

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



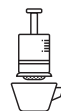
V60
≈ 25 cl



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

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 ORANGE	5 ⁵⁰
SQUEEZED APPLE	4
L'A.C.E. carrot, apple, lemon, ginger	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.

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	14 ⁵⁰
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 (VG)	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	10 ⁵⁰
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	3 ⁵⁰	HALLOUMI	cypriot cheese cooked on the plancha, with a lightly grilled texture	4
TROUT	alpine trout, smoked in-house in our own smoker	5 ⁵⁰	HASHBROWN	crispy potato patty	3
SAUSAGE	traditional English breakfast sausage, grilled on the plancha for an authentic taste	4	MUSHROOMS	garlic sautéed button mushrooms	2 ⁵⁰
BEETROOT TARTARE	beetroot tartare	3	GREEN SALAD	mixed greens, pickles, raspberry dressing, mustard, flax, pumpkin & sunflower seeds	2 ⁵⁰

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 golden brioche French toast topped with homemade
almond-hazelnut praline, tender poached pear,
caramelized hazelnuts and crushed hazelnuts

→ allergens: gluten, nuts, milk, egg

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

CRISPY CHICKEN BURGER

Our homemade bun filled with marinated and crispy breaded chicken, pickled carrots and turnips, coriandre and our house mayo, served with a fresh side salad.

→ allergens : *gluten, milk, soy, egg, mustard*

16

CORN FRIED OKONOMIYAKI

Our crispy corn fritter topped with Kewpie style mayo, a touch of BBQ sauce, a soft-boiled organic egg, fresh scallions, fried onions, feta and our house pickled carrots and turnips.

→ allergens : *gluten, mustard, egg, lactose*

14⁵⁰

TOAST VEGGIE / VEGAN

A beautiful slice of toasted country bread topped with our fresh herb hummus, a beetroot tartare with onions, capers and pickles, a soft-boiled organic egg, feta and crushed hazelnuts, served with a fresh side salad.

VEGAN OPTION: Rosted mushrooms with herbs

→ allergens : *gluten, egg, lactose*

16



BOWL

GRANOLA BOWL

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

LF option: plant-based yogurt +1

→ allergens : *gluten, milk, nuts*

8

LENTIL SALAD

A hearty lentil salad with roasted carrots, our pickled onions and apples, crushed hazelnuts served with a fresh herb yogurt dressing

→ allergens : *milk, tree nuts*

14

SCONE

SCONE

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

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