

Sunday
11am - 2.30pm
39€

Le BRUNCH

Kid's brunch
16€

Fish & chips
or Chick & chips
tartar sauce

Profiteroles
or fruit salad

Amuse-bouche

Tomato and bell pepper gazpacho

Tiradito of sea bream

mango-calamansi sauce,
grilled quinoa

Heirloom tomato salad

mini cucumber and
Kalamata olive,
ajo blanco

Cream of burrata cheese

Pea salad,
radish and herb oil

Caesar salad

crispy chicken

Turkish egg

perfect egg, labne and
chili oil, potato with
zaatar

Back of cod

grilled green beans and
sauce vierge

Vanilla profiteroles

chocolate praline sauce

Seasonal fruit

salad

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: 42€)

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

Rhum Gingembre

12€ (1L: 42€)

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)

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€

Badoit

(33cl) 5€

Evian / Badoit

(1L) 6€