPONE        | 14€ |
| PANCAKES À LA PÂTE À TARTINER BIO & BANANE | 14€ |
| PANCAKES SIROP D'ÉRABLE, OEUUF, BACON      | 15€ |

### ASSIETTES SUCRÉES

|  |         |
|--|---------|
| CHEESECAKE AU FRUIT DE LA PASSION   | 11€     |
| CRÈME BRÛLÉE   | 8€      |
| FONDANT AU CHOCOLAT, CRÈME FOUETTÉE  | 11€     |
| BRIOCHE PERDUE À LA PÂTE À TARTINER BIO  | 13€     |
| YAHOURT GRANOLA MAISON, FRUITS ROUGES  | 12€     |
| COOKIE ONE PAN, PRALINÉ, GLACE VANILLE   | 12€     |
| AÇAÏ BOWL, GRANOLA MAISON, COCO, FRUITS ROUGES<br>(peanut butter +3€)  | 13€     |
| CAKE AUX MYRTILLES   | 10€     |
| PAVLOVA MANGUE & GLACE FRUIT DE LA PASSION   | 13€     |
| CAFÉ/THÉ GOURMAND  | 12€/15€ |
| THE CARAMEL SUNDAE pop corn caramel maison,<br>cacahuètes enrobées de chocolat   | 12€     |
| GLACES (2 BOULES AU CHOIX)<br>café, pistache, praliné amande, chocolat noir, vanille, yahourt,<br>fraise, framboise, mangue, passion, noix de coco<br>boule supplémentaire +3€ | 7€      |


### COCKTAILS

|                              |     |
|------------------------------|-----|
| BLOODY MARY, MIMOSA, BELLINI | 11€ |
| COUPE DE CHAMPAGNE           | 11€ |



### BRUNCH

### AVOCADO LOVER

|   |     |
|---|-----|
| AVOCADO TOAST, FÊTA, GRENADE  | 15€ |
| AVOCADO TOAST TOUT SIMPLEMENT          | 14€ |
| <b>PAIN «PANE VIVO»</b> farines anciennes & levain à fermentation lente,<br>4x moins de cadmium, indice glycémique faible |     |
| <b>PIMP TON TOAST</b> : oeuf au plat bio, saumon fumé, halloumi grillé,<br>bacon grillé, pickles de chou... (Voir suppl.) |     |

### EGGS-ELENT

|  |            |
|--|------------|
| ŒUFS BÉNÉDICTE   | SAUMON 19€ |
| english muffin, sauce hollandaise, ciboulette                    | BACON 17€  |
| EGG BOWL   | 15€        |
| oeufs brouillés, avocat, bacon, tomate, concombre                |            |
| LE BUN DU MATIN  | 15€        |
| oeuf, cheddar, avocat, tomate, bacon                             |            |
| L'OMELETTE BLANCHE   | 16€        |
| avocat, salade de pousses d'épinards<br>à la sauce yuzu & sésame |            |


### FINGER FOOD

|   |     |
|---|-----|
| HAM & CHEESE CROISSANT  | 11€ |
| CHEESEBURGER         | 19€ |
| smashed beef, cheddar, pickles de chou rouge,<br>romaine, oignon confit, sauce secrète                    |     |
| SALAD CHEESEBURGER (no bread)   | 18€ |
| smashed beef, cheddar, pickles de chou rouge,<br>romaine, oignon confit, sauce secrète - frites ou salade |     |
| VEGAN BURGER  | 19€ |
| steak végétal Heura Foods, pickles de concombre,<br>avocat, mesclun, tomate, frites maison                |     |
| POULET CRISPY, SAUCE AU YAHOURT CITRONNÉ  | 18€ |
| BURRATA 200G, tomates anciennes, basilic  | 20€ |
| CHOU FLEUR CRISPY, SAUCE SPICY  | 15€ |
| BOL DE FRITES, HUILE DE TRUFFE D'ÉTÉ, PARMESAN  | 14€ |
| BOL DE FRITES DE PATATE DOUCE   | 10€ |
| LE BLT CLUB   | 19€ |
| poulet, bacon, tomate, laitue, frites ou mesclun  |     |
| PASTRAMI SANDWICH   | 23€ |
| pain hallot, pastrami will's(k), avocat, tomate,<br>cornichon, sauce moutarde, frites                     |     |

### PLATS

|  |     |
|--|-----|
| FISH & CHIPS (poisson frit maison)<br>sauce tartare, frites        | 19€ |
| RIGATONI, SAUCE TOMATE À LA VODKA<br>parmesan                      | 19€ |
| AUBERGINE STRACCIATELLA<br>tomates, basilic                        | 18€ |
| TARTARE DE THON<br>purée d'avocat, huile de sésame                 | 21€ |
| POULPE GRILLÉ<br>sauce méditerranéenne, herbes fraîches - riz thai | 27€ |
| TIGRE QUI PLEURE - riz thai  | 30€ |
| CÔTE DE BOEUF POUR 2 - frites                                      | 85€ |

### SALADES

|  |     |
|--|-----|
| SALADE CAESAR AU POULET CRISPY<br>sauce signature, parmesan, oignon frit  | 23€ |
| QUINOA BOWL<br>avocat, oeuf au plat bio, fêta, grenade, mesclun  | 18€ |
| SALADE GRECQUE<br>concombre, tomates cerises, poivrons, olives,<br>fêta, oignon rouge, zaatar  | 17€ |
| L'ICONIQUE COBB SALAD<br>poulet, oeuf, bacon, tomate, bleu d'auvergne,<br>avocat, ciboulette   | 24€ |

### SUPPLÉMENTS

Compose ton plat en ajoutant ce que tu souhaites

Oeuf au plat bio +3€ - Poulet grillé aux épices +5€  
Saumon fumé +5€ - Halloumi grillé +4€  
Avocat +3€ - Bacon grillé +3€ - Feta +3€  
Sirop d'érable +3,5€ - Grenade +2€  
Pickles de chou rouge +2€ - Concombre +2€

En cas de changement de garniture :  
frites huile de truffe +4€,  
frites de patate douce +3€

NOS OEUFS SONT **BIO**  
NOS FRITES ET PÂTISSERIES SONT **FAITES MAISON**  
NOTRE CRÈMERIE EST **PASTEURISÉE** (sauf parmesan)  
NOUS PRIVILEGIONS LE **MADE IN FRANCE**  
LISTE DES ALLERGENES DISPONIBLE SUR DEMANDE

PRIX NETS TTC EN EUROS  
LA MAISON N'ACCEPTE PLUS LES CHÈQUES

**NEW!**

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



**BRUNCH**

**BRUNCH SAUVAGE**

- AVOCADO TOAST, FETA, POMEGRANATE 25€
- YOGURT GRANOLA (açaí bowl +2€)
- COLD DRINK (Freshly squeezed orange juice,  
homemade iced tea or lemonade)
- HOT DRINK (chai, charcoal, matcha +1,5€)

**PANCAKES**

- RED BERRIES & MASCARPONE PANCAKES 14€
- ORGANIC SPREAD & BANANA PANCAKES 14€
- MAPLE SYRUP, EGG, BACON PANCAKES 15€



**DESSERTS**

- PASSION FRUIT CHEESECAKE 11€
- CRÈME BRÛLÉE 8€
- CHOCOLATE FONDANT WITH WHIPPED CREAM 11€
- FRENCH TOAST WITH ORGANIC SPREAD 13€
- YOGURT & HOMEMADE GRANOLA, BERRIES 12€
- ONE-PAN COOKIE WITH PRALINE AND VANILLA ICE CREAM 12€
- AÇAÍ BOWL, HOMEMADE GRANOLA, COCONUT, RED BERRIES 13€  
(peanut butter +3€)
- BLUEBERRY CAKE 10€
- MANGO PAVLOVA WITH PASSION FRUIT ICE CREAM 13€
- GOURMET COFFEE/TEA 12€/15€
- THE CARAMEL SUNDAE homemade caramel popcorn, 12€  
chocolate covered peanuts
- ICE CREAM (2 SCOOPS OF YOUR CHOICE) 7€  
coffee, pistachio, almond praline, dark chocolate, vanilla,  
yogurt, strawberry, raspberry, mango, passion fruit, coconut  
extra scoop +€3



**COCKTAILS**

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

**AVOCADO LOVER**

- AVOCADO TOAST, FETA CHEESE, POMEGRANATE 15€
- ONLY AVOCADO ON TOAST 14€  
chives, espelette pepper
- BREAD «PANE VIVO»** ancient flours & slow-fermented sourdough,  
4x less cadmium, low glycemic index
- PIMP YOUR TOAST:** organic fried egg, smoked salmon, grilled halloumi,  
grilled bacon, pickled cabbage... (see extra)



**EGGS-ELENT**

- EGGS BENEDICT SAUMON 19€  
english muffin, hollandaise sauce, chives BACON 17€
- EGG BOWL 15€  
scrambled eggs, avocado, bacon, tomato, cucumber
- THE MORNING BUN 15€  
egg, cheddar cheese, avocado, tomato, bacon
- THE WHITE OMELETTE avocado, baby spinach salad  
with yuzu & sesame dressing

**FINGER FOOD**

- HAM & CHEESE CROISSANT 11€
- CHEESEBURGER & HOMEMADE FRIES 19€  
smashed beef, cheddar, red cabbage pickles,  
romaine lettuce, caramelized onion, secret sauce
- SALAD CHEESEBURGER (no bread) 18€  
smashed beefed, cabbage pickles, romaine lettuce,  
caramelized onion, secret sauce - fries or salad
- VEGAN BURGER 19€  
Heura Foods plant-based steak, cucumber pickles,  
avocado, mixed greens, tomato, homemade fries
- CRISPY CHICKEN WITH LEMON YOGURT SAUCE 18€
- 200G BURRATA, heirloom tomatoes, basil 20€
- CRISPY CAULIFLOWER WITH SPICY SAUCE 15€
- BOWL OF FRIES, SUMMER TRUFFLE OIL, PARMESAN 14€
- BOWL OF SWEET POTATO FRIES 10€
- THE BLT CLUB 19€  
chicken, bacon, tomatoes, lettuce, fries or salad
- PASTRAMI SANDWICH 23€  
challah bread, Will's pastrami, avocado, tomato,  
pickle, mustard sauce - fries

**PLATS**

- FISH & CHIPS (Homemade fried fish) 19€  
Tartar sauce, fries
- RIGATONI, TOMATO VODKA SAUCE 19€  
parmesan cheese
- STRACCIATELLA EGGPLANT 18€  
tomatoes, basil
- TUNA TARTAR 21€  
avocado puree, sesame oil
- GRILLED OCTOPUS 27€  
Mediterranean sauce, fresh herbs - Thai rice
- CRYING TIGER - thai rice 30€
- BEEF RIBEYE FOR 2 - fries 85€

**SALADES**

- CRISPY CHICKEN CAESAR SALAD 23€  
signature sauce, parmesan cheese, fried onion
- QUINOA BOWL 18€  
avocado, organic fried egg, feta cheese, pomegranate, salad
- GREEK SALAD 17€  
cucumber, cherry tomatoes, bell peppers, olives,  
feta cheese, red onion, za'atar
- THE ICONIC COBB SALAD 24€  
Chicken, egg, bacon, tomato, Bleu d'Auvergne cheese,  
avocado, chives



**EXTRAS**

Create your own dish by adding whatever you like

- Organic fried egg +€3 - Grilled chicken with spices +€5
- Smoked salmon +€5 - Grilled halloumi +€4
- Avocado +€3 - Grilled bacon +€3 - Feta cheese +€3
- Maple syrup +€3,50 - Pomegranate +€2
- Pickled red cabbage +€2 - Cucumber +€2

If you change your topping:  
Truffle oil fries +€4,  
Sweet potato fries +€3

OUR EGGS ARE **ORGANIC**.

OUR FRIES AND PASTRIES ARE **HOMEMADE**.

OUR DAIRY PRODUCTS ARE **PASTEURIZED** (EXCEPT FOR PARMESAN).

WE PRIORITIZE PRODUCTS **MADE IN FRANCE**.

ALLERGEN LIST AVAILABLE UPON REQUEST.

NET PRICES INCLUDING VAT IN EUROS  
THE ESTABLISHMENT NO LONGER ACCEPTS CHECKS