

Saturday and Sunday
11am - 2.30pm
39€

Le BRUNCH

Kid's brunch
16€
Fish & Chips
Chocolate mousse
or
Exotic fruit salad

Guacamole

spiced with Chipotle pepper

Perfect egg

Niora pepper Hollandaise sauce

Marinated salmon gravlax

Isigny cream, blinis

Cucumbers

Japanese style

Parrotfish ceviche

Leche de tigre

Seasonal vegetable curry

white rice

Wok of octopus

with pineapple and Thai
basil teriyaki sauce, orre-
chiettes

Chicken ballotine

with chimichurri sauce,
grenailles with
rosemary

Chocolate mousse

Santo Domingo 70%

Exotic fruit salad

elderflower syrup

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)

Blanche de Bruxelles

6€ (25cl) /9€ (50cl)

Seasonal beer

6€ (25cl) /9€ (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€