

WEEKDAY BRUNCH

From opening to closing



OPTIONAL EXTRAS 2 SWEET PANCAKES HOMEMADE MINI YOGURT 1 SALTED PANCAKE SCRAMBLED PANCETTA/ CHANTILLY WITH TOPPING SPREAD EGGS/FRIED EGG SMOKED TROUT GRANOLA +1€ +4.50€ +3.50€ +3€ +3€ +2€

WITH FRUITS +2€

OUR PANCAKE DOUGH IS FRESHLY MADE EVERY DAY AND THE PANCAKES ARE COOKED ON THE PLANCHA

SALTED PANCAKES HOMEMADE BUCKWHEAT AND WHEAT FLUFFY PANCAKES

The Vea'italie

Arugula pesto, candied tomatoes, marinated peppers with garlic, and oregano crumble

The Buono

Goat's cheese cream, chips of pancetta grilled, oregano crumble and honey

The Classique hollandaise sauce, scrambled eggs, arilled pancetta and chive

The Marin fresh cheese with lemon and herbs, onion pickles, sesame and smoked trout

TOPPINGS

And no... no maple syrup....! We prefer «FRENCHY» sauce.

Homemade salted butter caramel prepared right here!

Chocolate hazelnut spread without palm oil Lucien Georgelin

Heather Honey from the Butinerie of Moulié

Organic apricot jam Lucien Georgelin



HOT DRINKS

Espresso Lungo Double Cappuccino Hot chocolate Organic tea (green, green mint, chaï, earl grey, lime ginger, rooibos)

Latte macchiato EXTRA+1€ Moccaccino EXTRA+1€ Chantilly hot chocolate EXTRA+1€

Caramel or hazelnut syrup EXTRA+0.30€ Chantilly EXTRA+1€

COLD DRINKS

Organic ice teg hibiscus Organic apple juice Organic mixed fruit

SHAKES

Vanilla (milk) Chocolate and hazelnut (milk) Morello Cherry (water)

CIDER/BEER

Ask us for the choices!