

CAFÉ

ESPRESSO	2
DOUBLE ESPRESSO	3
LONG BLACK	3
PICCOLO	2 ⁵⁰
CORTADO	3 ⁵⁰
CAPPUCCINO	4
FLAT WHITE	4 ⁵⁰
LATTE	5
LATTE MACCHIATO	5
MOCACCINO	5
chocolat & espresso	5

LATTE 30 cl

CHAI LATTE	5
homemade spiced Indian tea	
GOLDEN LATTE	5
turmeric, ginger, coconut sugar "homemade"	
MATCHA LATTE	5 ⁵⁰
organic Japanese green tea	
CHICO LATTE	4 ⁵⁰
100 % without cafeine	3
option possible without milk	
CHOCOLAT CHAUD	5
Chocolate lollipop melt in hot milk OU chocolat premium Colombie 20cl	

SLOW

POUR-OVER
a filter coffee with
great aromatic clarity



BATCH BREW
30 cl



V60
≈ 25 cl



CHEMEX
≈ 50 cl

IMMERSION
a filter coffee with
a strong aroma



AEROPRESS
≈ 25 cl

LAIT VÉGÉTAL
oat +0⁵⁰
coco +0⁸⁰

* ICED COFFEE
iced version +0⁵⁰

+ EXTRA
caramel +0⁵⁰
vanille +1



THÉ

BLACK TEA	Earl Grey bergamote Avellana nuts, orange, vanilla Rukeri nature	45 cl	
GREEN TEA	Fleur de balata Oolong, roïboos, flowers & cardamome Farandole jasmin, hibiscus & violette Detox BIO Maté, pu erh, lemon, lemongrass		4
INFUSION	Remède de grand-mère rosemary, anise, mint, basil, thyme & sage Rooibos My Little Sunshine lemon & passion fruit		4

JUS

SQUEEZED APPLE 35 cl		4
L'A.C.E. 35 cl carrot, apple, lemon, ginger		6
LE RED 35 cl Apple, beetroots, lemon, ginger		6
SMOOTHIE 35 cl Coconut milk, banana, hibiscus, lime		6
GINGER BOOST 35 cl ginger, lemon & thyme		4 ⁵⁰
CITRONNADE lemon, honey syrup, mint		4 ⁵⁰
THÉ GLAÇÉ 35 cl Ask us for the composition		4
JALLAB FAÇON SLAKE A drink by our barista Antho, born in Lebanon — rose syrup, date molasses & homemade almond milk		4 ⁵⁰

BOUTEILLE

JUS BOUTEILLE 20 cl apple/abricot		4 ⁵⁰
BIÈRE 33 cl LES FUNAMBULES French lager Hazy pale ale		6
BIÈRE SANS ALCOOL LA BRASSERIE PARALLÈLE 33 cl		6
CIDRE 33 cl FILS DE POMME brut		6
KOMBUCHA 33 cl fermented drink (without alcohol)		5
EAU 50 cl flat / sparkling		3 ⁵⁰



NOS VALEURS

Here, we cook with the seasons.

We want everyone to find something they love — whether you're vegetarian, gluten-free, or lactose-free.

We carefully choose our suppliers — local, passionate people who care about what they do. And we make clear choices: no avocado, no salmon, staying true to our values.

The same goes for coffee: specialty coffee, roasted on site every week, or sourced from roasters who share our vision. Our beans come from responsible supply chains that directly support producers. Every cup is prepared to highlight the unique aromas of each coffee.

Because everything counts — a meal is more than what's on the plate. We care about the welcome, the coffee, the décor, the atmosphere, the music... everything that makes you feel good here with us.

EVERYTHING MATTERS !

SOURCING TRUITE (Dombes) : house-smoked / BACON (Haute-Savoie) : sourced from a master artisan charcutier in Doussard / ŒUFS BIO : sourced directly from a farmer in the Monts du Lyonnais / FRUITS ET LÉGUMES : priority given to local and short supply chains / MAPLE SYRUP : organically grown, sourced directly from Québec / MEAT : All our meats are of French origin.

CAKES

COOKIE

chocolate chips

3

BROWNIE

chocolate & pecan nuts



4

CARROT CAKE

carrot & pecan nuts

5

CINNAMON ROLL

4

FLAN VANILLE

vanilla

5

CRÉATIONS

more cakes are

available at the counter

3 - 4⁵⁰

V = vegan | VG = végétarien | GF = sans gluten | LF = sans lactose



EGGS

- EGG & BACON MUFFIN CLASSIC** | Homemade English muffin, topped with a free-range fried egg, smoked local bacon from Doussard, melting cheddar and a side salad with pickled onions
→ allergènes : *gluten, milk, egg, mustard, soy* | 14
-
- EGG & BACON MUFFIN BENEDICTE** | Homemade English muffin, hollandaise sauce, hash brown, organic soft-boiled egg, sumac, crispy fried onions, and locally sourced bacon. Served with a green salad.
→ allergènes : *gluten, milk, egg, mustard, soy* | 15
-
- EGG & TROUT MUFFIN** | Homemade English muffin, hollandaise sauce, herb mix (parsley, dill, chervil), locally sourced trout smoked in-house, a soft-boiled organic egg, pink peppercorns & a green salad.
→ allergènes : *gluten, milk, egg, fish, mustard, soy* | 15⁵⁰
-
- TURKISH EGG** | Homemade flatbread, soft-boiled organic egg, garlic & lemon yogurt sauce, fresh herbs and homemade chili oil for a spicy and fragrant finish.
→ allergènes : *gluten, milk, egg, nuts, sésame* | 10
-
- EGGS ANYWAY** | Build your own plate:
2 organic eggs: **SCRAMBLED*** ou **FRIED***
served with toasted country bread. Add sides as you like.
→ allergènes : *gluten, lait, œuf* | 6

SIDES

- BACON** | smoked bacon from a local producer in Doussard, grilled on the plancha | 3⁵⁰
-
- TRUITE** | alpine trout, smoked in-house in our own smoker | 5⁵⁰
-
- HALLOUMI** | cypriot cheese cooked on the plancha, with a lightly grilled texture | 4
-
- PICKLED RED CABBAGE** | 2⁵⁰
-
- HASHBROWN** | crispy potato patty | 3
-
- MUSHROOMS** | champignon de Paris | 2⁵⁰
-
- GREEN SALAD** | mixed greens, pickles, raspberry vinaigrette, mustard, flax, pumpkin & sunflower seeds | 2⁵⁰
-
- BEETROOT TARTARE** | Capers, gherkins, dill, red onion | 3

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PANCAKES

JUST PANCAKES*

VG

Classic Pancakes, simple and timeless
3 ultra-fluffy pancakes, real maple syrup,
and a knob of butter

→ allergènes : gluten, milk, egg

9

SWEET PANCAKES*

VG

3 fluffy pancakes, fresh seasonal fruit, crushed
hazelnuts, whipped cream & maple syrup

→ allergènes : gluten, milk, egg

10⁵⁰

PANCAKES BACON*

The unbeatable pancakes with bacon, the same recipe
since 2015. Three deliciously fluffy pancakes, smoked
bacon from beech and pinewood, sourced from Haute-
Savoie, a free-range fried egg, sumac and crispy fried
onions to add some zest, and finally, our organic
maple syrup to pour on top.

→ allergènes : gluten, milk, egg, nut

15

PANCAKES TRUITE*

Our smoked trout version. Three pancakes, topped
with our house-smoked trout, a runny soft-boiled
egg, a creamy goat cheese with lemony herbs for
freshness, pink peppercorns, and lemon to elevate
the flavors.

→ allergènes : gluten, milk, egg, fish

16

BANANA VEGAN PANCAKE

V

Vegan banana pancake, drizzled with our
homemade spread, roasted banana
& crunchy pecans.

→ allergènes : gluten, nut

9

EXTRAS

MAPLE SYRUP

1

HOMEMADE SPREAD

1

HOMEMADE CHILI OIL

1

LOW-GLUTEN BREAD

1

CONFITURE

1

PEANUT BUTTER

1

*option possible GF - LF

Tous les produits
que nous proposons
sans gluten peuvent
contenir des traces.

Merci de
nous prévenir
en cas
d'allergie



PLATS

CHICKEN
CRISPY BURGER

Homemade seeded bun, marinated chicken breast coated in panko breadcrumbs, pickled turnips & carrots, homemade sweet mayo and fresh coriander. Served with a salad.

→ allergène : gluten - soja - oeuf - moutarde

15⁵⁰

OKONOMIYAKI-
STYLE CORN
FRITTER

(VG)

Homemade spring vegetable fritter (corn, spring onions, red onion, chilli), pickled turnips & carrots, homemade sweet mayo, soft-boiled organic egg, crispy fried onions, spring onions, crumbled feta & homemade BBQ sauce.

→ allergènes : gluten - milk - egg - mustard

11⁵⁰

TOAST
VEGGIE/VEGAN

(VG)

On a slice of sourdough, fresh herb hummus, beetroot tartare with onions, capers & gherkins, soft-boiled organic egg, crumbled feta & crushed hazelnuts. Served with a salad.

Vegan option possible with mushrooms.

→ allergènes : milk - egg - gluten - peanut - nut - soy - mustard

15

BOWL

GRANOLA
BOWL

(VG)

Our recipe, unchanged since 2015, served with fresh yogurt, seasonal fruits, and honey.

LF option: plant-based yogurt +1

→ allergènes : gluten, milk, nut

7⁵⁰

FRENCH TOAST

FRENCH
TOAST

(VG)

Our cinnamon roll French toast style, topped with crushed pecans, salted butter caramel, and whipped cream.

→ allergènes : gluten - milk - egg - nut

10⁵⁰

SCONE

SCONE

(VG)

Secret scone recipe passed down from a New Zealand grandmother, served with a knob of fresh butter and homemade jam

→ allergènes : gluten, milk

7⁵⁰



Open Daily
7/7 8:30 am – 6:30 pm

Kitchen Hours
Mon–Fri: 8:30 am – 2:30pm
Sat–Sun: 8:30 am – 3:00 pm

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& ke