

Saturday and Sunday
11am - 3pm
39€

Le BRUNCH

Children's brunch
16€

fish & roasted grenailles
choice of dessert

Eggs Benedict

hollandaise sauce with espelette pepper

**Marinated
salmon gravlax**
Isigny cream, blinis

Pollack ceviche
avocado, pineapple,
pomegranate, cucumber,
ponzu sauce

Avocado tartar
pineapple, cucumber
pomegranate,
coconut passion milk

**Pollack Medallion
with combawa**
steamed winter
vegetables

**Black Tiger
prawns plancha**
roasted grenailles
and candied kumquats

Udon Yaki
with Asian vegetables
sake sauce

**Exotic
fruit salad**
with hibiscus syrup

Apple aumônière
salted butter caramel
roasted almond

Minis viennoiseries
croissant, pain au chocolat
pain au raisin

Hot drinks
Espresso / Allongé / Filtre / Crème
Tea / Hot chocolate / Cappuccino

Jam, honey
sourdough bread

Fruit juices
Orange / Organic apple / Mango

Les COCKTAILS

for brunch

Planteur 12€ (1L: 40€)

Saint James Royal Rum dark,
Caraïbos pineapple juice, guava,
orange, maracuja, mango, cinnamon
and star anise

Secousse 14€ (1L: 45€)

Ketel One Vodka,
homemade bissap, maracuja juice
Caraïbos, cucumber

Rhum Gingembre 12€ (1L: 40€)

Saint James Royal Rum dark,
Caraïbos ginger juice,
vanilla syrup,
fresh lime juice

Mimosa 12€

Champagne
Veuve Clicquot brut,
fresh orange juice

Les WINES

for brunch

White

(15cL) (75cL)

Harmattan, AOP D. D'Uzès
Domaine Deleuze-Rochetin
Vallée du Rhône

7€ 38€

Pouilly-Fumé
Domaine Sébastien Treuillet
Vallée de la Loire

9€ 42€

Bourgogne "Chardonnay"
Romuald Petit

7€ 38€

Red

(15cL) (75cL)

Cuvée Taparas
Vignerons d'Estézargues
Côtes du Rhône Bio

6€ 32€

L'Envol
Domaine des Huards
Cheverny, AOC Bio Loire

8€ 40€

Rosés

(15cL) (75cL)

Château La Valetanne
Provence

8€ 40€

Domaine de Marchandise
Provence

7€ 38€

Champagnes

(12cL) (75cL)

Veuve Clicquot brut
Carte Jaune

14€ 85€

Veuve Clicquot rosé

16€ 96€

Wine of the month

(15cL) (75cL)

6€ 30€