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

CHAÏ 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 cafeine -> option without milk	4.50 3
CHOCOLAT CHAUD chocolate lollipop – to melt OR Premium Colombian chocolate 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 — 4



V60 — ≈ 25 cl — 5



CHEMEX — ≈ 50 cl — 9.50

IMMERSION

a filter coffee with a strong aroma



AEROPRESS — ≈ 22 cl — 5

VEGETAL MILK	
oat	+0.50
coco	+0.80
ICED COFFEE	
iced version	+0.50
EXTRA	
caramel	+0.50
vanilla	+1

7.50

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
Beetroot, apple, lime & hibiscus infusion. — 6

BANANA PRALINE SMOOTHIE
Banana, almond & hazelnut praline, oat milk. — 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 I VG = vegetarien I GF = gluten free I 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 & 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 (VG)
Homemade flatbread, soft-boiled organic egg, garlic & lemon yogurt sauce, fresh herbs, hazelnuts, pickles and homemade chili oil for a spicy and fragrant finish.
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
3,50

TRUITE
alpine trout, smoked inhouse in our own smoker
5,50

SAUCISSE
Two english breakfast saussage
4

CABBAGE KIMCHI
Chinese cabbage & daikon radish kimchi, carrots, spring onions, garlic, ginger, soy, apple & Korean chilli.
2,50

HALLOUMI
cypriot cheese cooked on the plancha, with a lightly grilled texture
4

HASHBROWN (GF)
crispy potato patty
3

MUSHROOMS
Sautéed mushrooms
2,50

ROASTED SQUASH
3

ROASTED CARROTS
3

V = vegan I VG = végétarien I GF = sans gluten I 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*
9,50

SWEET PANCAKES* (VG)
Seasonal Pancakes
3 fluffy pancakes with seasonal fruits, toasted almonds, vanilla cream & maple syrop
→ *allergenes : 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
→ *allergenes : 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*
16,50

BANANA VEGAN PANCAKES (V)
Banana pancake topped with our homemade chocolate spread, roasted banana & crunchy pecans
→ *allergens : nuts, gluten*
9,50

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)*
14,50

FRENCH TOAST (VG)
Our homemade brioche French toast, served with homemade vanilla cream, blueberry compote & caramelised hazelnuts.
→ *allergens: gluten, milk, egg, tree nuts (hazelnuts)*
10,50

EXTRAS

MAPLE SYRUP 1
PEANUT BUTTER 1
HOMEMADE SPREAD 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
16,50

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)
14,50

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
7,50

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