

CAFÉ

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

LATTE 30 cl

CHAI LATTE	
homemade spiced Indian tea	5
PUMPKIN SPICE LATTE	
pumpkin, cinnamon, ginger, nutmeg & espresso "homemade"	5
GOLDEN LATTE	
turmeric, ginger, coconut sugar "homemade"	5
MATCHA LATTE	
thé vert japonais BIO	5 ⁵⁰
CHICO LATTE	
100 % without caffeine	4 ⁵⁰
option possible without milk	3
CHOCOLAT CHAUD	
Chocolate lollipop melt in hot milk	
OU	
chocolat premium Colombie 20cl	5

SLOW

POUR-OVER
a filter coffee with
great aromatic clarity



BATCH BREW 30 cl 4



V60
≈ 25 cl



CHEMEX
≈ 50 cl

9⁵⁰

IMMERSION
a filter coffee with a
strong aroma



AEROPRESS
≈ 22 cl

5

LAIT VÉGÉTAL
oat +0⁵⁰
coco +0⁸⁰

ICED COFFEE
iced version +0⁵⁰

+ EXTRA
caramel +0⁵⁰
vanille +1



THÉ

THÉ NOIR	Earl Grey bergamote	
	Douceur d'Armande Red fruits	45 cl
THÉ VERT	Gunpowder végétal & strong BIO	4
	Jardin Majorelle rose, mint & orange blossom	4
INFUSION	Remède de grand-mère rosemary, anise, mint, basil, thyme & sage	4
	Rooibos My Little Sunshine lemon & passion fruit	4

JUS

Fresh juice and
homemade drinks
35 cl

FRESH APPLE JUICE	4
L'A.C.E. carotte, apple, lemon, ginger	6
RUBY beetroot, apple, hibiscus	6
SMOOTHIE PRALINÉ oat milk, almond and hazelnut praline and banana	6
GINGER BOOST homemade ginger concentrate Slake & citron	4 ⁵⁰
POTION DE L'HIVER —HOT— lemon, honey, ginger & thyme	5
CITRONNADE lemon, honey & mint	4
THÉ GLAÇÉ composition of the moment	4

BOUTEILLE

JUS BOUTEILLE 20 cl apple/abricot/orange/peach	4 ⁵⁰
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 still / 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 carot & pecan nuts	5
CINNAMON ROLL	4

BARRE DE CÉRÉALE oat, chocolate, peanut butter	4
FLAN VANILLE creamy flan, natural vanilla	5
FINANCIER almond and hazelnut praline	3
BANANA MUFFIN banana & pecan nuts	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

VG

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, milk, egg*

6

SIDES

BACON

smoked bacon from a local producer in Doussard, grilled on the plancha

3⁵⁰

CABBAGE KIMCHI

Sapa cabbage, daikon radish, carrots, spring onions, garlic, ginger, soy, apples & Korean chilli pepper

3

ROASTED CARROTS

3

HALLOUMI

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

4

GREEN SALAD

Green salade with pumpkin seeds and flax seeds

2⁵⁰

CHAMPIGNONS

poêlée de champignons de Paris

2⁵⁰

ROASTED KABOCHA SQUASH

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, lait, œuf

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

BANANA VEGAN PANCAKES

V

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

→ allergènes : gluten, nut

9

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

EXTRAS

MAPLE SYRUP

1

HOMEMADE CHILI OIL

1

CONFITURE

1

HOMEMADE SPREAD

1

LOW-GLUTEN BREAD

1

PEANUT BUTTER

1

*option possible GF - LF

All the gluten-free prod-
ucts we offer may contain
traces of gluten.

Please inform us
of any allergies.



PLATS

BÖREK D'AUTOMNE

VG

Crispy savoury pastry: filo pastry filled with feta, spinach, butternut squash, honey and walnuts, served with a yoghurt sauce and a green salad.

→ allergènes : *gluten, dairy, sesame, peanuts, honey*

13⁵⁰

SALADE ORIENTALE*

V

Quinoa with ras el hanout spices, raisins, chickpeas, whole almonds, lemon, zhug sauce, pomegranate and Olio di Serra olive oil, served with roasted kabocha squash and carrots.

→ allergènes : *almond, chilli & coriander*

13

QUESADILLA D'AUTOMNE

In a tortilla, shredded free-range chicken cooked in a vegetable broth, zhug sauce, grated cheddar, chipotle sauce, sweet potatoes, crispy fried onions and spring onions. Served with a green salad.

→ allergènes : *gluten, coriander, chilli, dairy*

16⁵⁰

SHAKSHUKA DU SLAKE*

VG

Butternut squash, tomato pulp, mushrooms, spices, roasted chickpeas, feta, two organic eggs, pumpkin seeds, fresh herbs and a slice of toasted bread.

→ allergènes : *gluten, eggs, dairy*

14⁵⁰

BOWL

GRANOLA BOWL

VG

Our recipe, unchanged since 2015, served with fresh yogurt, seasonal fruits, and maple syrup.
LF option: plant-based yogurt +1

→ Granola ingredients: *cranberry, raisins, oats, hazelnuts, almonds, sunflower and pumpkin seeds, coconut oil, agave and maple syrup.*

→ allergènes : *gluten, milk, nut*

8

PORRIDGE CHIA COCO VERSION CHAI

V

Delicious chia seed porridge made with coconut milk, flavoured with our homemade chai blend, pecans, maple syrup and cinnamon-roasted pears.

→ allergènes : *soy, pecans*

9



Open every day
8:30 – 18:30

Kitchen hours

Mo – Fri 8:30 – 14:30
Sa – Sun 8:30 – 15:00

sla
ake