

CAFÉ

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

LATTE 30 cl

CHAI LATTE	
homemade spiced Indian tea	5
GOLDEN LATTE	
turmeric, ginger, coconut sugar	
"homemade"	5
MATCHA LATTE	
thé vert japonais BIO	5 ⁵⁰
CHICO LATTE	
100 % without cafeine	4 ⁵⁰
option possible without milk	3
CHOCOLAT CHAUD	
Chocolate lollipop melt in hot milk	
OU	
chocolat premium Colombie 20cl	5

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

LAIT VÉGÉTAL
oat +0⁵⁰
coco +0⁸⁰

ICED COFFEE
iced version +0⁵⁰

+ EXTRA
caramel +0⁵⁰
vanille +1



THÉ

THÉ NOIR	Earl Grey bergamote	
	Douceur d'Armande Red fruits	45 cl
THÉ VERT	Gunpowder végétal & strong BIO	4
	Farandole Jasmin, hibiscus, violette	
	London calling lemon & ginger	
		4
INFUSION	Remède de grand-mère rosemary, anise, mint, basil, thyme & sage	
	Rooibos My Little Sunshine lemon & passion fruit	
		4

JUS

Jus frais, boisson
maison 35 cl

SMOOTHIE HIBISCUS

Coconut milk, banana, hibiscus, lime

6

GINGER BOOST

ginger, lemon & thyme

4⁵⁰

JALLAB FAÇON SLAKE

A drink by our barista Antho, born in
Lebanon — rose syrup, date molasses &
homemade almond milk

4⁵⁰

CITRONNADE

lemon, honey & mint

4

THÉ GLAÇÉ

composition of the moment

4

BOUTEILLE

JUS BOUTEILLE 20 cl

apple/abricot

4⁵⁰

BIÈRE 33 cl

LES FUNAMBULES

French lager
Hazy pale ale

6

BIÈRE SANS ALCOOL

LA BRASSERIE PARALLÈLE 33 cl

6

CIDRE 33 cl

FILS DE POMME
brut

6

KOMBUCHA 33 cl

fermented drink
(without alcohol)

5

EAU 50 cl

still / sparkling

3⁵⁰



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 TRUITE (Dombes) : house-smoked / BACON (Haute-Savoie) : sourced from a master artisan charcutier in Doussard / ŒUFS BIO : sourced directly from a farmer in the Monts du Lyonnais / FRUITS ET LÉGUMES : priority given to local and short supply chains / MAPLE SYRUP : organically grown, sourced directly from Québec / MEAT : All our meats are of French origin.

CAKES

COOKIE chocolate chips	3
BROWNIE chocolate & pecan nuts	4
CARROT CAKE carot & pecan nuts	5
CINNAMON ROLL	4

BARRE DE CÉRÉALE	4
FLAN VANILLE creamy flan, natural vanilla	5
FINANCIER almond & fruits	3
BANANA MUFFIN banana & pecan nuts	4

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



EGGS

EGG & BACON MUFFIN CLASSIC

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

→ allergènes : gluten, milk, egg, mustard, soy

14

TURKISH EGG

VG

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

→ allergènes : gluten, milk, egg, nuts, sésame

10

EGGS ANYWAY

Build your own plate:
2 organic eggs: SCRAMBLED* ou FRIED*
served with toasted country bread. Add sides as you like.

→ allergènes : gluten, milk, egg

6

SIDES

BACON

smoked bacon from a local producer in Doussard, grilled on the plancha

3⁵⁰

COURGETTES SAUTÉES

Sautéed zucchini, fresh garlic, lemon, and fresh mint.

3

GREEN SALAD

Green salade with pumpkin seeds and flax seeds

2⁵⁰

HALLOUMI

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

4

TARTARE DE TOMATES

Vine-ripened tomatoes, red onions, spring onions, fresh chervil, and fresh dill.

3

KIMCHI DE TOMATES

Cherry tomatoes, spring onions, sesame seeds, soy sauce, shallots, carrots, Korean chili pepper, and maple syrup.

→ allergènes : soya, sésame

3

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*

9

SWEET PANCAKES*

VG

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

→ *allergènes : gluten, milk, egg*

10⁵⁰

PANCAKES BACON*

The unbeatable pancakes with bacon, the same recipe
since 2015. Three deliciously fluffy pancakes, smoked
bacon from beech and pinewood, sourced from Haute-
Savoie, a free-range fried egg, sumac and crispy fried
onions to add some zest, and finally, our organic
maple syrup to pour on top.

→ *allergènes : gluten, milk, egg, nut*

15

BANANA VEGAN PANCAKES

V

Vegan banana pancake, drizzled with our
homemade spread, roasted banana
& crunchy pecans.

→ *allergènes : gluten, nut*

9

EXTRAS

MAPLE SYRUP

1

HOMEMADE CHILI OIL

1

CONFITURE

1

HOMEMADE SPREAD

1

LOW-GLUTEN BREAD

1

PEANUT BUTTER

1

*option possible GF - LF

All the gluten-free prod-
ucts we offer may contain
traces of gluten.

Please inform us
of any allergies.



PLATS

BLT FAÇON SLAKE

Antoinette's shokupan bread, locally smoked bacon, semi-dried tomatoes, iceberg lettuce, cream cheese, cucumber, and peanut butter. Served with a green salad.

→ allergènes : *gluten, milk, soya, sésame*

14

FLAT BREAD VEGGIE

VG

Our homemade flatbread topped with cherry tomato kimchi made with fresh herbs and spices, homemade pesto, cucumber, and feta cheese. Served with a green salad.

→ allergènes : *gluten, milk, nuts, sésame*

15⁵⁰

LA GRECQUE DU SLAKE

VG

Whipped feta with lemon and mint, crunchy cucumber, cherry tomato kimchi, Peranzana olives from Puglia, homemade focaccia, and extra virgin olive oil from Olio di Serra.

→ allergènes : *gluten, sésame, soya*

14

BOWL

GRANOLA BOWL

VG

Our recipe, unchanged since 2015, served with fresh yogurt, seasonal fruits, and maple syrup.
LF option: plant-based yogurt +1

→ Granola ingredients: *cranberry, raisins, oats, hazelnuts, almonds, sunflower and pumpkin seeds, coconut oil, agave and maple syrup.*

→ allergènes : *gluten, milk, nut*

8

CHIA PUDDING COCO

V

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

→ allergènes : *soja, pēcan*

10⁵⁰

SCONE

SCONE

VG

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

→ allergènes : *gluten, milk*

7⁵⁰



Open every day
8:00 – 18:00

Kitchen hours
Mo – Fri 8:00 – 14:30
Sa – Sun 8:00 – 15:00

sla
ake