

LA COLLATION

WEEK-END BRUNCH

From opening to closing



24€

One hot drink
+ One cold drink

OR one shake/alcoholic drink

+ **SALT** assortment of 2 salted pancakes
of your choice

It is possible to have the same twice

+ **SWEET** 2 plain pancakes
1 topping of your choice
with seasonal fruits and
homemade chantilly

+ mini yogurt homemade granola
OR scrambled eggs

OPTIONAL EXTRAS



MINI YOGURT
GRANOLA

+3 €



SCRAMBLED EGGS/
FRIED EGG

+3 €



1 SALTED PANCAKE SPREAD

+4.50€



PANCETTA/
SMOKED TROUT

+2€



2 SWEET PANCAKES
WITH TOPPING

+3.50€

WITH FRUITS +2€



HOMEMADE CHANTILLY

+1€

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

HOT DRINKS

Espresso
Lungo
Double
Cappuccino
Hot chocolate
Organic tea (green, green mint, chai, 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
Organic mixed fruit

SHAKES

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

CIDER/BEER

Ask us for the choices!

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