

Saturday and Sunday  
11am - 2.30pm  
39€

## Le BRUNCH

Children's brunch  
16€  
Gnocchi with  
oyster mushrooms  
parmesan cream  
choice of dessert

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### Eggs Benedict

hollandaise sauce with espelette pepper

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### Marinated haddock with turmeric

pea purée with fresh  
mint and yuzu

### Cauliflower & kiwi ravioli, combava

shiitake broth with  
lemongrass

### Corn puree with coconut milk

piquillos and duo of  
green & white asparagus

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### Salmon steak a la plancha

passion fruit quinoa,  
tomatoes and  
fresh mint

### Gnocchi with oyster mushrooms

parmesan cream

### Yaki udon

shiitake, red peppers,  
soy, tofu and  
sake sauce

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### Sliced oranges

with cinnamon  
syrup

### Pear «aumônière»

chocolate sauce

### Saint James

«baba au rhum»  
strawberry and rose  
chantilly

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### 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

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## 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€