

Saturday and Sunday
11am - 2.30pm
39€

Le BRUNCH

Kid's brunch
16€
Fish & Chips
Chocolate mousse

Guacamole
With piquillos

Perfect egg
Espelette pepper Hollandaise sauce

**Hummus
with preserved
lemon**
Mexican chips

**Gravlax
Scottish salmon
Label Rouge**
Scandinavian sauce

**Parrotfish
ceviche**
Leche de tigre

**Pan-fried
grenailles and
mushrooms**
Smoked paprika
and thyme

**Black Tiger
prawns**
Thai-style sautéed rice

Marinated octopus
With churasco spices,
pan-fried orecchiettes
with vegetables

Tiramisu
With Amara

Chocolate mousse
Santo Domingo 70%

Chia pudding
With mango

Mini viennoiseries
Croissant, pain au chocolat
pain au raisin

Hot drinks
Espresso / Americano / Latte
Teas / Hot chocolate / Cappuccino

Jams, honey
Sourdough bread

Fruit juices
Fresh orange / Organic apple / Mango

Les COCKTAILS

for brunch

Planteur

12€ (1L: 45€)

St James Royal Ambré and Impérial Blanc rums,
pineapple, guava, orange,
& mango juices, cinnamon and star anise

Rhum Gingembre

12€ (1L: 45€)

St James Royal Ambré and Impérial Blanc rums,
Ginger juice, vanilla syrup,
fresh lime juice

Secousse

14€ (1L: 48€)

Ketel One Vodka,
homemade bissap, maracuja juice,
cucumber

Lili Spritz

14€

Violet liqueur, lychee syrup, lemon juice,
Prosecco, sparkling water

Mimosa

14€

Champagne Veuve Clicquot brut,
fresh orange juice

Eau calme

9€ (sans alcool)

Fentimans ginger beer, pineapple juice,
lime juice, passion fruit puree,
vanilla syrup

Rosa

9€ (sans alcool)

Fentimans pink lemonade,
lemon juice, lychee syrup

Les BEERS

draft

Licorne Blonde

5,5€ (25cl)/8€ (50cl)

Slash IPA

6€ (25cl) /9€ (50cl)

Seasonal beer

6€ (25cl) /9€ (50cl)

Cidre Magners

7€ (25cl) /10€ (50cl)

Les SOFTS

Fruit Juices

Organic apple or fresh orange
(20cl) 6€

Alain Millat Juices

Pineapple, Mango, Pear
(20cl) 6€

Home made Bissap

(25cl) 5€

Fentimans Ginger Beer

(20cl) 6€

Lemonade organic Mona

(33cl) 6€

Ice Tea

(33cl) 6€

Coca Cola

(33cl) 6€

Coca Cola Zéro

(33cl) 6€

Perrier

(33cl) 5€

Evian / Badoit

(1L) 6€