

SAVORY

CUSTOMIZE YOUR DISH WITH OUR EXTRAS

DAHLIA 15 €

Brioche bun, cheddar, smashed avocado, soft-boiled egg, onion pickles, salmon, pepper drops, hollandaise sauce with paprika, salad.

Veggie option : 2 soft-boiled eggs.

AZALÉE 15 €

Burger bun, fromage blanc sauce (dairy product) with mustard and honey, pistachio pesto, red cabbage and carrot coleslaw, pistachio beef pastrami, arugula, salad.

Veggie option : plant based bacon.

HORTENSIA 15 €

Toast goat's cheese cream with honey and beetroot, smashed avocado, soft-boiled egg, hollandaise sauce, hazelnuts, shallot, parsley, pomegranate, salty granola, salad.

ANÉMONE 14 €

Toast, arrabbiata sauce, eggplant and zucchini candied with garlic olive oil, cherry tomatoes, mozzarella, hollandaise arrabbiata sauce, mustard seeds pickles, pine nut, fresh shoots, salad.

CAMÉLIA 14 €

(gluten free) Carrot rösti with spice and cumin, cheddar sauce, arugula, fried egg, maple syrup, pecan nut, pomegranate, bacon.

Veggie option : plant based bacon or 2 eggs.

CAPUCINE 15 €

Toast, fromage blanc (dairy product) sauce with dried tomatoes, arugula, coated (breaded) with thyme and parmigiano, confit lemon, cherry tomatoes, thyme and parmigiano crumble, hazelnuts, salad.

 = gluten free

OUR EXTRAS

- ★ SMOKED SALMON +3€
- ★ CAMELIZED BACON +2€
- ★ FRIED CHICKEN +3€
- ★ GLUTEN FREE BREAD +2€
- ★ PLANT BASED BACON +2€

BRUNCH

BRUNCH MENU 1 SAVORY DISH

1 SWEET DISH

1 HOT DRINK

ONLY IN THESE CATEGORIES

"COFFEE & LATTE / TEA / CHOCOLATE"

PLANT BASED MILK (+0.60€), SYRUP (+0.50€),
PISTACHIO PUREE (+1€), EXPRESSO SHOT (+1€)

1 HERBAL TEA

SQUEEZED ORANGE JUICE +2€
PEACH ICED TEA / BEER / COCA COLA /
WATER (50CL) / FRUIT JUICE /
SPARKLING JUICE +3€

32€

1 brunch menu = 1 person

Available until 15h00

KIDS MENU

UNTIL 11 YEARS OLD

11 €

PLATE

Cheese, ham, vegetables,
pancakes, chocolate cake

Strawberry syrup
OR babyccino

a little surprise!

SWEET

IRIS 12 €

Toast, mascarpone with honey and lemon, strawberries with mint syrup, fresh strawberries, matcha crumble.

ROSALIE 11 €

Fluffy pancakes chocolate sauce **OR** maple syrup, banana, seasonal fruits, flaked almonds.

COSMOS 12 €

Pancakes, banana puree, peanut butter sauce, caramelized pecan nuts, black chocolate chips, banana.

LILAS 14 €

French toast brioche, red fruits coulis, pistachio puree, red fruits, crushed pistachio.

MIMOSA 11 €

Fromage blanc (dairy product), maple syrup, mango puree, grated coconut, granola, exotic fruits, banana, white chocolate shavings.

ENGLISH MENU



COFFEE & LATTE

Espresso / long black	2.50 €
Double espresso	3.80 €
Noisette	2.60 €
Américano	4 €
Latte	4.90 €
hot or cold	
Matcha Latte "Cérémonie"	6 €
hot or cold	
Ube Latte	6 €
hot or cold	
Latte pistachio	6.50 €
+ pistachio puree hot or cold	
Chaï Latte	6 €
hot or cold	
Flat White	5.50 €
Cappuccino	5.50 €
salt and maple	
Babyccino	2 €
hot milk foam for kids	

TEAS

Tea	5.50 €
See our tea selection	
Peach iced tea	5.50 €
from "Fine"	
Iced homemade herbal tea	5.50 €
Jardin tropical	

CHOCOLATE

Signature chocolate	6 €
Kids chocolate	5 €
+ chamallow	

FRUIT JUICES

Sparkling juices from Schorle	6 €
A choice of aromas	
Rhubarb / Redcurrant / Grapefruit	
Juices from Emile Vergeois	5.50 €
A choice of aromas	
Apricot / Strawberry / Vine peach / Apple	

DRINKS

MATCHA

served iced!



6€



7€



7€

Ice Matcha Latte

COUP DE ♥
Ice Matcha Cloud
coconut water
+ matcha cream

Matcha Melon



7€



7€

Ice Ube Matcha
Mix ube / matcha

Matcha iced
Purée + syrup

★ Banana ★ Strawberry
★ Blueberry ★ Mango

UBE

served iced!



6€



7€



7€

Ice Ube Latte

COUP DE ♥
Ice Ube Cloud
coconut water
+ ube cream

Ube iced
Purée + syrup

★ Banana ★ Strawberry
★ Blueberry ★ Mango

WE HAVE PLANT BASED EXTRAS +0.60€

NEWS



6.50€



6.50€



6.50€

Orange Pop

Lavender Dream

Bloom
Strawberry, basil

BEERS

Tête de chou "Amoureuse" 6°	6.50 €
Lager mango - passion fruit	
Tête de chou "Blanche" 6°	6.50 €
Lager ginger	
3 lous 6.3°	6 €
Lager	

SOFTS

Water 50cl / 1L	4 € / 6 €
Sparkling or still	
Squeezed orange	6 €
Coca / Coca Zéro	4.80 €
Glass of milk	4 €
Water with syrup	4 €

CHAMPAGNE

Champagne glass
Victor Charlot - Brut 75/25

10 €

Mimosa

Champagne, squeezed
orange juice

9 €



CUSTOMIZE YOUR DRINKS

MATCHAS, LATTE,
CHOCOLATE, SYRUPS

PLANT BASED MILK 0.60€ EXTRAS 1€

★ Oat	★ Pistachio puree
★ Coconut	★ Espresso shot
★ Almond	

SIROPS 0.50€

★ Mango	★ Lavander	★ Pistachio
★ Strawberry	★ Vanilla	★ Banana
★ Melon	★ Rose	★ Blueberry

WE USE ONLY QUALITY PRODUCTS BY CAREFULLY
CHOOSING OUR PARTNERS