

CAFÉ

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

LATTE 30 cl

CHAI LATTE homemade spiced Indian tea	5
PUMPKIN SPICE LATTE pumpkin, espresso, cinnamon, ginger and nutmeg syrup.	5 ⁵⁰
GOLDEN LATTE curcuma, turmeric, ginger, coconut sugar	5
MATCHA LATTE organic Japanese green tea	5 ⁵⁰
CHICO LATTE 100 % without caffeine -> option without milk	4 ⁵⁰ 3
CHOCOLAT CHAUD chocolate lollipop – to melt OR Premium Colombian chocolate	5 ^{20cl} 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



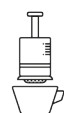
V60
≈ 25 cl



CHEMEX
≈ 50 cl

	4
	5
	9 ⁵⁰

IMMERSION
a filter coffee with
a strong aroma



AEROPRESS
≈ 22 cl

	5
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VEGETAL MILK

oat	+0 ⁵⁰
coco	+0 ⁸⁰

ICED COFFEE
iced version +0⁵⁰

+ EXTRA	
caramel	+0 ⁵⁰
vanilla	+1



THÉ

THÉ NOIR	Earl Grey bergamote	45 cl
	Douceur d'Armande raspberry, strawberry, blackberry	4
THÉ VERT	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
35 cl

SQUEEZED APPLE	4
L'A.C.E. carrot, apple, lemon, ginger	6
DETOX apple, beet, mint & hibiscus	6
SMOOTHIE homemade chocolate, oat milk and banana	6
GINGER BOOST Slake ginger concentrate & thyme	4 ⁵⁰
WINTER POTION — HOT — Lemon, honey, ginger & thyme.	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
WATER 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 V peanuts	4
FLAN VANILLE creamy flan, natural vanilla	5
BANANA BREAD V pecan nuts	4

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 & TRUITE 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

Homemade flatbread, soft-boiled organic egg, garlic & lemon yogurt sauce, fresh herbs, hazelnuts, pickles and homemade chili oil for a spicy and fragrant finish.

10⁵⁰

VG

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

3⁵⁰

TRUITE

alpine trout, smoked inhouse in our own smoker

5⁵⁰

SAUCISSE

Two english breakfast sausage

4

CABBAGE KIMCHI

Chinese cabbage & daikon radish kimchi, carrots, spring onions, garlic, ginger, soy, apple & Korean chilli.

2⁵⁰

HALLOUMI

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

4

HASHBROWN

crispy potato patty

GF

3

MUSHROOMS

Sautéed mushrooms

2⁵⁰

ROASTED SQUASH

3

ROASTED CARROTS

3

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

* servi avec graines de lin



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
syrop

→ 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

PANCAKES TRUITE*

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

SAVOURY FRENCH TOAST

VG

Our homemade brioche French toast, served with
mushroom cream, sautéed mushrooms, an organic
soft-boiled egg, crunchy hazelnuts & fresh herbs.

→ allergens : gluten, milk, egg, tree nuts (hazelnuts)

14⁵⁰

FRENCH TOAST

VG

Our homemade brioche French toast, served with
homemade vanilla cream, blueberry compote &
caramelised hazelnuts.

→ allergens : gluten, milk, egg, tree nuts (hazelnuts)

10⁵⁰

EXTRAS

MAPLE SYRUP

1

HOMEMADE SPREAD

1

PEANUT BUTTER

1

HOMEMADE SPREAD

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

AUTUMN QUESADILLA

A tortilla filled with marinated free-range chicken, sweet potato, grated cheddar, zhug, chipotle sauce, crispy onions & spring onions. Served with a green salad & pickled onions.

→ allergènes : gluten, milk

→ contient: coriander, chilli

16⁵⁰

VEGAN MIDDLE EASTERN

GF

V

Quinoa, chickpeas, raisins & whole almonds, with roasted squash and carrots, zhug, pomegranate, lemon & Olio di Serra extra virgin olive oil.

→ allergènes : tree nuts (almonds)

13

AUTUMN SHAKSHUKA

VG

Butternut squash, tomatoes, mushrooms & spices, with crispy chickpeas, feta, hazelnuts, an organic egg, pumpkin seeds & fresh herbs. Served with toasted bread.

→ reduced-gluten bread available

→ allergens: egg, milk, gluten, tree nuts (hazelnuts)

14⁵⁰

BOWL

GRANOLA BOWL

VG

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

→ option LF : yaourt végétal +1

→ allergens : gluten, milk, nuts

8

COCONUT CHIA PORRIDGE

VG

Chia seeds with coconut milk, cinnamon-poached pears, chocolate sauce, caramel & crushed hazelnuts.

→ allergens : tree nuts (hazelnuts)

9

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

slake