

Brunch ^M

Sunday 1 ↗ 29 €

- 3 SWEET OR SAVORY DISHES
- 1 HOT BEVERAGE*

Sunday 2 ↗ 35 €

- 3 SWEET OR SAVORY DISHES
- 1 HOT BEVERAGE*
- SPRITZ OR ROYAL BERGAMOTE
(Pet'nat rosé / Bergamote syrup / Lemon zest)

* coffee, tea, infusion, cappuccino, chicoccino et latte, others hot beverages extra.

Coffee & tea

*Included
in the brunch with
a supplement of 3,5€

ESPRESSO / DOUBLE
CHICOREXPRESSO
CAPPUCCINO / LATTE
CHICOCCINO*
TEA / INFUSION
HOT CHOCOLATE
CHAÏ LATTE*
GOLDEN LATTE*
BLACK SESAME LATTE*
MATCHA LATTE*
BAGDAD LATTE*



Extras

25 cl.

1 l.

4 €	13 €	LEMONADE
4 €	13 €	BISSAP
4 €	13 €	ICED TEA
4 €	13 €	ICED GENMAÏCHA
4,5 €	15 €	FRESH ORANGE JUICE
5 €	16 €	FRESH LEMON JUICE

Spritz ^{OR} Royal Bergamote

10 €

Pet'nat rosé
Sirop bergamote
Zeste de citron

→ ASK FOR OUR FULL DRINKS MENU

Sweet dishes

TATIN-STYLE FRENCH TOAST

Brioche with caramelized apples, whipped cream

BUCKET DE CHOUX

Vanilla cream puffs, salted butter caramel

STICK CHOCOLAT GRAND CRU (V)

Biscuit dark chocolate 65%, hazelnut, chocolate and coconut ganache

RIZ AU LAIT (V) (GF)

Coconut rice pudding, pistachio, verjuice, pumpkin seed nougatine

ROCHER PRALINÉ CACAHUÈTE

Peanut financier, praline-peanut molten center, salted butter caramel, milk chocolate

FROZEN PASTÈQUE (V) (GF)

Watermelon purée, spiced hibiscus syrup



Savoury dishes

EGG BUN ROLL

Puff pastry roll, fried egg with a runny yolk, beurre blanc sabayon, fried mushroom

BBQ HASHBROWN (Fried)

Crispy grated potato with morbier cheese, red bean dip and barbecue sauce, melted Tomme du Béarn

FRIED CAULIFLOWER WING (V) (Fried)

Korean-style fried cauliflower, hot sweet and sour sauce, coriander, lemon

SUCRINE KIMCHI (V) (GF)

Little gem lettuce, kimchi, nori vegannaise, peanut butter, toasted nori

PAN CON TOMATE (V)

Toasted bread, garlic-rubbed grated tomato, spicy tomato nduja, tomato water vinaigrette

CARPACCIO DE CHOU RAVE (V) (GF)

Kohlrabi, black olive oil, cashew praline, mint

KTIPITI EGGS (GF)

Deviled egg, roasted pepper & feta cream, pickled shallot

GNOCCHI CACIO E ZAATAR

Gnocchi, zaatar cream, Tomme du Béarn cheese

SOCCA ARTICHAUT (V) (GF)

Chickpea flatbread, artichoke, herb vegan mayo, black olive oil, chives, chervil

PORTOBELLO KATSU (V) (Fried)

Battered mushroom, shibuya sauce

(V) VEGAN (V) VEGANIZABLE (GF) GLUTEN-FREE

Taxes and service charges are included in the price. Please note that we do not accept checks.

MASLOW