

# SAVORY

## SAVORY DISHES 11€



### CHICHE ?

Two pancakes, chickpea and turmeric hummus (homemade), grated carrots, finely chopped white cabbage, spinach, pomegranate, fried onion and a fried egg. *An absolute delight!*



### COMTÉ FLEURETTE

Two pancakes, French ham straight from our local butcher, double cream, Comté cheese AOP & a fried egg. *Can't go wrong with this one!*

### NOM D'UN P'TIT BACON !

Two pancakes, bacon from our amazing local butcher, fried onion, maple syrup & a fried egg. *If you try it, you'll fall head over heels in love with it... you've been warned.*

### T'AS LES JETHONS ?

Two pancakes, homemade creamy tuna paté with cream cheese, dill, red onions, rocket salad & a fried egg.



### KIDS' PANCAKES 8€

Choose the savory pancake that you want and we can make it in a smaller kids size!



## TOASTS 11€



### AVOCADO TOAST

Toast, soft goat's cheese, chilli purée, avocado, coriander, pomegranate, feta cheese & leek shoots

### BACON TOAST

Toast, cream cheese, a fried egg, crispy bacon, maple syrup & leek shoots

### SALMON TOAST

Toast, cream cheese, smoked salmon, dill, coriander, aneth, red onions, sweet soy sauce

## SIDES

### HOMEMADE COLESLAW 5€

Bowl of homemade coleslaw with locally sourced carrots and white cabbage with homemade sweet and sour sauce

### DEVILED HOMEMADE EGGS 5€

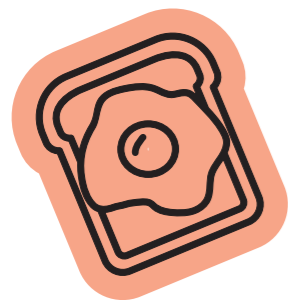
Regional eggs, mayonnaise, herbs.

### ROASTED HALLOUMI 6€

Halloumi roasted with olive oil and spices.

### HOMEMADE FETA DIPS 7€

Homemade dips done with Feta, Greek yogurt, olive oil, garlic, spices, herbs. Served with bread sticks



# SWEET

## SWEET PANCAKES 6.50€

### BELLE HÉLÈNE

Two pancakes, homemade dark chocolate sauce, pear syrup, a scoop of vanilla ice-cream, whipped cream & flaked almonds

### LE DAIM-DON D'LA FARCE

Two pancakes, homemade salted caramel, a scoop of vanilla ice-cream & Daim chips.

### T'AS UNE TÂCHE, PISTACHE !

Two pancakes, homemade pistachio spread, flaked almonds & chocolate chips. *Our team's favourite!*

### CASSE-NOISETTE

Two pancakes, chocolate spread, hazelnuts & chocolate chips.

### JOHN LEMON

Two pancakes, homemade lemon curd, homemade pastry chips & whipped cream.

### SE DONNER EN SPÉCULOOS

Two pancakes, homemade Speculoos spread, whipped cream & Speculoos chips.

# BRUNCH

All for 24€

## SAVORY DISH

One salted pancake

Or one slice of toast

## SWEET PANCAKES

One pancake of your choice

Chocolate spread, whipped cream, flaked almonds

Chocolate sauce - 🍴, crushed peanuts, dark chocolate chips

Or lemon curd - 🍴, whipped cream, homemade pastry chips

Or homemade salted caramel - 🍴, banana, Daim chips

Or maple syrup, fresh fruits, flaked almonds

Or speculoos (caramel biscuit) spread - 🍴, whipped cream, Speculoos chips

Or pistachio spread - 🍴, flaked almonds, chocolate chips

*(Or you can create your sweet pancake with one sauce and 2 toppings)*

*Or the pastry of the day (You can see it on the slate, subject to availability)*

## AND ALSO...

Coleslaw salad bowl

Or feta dip with bread sticks

Or deviled homemade eggs

Or small granola bowl  
Classic, with fruits  
or with chocolate chips

## HOT DRINK

Bottomless coffee or tea

Or one other hot drink  
Cappuccino, latte coffee,  
Vienna chocolate, Vienna coffee,  
Chai Latte or hot chocolate

For other hot drink (+2€)

## COLD DRINK

Local juices  
pear, apple, orange, tomato  
or grape

Or organic iced-tea  
Lemon, peach & vanilla or ginger

Or glass of wine  
red or white

Or homemade smoothie (+2€)

Or homemade cocktail (+3€)



# DRINK

## HOT DRINK

### COFFEE PLEEEASE

Espresso 2.00€

Long coffee 2.00€

Coffee with just a drop of milk\* 2.50€

Americano 3.50€

Double espresso 3.50€

Cappuccino\* 3.50€

Latte coffee\* 4.00€

Flat white\* 4.50€

Vienna coffee 4.50€

Affogato al caffè  
Espresso, scoop  
of vanilla ice cream 4.50€

Dirty Chai\*  
Espresso, Chai spices, milk 5.00€

Moka\*  
Espresso, chocolate, milk 5.00€

TEA TIME ! 3.50€

GREEN TEAS  
Gunpowder, mint, jasmine, red fruits  
& vanilla, detox, strawberry & basil

BLACK TEAS  
Earl grey, breakfast, red fruits,  
praline-hazelnut, vanilla, pistachio  
& raspberry, caramel-chocolate,  
Speculoos, Christmas (cherry & almond)

WHITE TEAS  
Pai Mu Tan (plain), raspberry & almond

ROOIBOS  
Plain, vanilla, citrus fruits

INFUSIONS  
Camomile, ginger, verbena,  
herbal/mint, mate

## COLD DRINKS

### JUICES & SMOOTHIES

Regional juices 3.50€  
Apple juice  
Dumas Fruits

Orange juice  
Patrick Font

Tomato juice, grape or pear  
Maison Bissardon

Homemade smoothies 6.50€  
You can see the slate

### SOFT DRINKS

Fruits squash with agua 2.00€  
Blackcurrant, lemon, strawberry,  
raspberry, grenadine, kiwi, mint,  
peach, violet

Still water 2.00€  
Bottle, 50cl

Perrier (Sparkling water) 2.50€  
Can, 33cl

Limonade 4.00€  
OXFAM, Can 33cl  
(Extra syrup +0.50€)

Organic lemon iced-tea 4.00€  
Charitea, 33cl

Organic peach & vanille iced-tea 4.00€  
Leafwell, 33cl

Organic ginger & green tea iced-tea 4.00€  
Charitea, 33cl

Jura Cola 4.00€  
Regional Cola  
Rouget de l'Isle, 33cl

### OTHERS HOT DRINKS WITH MILK

Hot chocolate\* 3.50€

Chai Latte\* 4.00€

Vienna chocolate 4.50€

Matcha Latte\* 5.00€

Golden Latte\*  
Turmeric, cinnamon,  
ginger syrup & milk 5.00€

Pink Latte\*  
Red beet, spices & milk 5.00€

Choco-chai\*  
Chai spices, chocolate & milk 5.00€

Choco-coco 5.00€  
Chocolate, coconut puree  
& coconut milk

Pistachio latte\* 5.00€  
Pistachio, maple syrup & milk

### ICED-DRINKS

Iced coffee 3.50€

Iced latte coffee\* 4.50€

Iced chocolate\* 4.50€

Iced Chai\* 5.00€

Iced Matcha latte\* 6.00€

Iced Choco-coconut 6.00€



### ALCOHOLIC DRINKS

French dry cider 5.00€  
Appie Cidre, 33cl

Beer (Bottle 33cl) 5.50€  
Brewery « Rouget de l'Isle »  
Flavours : Lager, white, amber

Glass of wine 4.00€  
Red wine  
Beaujolais natural 100% Gamay,  
Nicolas Chemarin

White wine  
Languedoc IGP Pays D'Oc, Anthony Paret

### COCKTAILS

Mimosa 8.00€  
Orange juice, Prosecco

Spritz 9.00€  
Aperol, Prosecco, sparkling water

Spritz blanc 10.00€  
Elderflower liqueur, Prosecco,  
sparkling water

