

NEW!

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

## BRUNCH SAUVAGE

|                                                                          |     |
|--------------------------------------------------------------------------|-----|
| AVOCADO TOAST, FÊTA, GRENADE                                             | 25€ |
| YAHOURT GRANOLA (açai bowl +2€)                                          |     |
| BOISSON FRAICHE (jus d'orange pressé,<br>thé glacé ou citronnade maison) |     |
| BOISSON CHAUDE (chai, 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                                                                   | 9€      |
| 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€     |
| ASSIETTE DE PASTÈQUE FRAÎCHE                                                   | 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€     |

## COCKTAILS

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



## BRUNCH

## AVOCADO LOVER

|                                                                                                                           |     |
|---------------------------------------------------------------------------------------------------------------------------|-----|
| AVOCADO TOAST, FÊTA, GRENADE                                                                                              | 15€ |
| AVOCADO TOAST TOUT SIMPLEMENT,<br>CIBOULETTE, PIMENT D'ESPELETTE                                                          | 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              |            |

## FINGER FOOD

|                                                                                                 |            |
|-------------------------------------------------------------------------------------------------|------------|
| HAM & CHEESE CROISSANT                                                                          | 11€        |
| CHEESEBURGER                                                                                    | 19€        |
| smashed beef, cheddar, pickles de chou rouge,<br>romaine, oignon confit, sauce secrète - frites |            |
| SALAD CHEESEBURGER (no bread)                                                                   | 18€        |
| smashed beef, cheddar, pickles de chou ,                                                        | DOUBLE 23€ |
| 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€        |
| CHOU FLEUR CRISPY, SAUCE SPICY                                                                  | 15€        |
| BURRATA 200G, tomates anciennes, sauce tomate épicée                                            | 20€        |
| 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                                                |            |

## 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                 | 22€ |
| POULPE GRILLÉ<br>sauce méditerranéenne, herbes fraîches - riz thai | 27€ |
| TIGRE QUI PLEURE - riz thai                                        | 30€ |

## 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€ |
| SALADE DE PASTÈQUE & FÊTA<br>menthe, citron vert, graines de courge                           | 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 +5€,  
frites de patate douce +4€

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

## SAUVAGE BRUNCH

|                                                                                    |     |
|------------------------------------------------------------------------------------|-----|
| AVOCADO TOAST, FETA, POMEGRANATE                                                   | 25€ |
| YOGURT GRANOLA ( <i>açaí bowl</i> +2€)                                             |     |
| COLD DRINK ( <i>Freshly squeezed orange juice, homemade iced tea or lemonade</i> ) |     |
| HOT DRINK ( <i>chai, charcoal, matcha</i> +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                                                                  | 9€      |
| 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 ( <i>peanut butter</i> +3€) | 13€     |
| BLUEBERRY CAKE                                                                | 10€     |
| FRESH WATERMELON PLATE                                                        | 10€     |
| MANGO PAVLOVA WITH PASSION FRUIT ICE CREAM                                    | 13€     |
| GOURMET COFFEE/TEA                                                            | 12€/15€ |
| THE CARAMEL SUNDAE <i>homemade caramel popcorn, chocolate covered peanuts</i> | 12€     |

## COCKTAILS

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

# MAISON SAUVAGE

## BRUNCH

### AVOCADO LOVER

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

### EGGS-ELENT

|                                                                       |                         |
|-----------------------------------------------------------------------|-------------------------|
| EGGS BENEDICT<br><i>english muffin, hollandaise sauce, chives</i>     | SAUMON 19€<br>BACON 17€ |
| EGG BOWL<br><i>scrambled eggs, avocado, bacon, tomato, cucumber</i>   | 15€                     |
| THE MORNING BUN<br><i>egg, cheddar cheese, avocado, tomato, bacon</i> | 15€                     |

### FINGER FOOD

|                                                                                                                                                    |                   |
|----------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|
| HAM & CHEESE CROISSANT                                                                                                                             | 11€               |
| CHEESEBURGER<br><i>smashed beef, cheddar, red cabbage pickles, romaine lettuce, caramelized onion, secret sauce - fries</i>                        | 19€               |
| SALAD CHEESEBURGER ( <i>no bread</i> )<br><i>smashed beef, cheddar, cabbage pickles, lettuce, caramelized onion, secret sauce - fries or salad</i> | 18€<br>DOUBLE 23€ |
| VEGAN BURGER<br><i>Heura Foods plant-based steak, cucumber pickles, avocado, mixed greens, tomato, homemade fries</i>                              | 19€               |
| CRISPY CHICKEN WITH LEMON YOGURT SAUCE                                                                                                             | 18€               |
| BURRATA 200G, <i>heirloom tomatoes, spicy tomato sauce</i>                                                                                         | 20€               |
| CRISPY CAULIFLOWER WITH SPICY SAUCE                                                                                                                | 15€               |
| BOWL OF FRIES, SUMMER TRUFFLE OIL, PARMESAN                                                                                                        | 14€               |
| BOWL OF SWEET POTATO FRIES                                                                                                                         | 10€               |
| THE BLT CLUB<br><i>chicken, bacon, tomatoes, lettuce, fries or salad</i>                                                                           | 19€               |

## MAIN

|                                                                           |     |
|---------------------------------------------------------------------------|-----|
| FISH & CHIPS ( <i>Homemade fried fish</i> )<br><i>Tartar sauce, fries</i> | 19€ |
| RIGATONI, TOMATO VODKA SAUCE<br><i>parmesan cheese</i>                    | 19€ |
| STRACCIATELLA EGGPLANT<br><i>tomatoes, basil</i>                          | 18€ |
| TUNA TARTAR<br><i>avocado puree, sesame oil</i>                           | 22€ |
| GRILLED OCTOPUS<br><i>Mediterranean sauce, fresh herbs - Thai rice</i>    | 27€ |
| CRYING TIGER - <i>thai rice</i>                                           | 30€ |

## SALADS

|                                                                                                        |     |
|--------------------------------------------------------------------------------------------------------|-----|
| CRISPY CHICKEN CAESAR SALAD<br><i>signature sauce, parmesan cheese, fried onion</i>                    | 23€ |
| QUINOA BOWL<br><i>avocado, organic fried egg, feta cheese, pomegranate, salad</i>                      | 18€ |
| GREEK SALAD<br><i>cucumber, cherry tomatoes, bell peppers, olives, feta cheese, red onion, za'atar</i> | 17€ |
| WATERMELON & FETA SALAD<br><i>mint, lime, pumpkin seeds</i>                                            | 17€ |
| THE ICONIC COBB SALAD<br><i>Chicken, egg, bacon, tomato, Bleu d'Auvergne cheese, avocado, chives</i>   | 24€ |

## 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 +€5,  
Sweet potato fries +€4

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