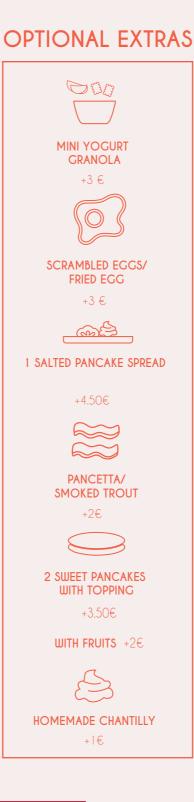
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## WEEK-END BRUNCH

From opening to closing





#### SALTED PANCAKES HOMEMADE BUCKWHEAT AND WHEAT FLUFFY PANCAKES

#### The Veg'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, grilled 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» topping.

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

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

## 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

Fresh Orange juice Organic ice tea hibiscus Organic apple juice Oraanic mixed fruit

#### SHAKES

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

#### CIDER/BEER

Ask us for the choices!