

**CAFÉ**

ESPRESSO	2
DOUBLE ESPRESSO	3
LONG BLACK	3
PICCOLO	2 <sup>50</sup>
CORTADO	3 <sup>50</sup>
CAPPUCCINO	4
FLAT WHITE	4 <sup>50</sup>
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 <sup>50</sup>
organic Japanese green tea	
CHICO LATTE	4 <sup>50</sup>
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 +0<sup>50</sup>  
coco +0<sup>80</sup>

\* ICED COFFEE  
iced version +0<sup>50</sup>

+ EXTRA  
caramel +0<sup>50</sup>  
vanilla +1



## THÉ

BLACK TEA	Earl Grey bergamote Douceur d'Armande Red fruits	45 cl	
			4
GREEN TEA	Gunpowder plant-based & bold · ORGANIC Farandole Jasmin, hibiscus, violette London calling lemon & ginger		
			4
INFUSION	Remède de grand-mère rosemary, anise, mint, basil, thyme & sage Rooibos My Little Sunshine lemon & passion fruit		
			4

## JUS

SMOOTHIE 35 cl	Coconut milk, banana, hibiscus, lime		6
GINGER BOOST 35 cl	ginger, lemon & thyme		4 <sup>50</sup>
CITRONNADE	lemon, honey syrup, mint		4 <sup>50</sup>
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 <sup>50</sup>

## BOUTEILLE

JUS BOUTEILLE 20 cl	apple/abricot/peach/orange		4 <sup>50</sup>
BIÈRE 33 cl	LES FUNAMBULES French lager Hazy pale ale		6
CIDRE 33 cl	FILS DE POMME brut		6
KOMBUCHA 33 cl	fermented drink (without alcohol)		5
EAU 50 cl	flat / sparkling		3 <sup>50</sup>



# 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 (GF) \_\_\_\_\_ 4

### CARROT CAKE

carot & pecan nuts \_\_\_\_\_ 5

### CHEESECAKE

vanilla & lemon \_\_\_\_\_ 5

### CINNAMON ROLL

\_\_\_\_\_ 4

### FLAN VANILLE

vanilla \_\_\_\_\_ 5

### CRÉATIONS

more cakes are  
available at the counter  
\_\_\_\_\_ 3 - 4<sup>50</sup>

### BANANA MUFFIN

banana & pécan nuts (V) \_\_\_\_\_ 4

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

### 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

3<sup>50</sup>

### HALLOUMI

cypriot cheese cooked on the  
plancha, with a lightly grilled  
texture

4

### PICKLED RED CABBAGE

2<sup>50</sup>

### MUSHROOMS

champignon de Paris

2<sup>50</sup>

### GREEN SALAD

mixed greens, pickles, raspberry  
vinaigrette, mustard, flax, pump-  
kin & sunflower seeds

2<sup>50</sup>

### BEETROOT TARTARE

Capers, gherkins, dill, red onion

3

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



## 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

10<sup>50</sup>

### 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

### 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

### SLAKE-STYLE HOT DOG

Homemade brioche, Monts-Lagast sausage, pickled red cabbage, pickled carrots & turnips, honey mustard, homemade BBQ sauce & crispy fried onions. Served with a salad.

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

13<sup>50</sup>

### 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

11<sup>50</sup>

### 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

## SALADE

### SALADE DU MOMENT

VG

Green lentil salad, honey-roasted carrots, fresh herb yogurt sauce, pickled apple & red onion and crushed hazelnuts.

→ allergènes : milk - nut

12<sup>50</sup>

## 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

7<sup>50</sup>

## 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

7<sup>50</sup>



Open Daily  
7/7 8:30 am - 6:30 pm

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

sla  
ake