



Week card

SAVORY PANCAKES 9€

All our dishes are served with 2 pancakes

COMTÉ FLEURETTE ♥

French ham, cream, comté cheese, fried egg

NOM D'UN P'TIT BACON

Bacon, cheddar, fried egg

EN VOITURE SAUMONE !

Smoked salmon, cream cheese, dill, lemon

L'AVOCAT DU DIABLE 🌿

Avocado, goat's cheese, beet shoots, pomegranate, coriander

CHICHE ? 🌿

Chickpea and turmeric hummus (homemade), grated carrots, radish, fried onions, fried egg

EXTRAS (+2€)

Avocado, bacon, french ham, fried egg, fried onions, hummus (homemade), maple syrup

SWEET PANCAKES



CREATE YOUR PANCAKE !

PANCAKE : 1,50€ / PANCAKE

+ ONE SAUCE (1€) :

Chestnut cream, chocolate sauce (homemade), chocolate spread (homemade), fir honey, maple syrup, marmalade, peanuts butter (creamy or crunchy), pistachio spread (homemade), salted caramel (homemade), sugar

+ TOPPINGS (1€/TOPPING) :

Caramel candy chips, chocolate chips, flaked almonds, fruits, grated coconut, ice-cream scoop, peanuts chips, pecan nut, whipped cream

AVOIR LA BANANE 5,50€

2 pancakes, chocolate sauce (homemade) or maple syrup, banana, flaked almonds, whipped cream

LE DAIM-DON D'LA FARCE 5,50€

2 pancakes, salted caramel or chocolate sauce (homemade), vanilla ice-cream scoop, caramel candy chips

PARTIR EN CACAHUËTES 5,50€

2 pancakes, salted caramel (homemade), yogurt ice-cream, peanuts chips

RAMÈNE TA MYRTILLE ! 5,50€

2 pancakes, natural fromage frais, granola (homemade), blueberries, maple syrup

T'AS UNE TACHE PISTACHE 5,50€

Pistachio spread (homemade), flaked almonds, chocolate chips

TU M'JOUES DES TOURS ! 10€

6 pancakes, chocolate sauce (homemade) or maple syrup, fruits, flaked almonds, whipped cream

EXTRAS (+1€)

Caramel candy chips, chocolate chips, flaked almonds, fruits, grated coconut, ice-cream scoop, peanuts chips, pecan nut, whipped cream.

GRANOLA BOWLS



(Granola homemade !)

LE CLASSIQUE

Natural fromage frais, granola, maple syrup

Small: 3€ Big: 4.50€

LE GOURMAND

Natural fromage frais, granola, maple syrup, chocolate chips

Small: 3.50€ Big: 5€

LE FRUITÉ

Natural fromage frais, granola, maple syrup, fruits

Small: 3.50€ Big: 5€

LE FRUIT SEC

Natural fromage frais, granola, maple syrup, dried fruits.

Small: 4€ Big: 5.50€

ICE-CREAM & SORBETS



1 scoop: 2.50€ 2 scoop: 5€

3 scoop: 7€

CHOICE OF FLAVOUR

ICE-CREAM

Almond milk, caramel, chocolate, coffee, hazelnut & chocolate, maple syrup & pecan nut, peanuts, pistachio, vanilla, yogurt

SORBET

Coconut, passion fruit, raspberry

BEVERAGE



HOT BEVERAGE

Espresso 1.90€
Americano 2.10€
Macchiato* 2.10€
Double espresso 2.90€
Latte* 2.90€

Tea, Herbal Tea, Rooibos 3.00€
Hot chocolate* 3.50€
Cappuccino* 3.50€
Chai Latte* 4.00€

*With cow milk or oat milk

It's possible to have this beverages as iced drink.

COLD DRINK

FRUIT JUICE (HOMEMADE)

Apple juice 3.00€ / Orange juice 3.00€

SMOOTHIES (HOMEMADE)

Change according to the season, see slate

SODAS

Fruit squash (3cl) 1.50€
Still water (50cl) 1.90€
Perrier (33cl) 2.50€
Lemonade (33cl) 3.00€
Handmade Cola (33cl) 3.50€
Organic peach ice-tea (33cl) 3.50€
Organic lemon ice-tea (33cl) 3.50€
Lemonade + fruit squash (33cl) 3.50€
Still water (1,5L) 2.90€
Sparkling water (1L) 4.00€

APERITIFS & BEER

Kir (12cl) 3.50€
French Cider (25cl) 3.50€
Macvin (6cl) 4.00€
French Beer "Rouget de l'Isle" (33cl) 5.50€
Stout, amber, lager, white, cassis, honey, spicy beer

WINE

Red wine IGP Pont du Gard BIO
Viognier IGP Méditerranée
Rosé IGP Vaucluse

The glass (12cl) 3.50€
Pitcher (25cl) 7.00€
Pitcher (50cl) 13.50€

Week menu

WEEK BRUNCH 16€

You can take all your dish at the same time, or first savoury pancakes and then sweet pancakes.

• SAVORY PANCAKES:

COMTÉ FLEURETTE ♥

French ham, cream, comté cheese, fried egg

NOM D'UN P'TIT BACON

Bacon, cheddar, fried egg

EN VOITURE SAUMONE !

Smoked salmon, cream cheese, dill, lemon, fried egg

L'AVOCAT DU DIABLE 🌿

Avocado, goat's cheese, beet shoots, pomegranate, coriander, fried egg

CHICHE ? 🌿

Chickpea and turmeric hummus (homemade), grated carrots, radish, fried onions, fried egg

EXTRAS (+2€)

Avocado, bacon, french ham, fried egg, fried onions, hummus (homemade), maple syrup

• ONE SWEET PANCAKE

ONE SWEET PANCAKE WITH ONE *sauce** AND TWO TOPPINGS:

Caramel candy chips, chocolate chips, flaked almonds, fruits, grated coconut, ice-cream scoop, peanuts chips, pecan nut, whipped cream

• ONE SMALL GRANOLA BOWL

Natural fromage frais, granola (homemade), maple syrup

• ONE BEVERAGE:

Tea, herbal tea, rooibos, espresso, americano, latte, orange juice (homemade), apple juice (homemade) or glass of wine

LUNCH MENU 12€

• SAVORY PANCAKES:

COMTÉ FLEURETTE ♥

French ham, cream, comté cheese, fried egg

NOM D'UN P'TIT BACON

Bacon, cheddar, fried egg

EN VOITURE SAUMONE !

Smoked salmon, cream cheese, dill, lemon

L'AVOCAT DU DIABLE 🌿

Avocado, goat's cheese, beet shoots, pomegranate, coriander

CHICHE ? 🌿

Chickpea and turmeric hummus (homemade), grated carrots, radish, fried onions, fried egg

EXTRAS (+2€)

Avocado, bacon, french ham, fried egg, fried onions, hummus (homemade), maple syrup

• TWO SWEET PANCAKES

WITH ONE *sauce** AND ONE TOPPING :

Caramel candy chips, chocolate chips, flaked almonds, fruits, grated coconut, ice-cream scoop, peanuts chips, pecan nut, whipped cream

EXTRAS (+1€)

Caramel candy chips, chocolate chips, flaked almonds, fruits, grated coconut, ice-cream scoop, peanuts chips, pecan nut, whipped cream

BREAKFAST OR BREAK MENU 4,5€

• TWO SWEET PANCAKES WITH ONE *sauce**

EXTRAS (+1€)

Caramel candy chips, chocolate chips, flaked almonds, fruits, grated coconut, ice-cream scoop, peanuts chips, pecan nut, whipped cream

• ONE BEVERAGE:

Espresso

Americano

Tea, Herbal Tea, Rooibos

Orange juice (homemade) + 1.00€

Apple juice (homemade) + 1.00€

Latte + 1.00€

Cappuccino + 2.00€

Hot chocolate + 2.00€

Chai Latte + 2.00€

* *sauce*

- Chestnut cream
- Chocolate sauce (homemade)
- Chocolate spread (homemade)
- Fir honey
- Maple syrup
- Marmalade
- Peanuts butter (creamy or crunchy)
- Pistachio spread (homemade)
- Salted caramel (homemade)
- Sugar

i Allergens's document is available.
Price and service included.
Alcohol abuse is dangerous for health.

KIDS MENU 7€ (- 12 YEARS OLD)

• SAVOURY PANCAKES

2 pancakes with cream, french ham, comté cheese and fried egg

• SWEET PANCAKE

1 pancake with one *sauce**

• BEVERAGE

Fruit squash





Week-end menu

BRUNCH

20€

For people with small appetite, you can just take the savory pancakes for 10€



1. SAVORY PANCAKES

All our dishes are served with 2 pancakes

SMOKED SALMON, CREAM CHEESE, DILL, LEMON, PERFECT EGG

BACON, MAPLE SYRUP, FRIED ONIONS, FRIED EGG

AVOCADO, GOAT'S CHEESE, BEET SHOOTS, POMEGRANATE, CORIANDER, PERFECT EGG

CREAM, FRENCH HAM, COMTÉ CHEESE, PERFECT EGG

EXTRAS (+2€)

Avocado, bacon, french ham, fried egg, fried onions, perfect egg, maple syrup



2. ONE SWEET PANCAKE

• **WITH ONE SAUCE :**

Chestnut cream, chocolate sauce (homemade), chocolate spread (homemade), fir honey, maple syrup, marmalade, peanuts butter (creamy or crunchy), pistachio spread (homemade), salted caramel (homemade), sugar

• **AND ONE TOPPING:**

it's possible to take one other pancake and no topping

Caramel candy chips, chocolate chips, flaked almonds, fruits, grated coconut, ice-cream scoop, peanuts chips, pecan nut, whipped cream

EXTRAS (+1€)

Caramel candy chips, chocolate chips, flaked almonds, fruits, grated coconut, ice-cream scoop, peanuts chips, pecan nut, whipped cream



3. SMALL GRANOLA BOWL

Natural fromage frais, granola (homemade), maple syrup



4. HOT BEVERAGE

Coffee
Latte
Tea
Herbal tea
Rooibos
Hot Chocolate
Chaï Latte



5. COLD DRINK

Orange juice (homemade)
Apple juice (homemade)

Iced latte coffee

Soda (33cl) : Perrier,
organic peach ice-tea,
Lemonade + fruit squash,
Handmade Cola

Glass of wine (12cl) + 1.50€

Cider (25cl) + 1.50€

Smoothie + 2€

Beer "Rouget de l'Isle" + 3€

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SWEET PANCAKES



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+ TOPPINGS (1€/TOPPING) :

Caramel candy chips, chocolate chips, flaked almonds, fruits, grated coconut, ice-cream scoop, peanuts chips, pecan nut, whipped cream

AVOIR LA BANANE 5,50€

2 pancakes, chocolate sauce (homemade) or maple syrup, banana, flaked almonds, whipped cream

LE DAIM-DON D'LA FARCE 5,50€

2 pancakes, salted caramel or chocolate sauce (homemade), vanilla ice-cream scoop, caramel candy chips

PARTIR EN CACAHUËTES 5,50€

2 pancakes, salted caramel (homemade), yogurt ice-cream, peanuts chips

RAMÈNE TA MYRTILLE ! 5,50€

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Pistachio spread (homemade), flaked almonds, chocolate chips

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ICE-CREAM & SORBETS



1 scoop: 2.50€ 2 scoop: 5€ 3 scoop: 7€

ICE-CREAM: Almond milk, caramel, chocolate, coffee, hazelnut & chocolate, maple syrup & pecan nut, peanuts, pistachio, vanilla, yogurt

SORBET: Coconut, passion fruit, raspberry

KIDS MENU 7€

• SAVOURY PANCAKES

2 pancakes with cream, french ham, comté cheese and fried egg

• SWEET PANCAKE

1 pancake with one sauce

• BEVERAGE

Fruit squash

BEVERAGE



HOT BEVERAGE

Espresso 1.90€
Americano 2.10€
Macchiato* 2.10€
Double espresso 2.90€
Latte* 2.90€

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