

CAFÉ

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

LATTE 30 cl

CHAI LATTE homemade spiced Indian tea	5
GOLDEN LATTE turmeric, ginger, coconut sugar	5
MATCHA LATTE organic Japanese green tea	5 ⁵⁰
CHICO LATTE 100 % without cafeine	4 ⁵⁰
-> option without milk	3
HOT CHOCOLAT chocolate lollipop – to melt OR Premium Colombian chocolate – 20 cl	5
LONDON FOG infused Earl Grey, foamed milk & vanilla	4 ⁵⁰

SLOW

POUR-OVER
a filter coffee with
great aromatic clarifye



BATCH BREW
30 cl _____ 4



V60
≈ 25 cl

5



CHEMEX
≈ 50 cl

9⁵⁰

IMMERSION
a filter coffee with
a strong aroma



AEROPRESS
≈ 22 cl

5

VEGETAL MILK

oat +0⁵⁰
coco +0⁸⁰

* ICED COFFEE
iced version +0⁵⁰

+ EXTRA
caramel +0⁵⁰
vanilla +1



THÉ

BLACK TEA	Earl Grey bergamote	45 cl
	Douceur d'Armande raspberry, strawberry, blackberry	4
GREEN TEA	Gunpowder végétal & strong BIO	
	Jardin Majorelle mint, orange blossom, rose	4
INFUSION	Remède de grand-mère rosemary, anise, mint, basil, thyme & sage	
	Rooibos My Little Sunshine lemon & passion fruit	4

JUS

Fresh juice
35cl

SQUEEZED APPLE	4
L'A.C.E. carrot, apple, lemon, ginger	6
DETOX apple, lemon, cucumber	6
HIBISCUS SMOOTHIE homemade hibiscus concentrate, coconut milk, lime and banana	6
GINGER BOOST Slake ginger concentrate & thyme	4 ⁵⁰
SLAKE-STYLE JALLAB A refreshing drink inspired by our barista Antho from Lebanon: rose syrup, date molasses and our homemade almond milk.	4 ⁵⁰
CITRONNADE lemon & honey	4

BOUTEILLE

JUS BOUTEILLE 20 cl apple peach abricot	4 ⁵⁰
BIÈRE 33 cl LES FUNAMBULES french lager hazy IPA	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 TROUT (Dombes): house-smoked / BACON (Haute-Savoie): sourced from a master artisan charcutier in Doussard / ORGANIC EGGS: sourced directly from a farmer in Marin (74) / CHEESE: from a cheesemonger in Saint-Eustache (74) / FRUIT AND VEGETABLES: priority given to local producers and short supply chains / MAPLE SYRUP: organically farmed and sourced directly from Quebec.
Meet origine : FRANCE

CAKES

COOKIE chocolate chips	3
BROWNIE chocolate & pecan nuts (GF)	4
CHEESECAKE vanilla & lemon	5
CARROT CAKE carrot, pecan nuts	5

CINNAMON ROLL fresh cinnamon roll	4
SHORT BREAD peanuts	4
VANILLA FLAN creamy flan, natural vanilla	5
BANANA BREAD pecan nuts	4
FINANCIER amande (GF)	2

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



EGGS

- EGG & BACON MUFFIN** Homemade English muffin, topped with a free-range fried egg, smoked local bacon from Doussard, melting cheddar, flax, pumpkin & sunflower seeds, and a side of salad with pickled onions
 → allergens : *gluten, milk, egg, mustard*
 _____ 14⁵⁰
- EGG & TROUT MUFFIN** Homemade English muffin topped with locally sourced trout smoked in-house, spinach shoot, creamy hollandaise sauce, fresh herbs, a soft-boiled organic egg, pickles served with a fresh green salad.
 → allergens : *gluten, milk, egg, fish, mustard*
 _____ 16
- TURKISH EGGS** Our homemade flatbread topped with a soft-boiled organic egg, labneh sauce, chili oil sauce and fresh herbs to finish
 → allergens : *gluten, milk, egg, nuts*
 _____ 10⁵⁰
- EGGS ANYWAY** Build your own plate:
 2 organic eggs: SCRAMBLED* ou FRIED*
 served with toasted country bread.
 Add sides as you like
 → allergens : *gluten, milk, egg*
 _____ 6

SIDES

- BACON**
 smoked bacon from a local producer in Doussard, grilled on the plancha
 _____ 3⁵⁰
- TROUT**
 alpine trout, smoked in-house in our own smoker
 _____ 5⁵⁰
- SAUSAGE**
 traditional English breakfast sausage, grilled on the plancha for an authentic taste
 _____ 4
- SLAKE COURGETTES**
 sautéed courgettes, fresh garlic, lemon and fresh mint.
 _____ 3
- HALLOUMI**
 cypriot cheese cooked on the plancha, with a lightly grilled texture
 _____ 4
- HASHBROWN**
 crispy potato patty
 _____ 3
- TOMATO TARTARE**
 beef tomatoes, red onions, spring onions, chervil and fresh dill.
 _____ 3
- TOMATO KIMCHI** cherry tomatoes, spring onions, shallots, Korean chili, soy sauce, mapple syrup and sesame.
 _____ 3

V = vegan VG = vegetarian GF = gluten-free LF = lactose-free

* served with flax seeds



PANCAKES

JUST PANCAKES*

VG

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

→ allergens : gluten, milk, egg

9⁵⁰

SWEET PANCAKES*

VG

Seasonal Pancakes
3 fluffy pancakes with seasonal fruits, toasted
almonds, vanilla cream & maple syrup

→ allergens : gluten, milk, egg, nuts

11

PANCAKES BACON*

3 soft pancakes with our Alpine smoked bacon,
a fresh organic fried egg, Dukkah* spice mix
for a touch of crunch, crispy onions,
and organic maple syrup to pour on top

→ allergens : gluten, eggs, milk, tree nuts (hazelnut), sesame.

15

TROUT PANCAKES*

Our ethical take — no salmon on our menu.
3 pancakes with our house-smoked trout, a
soft-boiled egg, lemony Philadelphia cream
for freshness, shallot and Dukkah* seeds to
finish it off beautifully

→ allergens : gluten, milk, egg, fish, nuts, sesame

16⁵⁰

BANANA VEGAN PANCAKES

V

Banana pancake topped with our homemade
chocolate spread, roasted banana & crunchy
pecans

→ allergens : nuts, gluten

9⁵⁰

FRENCH TOAST

FRENCH TOAST

VG

Our homemade brioche French toast, vanilla cream
made with real pods, raspberries, redcurrants, strawber-
ries and crushed pistachios.

→ allergens: gluten, lactose, pistachio

10⁵⁰

EXTRAS

MAPLE SYRUP

1

HOMEMADE SPREAD

1

PEANUT BUTTER

1

LOW-GLUTEN BREAD

1

*GF / LF option available

All products we offer as
gluten-free may contain
traces of gluten.
***flax seeds, milk

Please inform us
in case of any
allergies.



PLATS

SANDWICH BY SLAKE

Homemade brioche bun filled with French caramel pork, chili oil, cucumbers, marinated peppers and fresh herbs.
→ Veggie option: feta wrapped in crispy filo pastry
→ allergènes : *gluten, lactose, soy, sesame*

15

FLAT BREAD VEGGIE

VG

Our homemade flat bread topped with tomato kimchi with fresh herbs and spices, aromatic pesto, crunchy cucumber and feta.

→ allergènes : *gluten, lactose, nuts, sesame*

16

TOAST VEGAN

V

A slice of toasted sourdough bread, a fresh herb tomato tartare, crispy breaded eggplant and a smooth tahini sauce to bring everything together.

→ allergènes : *gluten, sesame, soy*

15⁵⁰

BOWL

GRANOLA BOWL

VG

Our recipe, unchanged since 2015, served with fresh yogurt, seasonal fruits, & maple syrup.

LF option: plant-based yogurt +1

→ option LF : yaourt végétal +1

→ allergènes : *gluten, milk, nuts*

8

COCONUT BOWL & CHIA

V

Coconut-soy yogurt, chia seeds, maple syrup, homemade vanilla syrup, crunchy pecans and fresh seasonal fruits.

→ allergènes : *soy, pecan*

10⁵⁰

BOWL ESTIVAL BY SLAKE

A fresh and generous bowl of basmati rice, tender French caramel pork, pickled radishes, marinated cucumbers, fresh coriander, spring onions, toasted sesame and a drizzle of chili oil to lift everything. → allergènes : *sésame, soja*

15

SCONE

SCONE

VG

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

→ allergens : *gluten, milk*

7⁵⁰



Open Daily
Mon–Fri: 8:30 am – 6:00 pm
Sat: 8:30 am – 6:30 pm
Sun: 8:30 am – 5:00 pm

Kitchen Hours
7/7: 8:30 am – 3:00 pm

sla
ake