

CAFÉ

ESPRESSO	2
DOUBLE ESPRESSO	3
LONG BLACK	3
PICCOLO / CORTADO	2 ⁵⁰
CAPPUCCINO	4
FLAT WHITE	4 ⁵⁰
LATTE	5
LATTE MACCHIATO caramel +0 ⁵⁰	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 caffeine	4 ⁵⁰
option possible without milk	3
HOT CHOCOLAT bâton de chocolat à faire fondre dans le lait	5
PUMPKIN SPICE LATTE Pumpkin, autumn spices, and a shot of espresso	5 ⁵⁰

SLOW

POUR-OVER
a filter coffee with
great aromatic clarity



BATCH BREW

30 cl 4



V60
≈ 25 cl

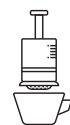
5



CHEMEX
≈ 50 cl

9⁵⁰

IMMERSION
a filter coffee with
a strong aroma



AEROPRESS
≈ 22 cl

5

VEGETAL MILK
aot +0⁵⁰
coco +0⁸⁰

✱ ICED COFFEE
iced version +0⁵⁰



THÉ

THÉ NOIR	Earl Grey bergamote	45 cl
	Douceur d'Armande raspberry, strawberry, blackberry	4
THÉ VERT	Sencha vegetal & strong – organic	
	Fleur de balata oolong, rooibos, flowers & cardamome	
	Jardin Majorelle mint, orange blossom, rosee	
	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

Fresh juice & homemade drinks 35cl

SQUEEZED ORANGE	5 ⁵⁰
SQUEEZED APPLE	4
L'A.C.E. carrot, apple, lemon, ginger	6
SMOOTHIE Ask us for the composition	6
GINGER BOOST ginger and thyme	4 ⁵⁰
POTION HIVER — WARM ginger, lemon, thym & honey	5
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 !

CAKES

COOKIE
chocolate chips _____ 3

BROWNIE
chocolate & pecan nuts GF _____ 4

CHEESECAKE
vanilla & lemon _____ 5

CARROT CAKE
carot, pecan nuts _____ 5

FLAN VANILLE
vanille _____ 5

BRIOCHE ROLL
cinnamon OR cardomome roll _____ 4

BARRE POP CORN
chocolate, praline popcorn
and caramelized popcorn _____ 2⁵⁰

CRÉATIONS
more cakes are
available at the counter
_____ 3 – 4⁵⁰

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



EGGS

EGG & BACON MUFFIN CLASSIC

Homemade English muffin, topped with a free-range fried egg, smoked local bacon from Doussard, melting cheddar, flax, pumpkin & sunflower seeds, and a side salad with pickled onions

→ allergènes : *gluten, lait, œuf, moutarde*

12⁵⁰

EGG & BACON MUFFIN BENEDICTE

English muffin, sauce hollandaise, hashbrown un œuf mollet bio, sumac et oignons frits & bacon de la région. Accompagné d'une salade verte.

→ allergènes : *gluten, lait, œuf, moutarde*

14⁵⁰

EGG & SMOKED TROUT MUFFIN

VG

House-made English muffin, with homemade hollandaise sauce, baby spinach, Alpine trout raised at the foot of the mountains and smoked in-house, a soft-boiled organic egg, pumpkin & sunflower seeds, and a side salad with pickled onions

→ allergènes : *gluten, lait, œuf, poisson, moutarde*

15

TURKISH EGGS

VG

Soft-boiled organic eggs, served with labneh, spring onions, sumac, crispy fried onions, crunchy hazelnuts, fresh herbs, and our homemade pickled onions for a bright, fresh touch

→ allergènes : *gluten, lait, œuf, fruits à coque*

9

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*

5⁵⁰

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

HASHBROWN

crispy potato patty

3

MUSHROOMS

garlic sautéed button mushrooms

2⁵⁰

GREEN SALAD

mixed greens, pickles, raspberry vinaigrette, mustard, flax, pumpkin & sunflower seeds

2⁵⁰

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

8⁵⁰

SWEET PANCAKES*

VG

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

→ allergènes : gluten, lait, fruit à coque

10⁵⁰

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

→ allergènes : gluten, lait, œuf, poisson, fruits à coque,
moutarde, céleri, sésame

14

SMOKED 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, and Dukkah* seeds to finish it
off beautifully

→ allergènes : gluten, lait, œuf, poisson, fruits à coque,
moutarde, céleri, sésame

15

BANANA VEGAN PANCAKES

V

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

→ allergènes : gluten, fruits à coque

8

EXTRAS

SCRAMBLED EGGS***

4

FRIED EGG***

2

MAPLE SYRUP

1

PEANUT BUTTER

1

BACON

3⁵⁰

HALLOUMI

4

SMOKED TROUT

5⁵⁰

HASHBROWN

3

HOMEMADE SPREAD

1

LOW-GLUTEN BREAD

1

*GF / LF option available

**DUKKAH seeds / hazelnuts,
coriander, sesame, cumin, flax,
pepper, salt, paprika, charcoal

All products we offer as
gluten-free may contain
traces of gluten.

***flax seeds

Please inform us
in case of any
allergies.



PLATS

KHATCHAPURI PULLED PORK

Delicious homemade Georgian bread stuffed with mozzarella and cheddar and spiced Lagast mountain pork shoulder cooked in beer.

Served with arugula, toasted almonds, pickled red onions, and mustard seed pickles

→ allergène : *gluten – Moutarde – Oeuf – Oignon – Fruit à coque – Lait*

14⁵⁰

GRILLED CHEESE & SOUPE

Crispy country bread filled with melted Comté and Abondance cheeses and onion compote, served with a soup of the day.

→ allergènes : *gluten – Lait – Oignon*

14

TOAST VEGGIE

VG

Country bread, herbed goat cheese cream, sautéed button mushrooms, toasted pecans, kale, lemon tahini sauce, pickled red onions, and a perfectly runny organic soft-boiled egg

→ allergènes : *ait, gluten, noisettes, cajou*

12⁵⁰

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, nuts*

Available in M / L

6 / 9⁵⁰

FRENCH TOAST

FRENCH TOAST

VG

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

→ allergènes : *gluten – Lait – Oeuf – Amandes*

10⁵⁰

SOURCING TRUITE (Dombes) : fumée maison / **BACON** (Haute-Savoie) : sourcé chez un maître artisan charcutier à Doussard / **ŒUFS BIO** : sourcés en direct chez un éleveur dans les Monts du Lyonnais / **FROMAGE** : d'un fromager de Saint Eustache 74 / **FRUITS ET LÉGUMES** : priorité au local et aux circuits courts / **SIROP D'ÉRABLE** : issu de l'agriculture biologique, il provient directement du Québec.



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

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