

Sunday
11am - 2.30pm
39€

Le BRUNCH

Kid's brunch
16€
Fish & chips
tartar sauce
Choice of dessert

Amuse-bouche
of the day

Fish Tiradito
with mango sauce,
grilled quinoa

Grilled cabbage
peanut sauce,
chilli oil

Cream of burrata
cheese
roasted pumpkin
pear pickles

Pulled barbacoa
beef
creamy polenta

Cod piccata
celeriac mousseline
with brown butter

Turkish egg
chilli oil,
potato with zaatar

Profiteroles
chocolate praline

Seasonal fruit
riccotta, verbena syrup, dukkah

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

Rhum Gingembre

12€ (1L: 45€)

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

Secousse

14€ (1L: 48€)

Nuage 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€

Homemade Bissap

(25cl) 5€

Bundaberg Ginger Beer

(37,5cl) 6€

Lemonade organic Mona

(33cl) 6€

Fuze Tea Peach

(25cl) 6€

Coca Cola

(33cl) 6€

Coca Cola Zéro

(33cl) 6€

Perrier

(33cl) 5€

Evian / Badoit

(1L) 6€