

CAFÉTERIE

Café crème – 3,2
Ristretto – 3,2
Espresso – 3,2
Noisette – 3,5
Doppio – 4,4
Cappuccino – 3,75
Café au lait – 3,9
Latte macchiato – 3,9
Flat white – 4,5
Matcha latte – 5

+ Oator coconut milk – 0,5
+ Chantilly – 0,5
+ Extra shot – 1,2
Decafé – 0,5
Iced – 0,5

THÉ

Fresh mint tea – 3,95
Fresh ginger tea – 3,95
Fresh mint and ginger tea – 3,95
Fresh ginger and orange tea – 3,95
Rooibos, black tea, jasmine, green tea – 3,75



JUS

FRAIS

CITRON PRESSÉ – 5,5
freshly squeezed lemon juice with still
or sparkling water

JUS D'ORANGE – 5,5
freshly squeezed orange juice

JUS DE PAMPLEMOUSSE – 5,5
freshly squeezed grapefruit juice

JUS MÉLANGÉ – 5,5
half orange juice, half grapefruit juice

PRESSÉS

ORANGE – 5,5
orange, carrot, ginger and mango

VERT – 5,5
spinach, apple, cucumber and banana

ICED TEA À LA MAISON

plat / bruis

Lemon-lavender – 5
Green tea-mint – 5
Raspberry-mint – 5
Passion fruit-lemongrass – 5

OEUFS BIO

+petite salade verte et petite le French frites +5,5

OEUFS FLORENTINE «V» - 12
two poached eggs, spinach
and hollandaise sauce on brioche

OEUFS BENEDICT - 13
two poached eggs, ham
and hollandaise sauce on brioche

OEUFS ROYALE - 15
two poached eggs, smoked salmon
and hollandaise sauce on brioche



SANDWICHS

+ petite salade verte et petite le French frites +5,5

CROQUE MONSIEUR - 12,5
ham, gruyère and mornay sauce on brioche

CROQUE MADAME - 13,5
ham, gruyère, mornay sauce and a fried egg on brioche

TARTINE AUX BETTERAVES «VGN» - 11,5
beetroot, tahini, pomegranate
and crispy chickpeas on sourdough

TARTINE AUX TOMATE ET
FROMAGE FRAIS «V» - 12,5
marinated tomatoes with fromage frais
and basil oil on sourdough

TARTINE AU SAUMON FUMÉ - 14
smoked salmon, crème fraîche
and capers on sourdough

TARTINE AU STEAK À LA PROVENÇALE - 14,5
steak provençal and piquillo pepper
on sourdough

PETIT PLATS

+petite salade verte et petite le French frites +5,5

OEUFS DUR MAYONNAISE «V» possible - 4,5
eggs with mayonnaise, anchovy and croutons

HUÎTRE - 4,5 p.s.
Fines de Claire oyster with mignonette and lemon

CREVETTES - 12,5
shrimp with lemon mayonnaise

COMTÉ ET JAMBON - 13
plate comté and ham with cornichons

COQUILLAGES SAUTÉ - 15,5
steamed clams with lemon and butter

RILLETTES DE CANARD - 12
duck rillettes with pickles and toast

PLATEAU CHARCUTERIE - 16,5
selection of fine meats with pickles and toast

PLATS

+ petite salade verte et petite Le French frites +5,5

TARTARE DE BOEUF
CLASSIQUE 110 GR - 21,5
classic steak tartare served with crostini

STEAK FRITES - 27,5
entrecôte served with pepper sauce and le French frites

SALADE NIÇOISE - 18,5
salad with green beans, baby potatoes,
red onion, poached egg and seared tuna

SALADE CÉSAR - 18,5
roman lettuce with bacon, parmesan,
poached egg, croutons and crispy chicken

BOUILLAIBAISE - 17,5
richly filled fish soup with rouille,
gruyère and croutons

SUPPLEMENTS

PAIN AU LEVAIN «V» - 6,5
sourdough bread served with radish
and salted Guérande butter

SALADE VERTE «V» - 5,5
fries with mayonnaise

LE FRENCH FRITES «V» - 5,5
green salad with mustard vinaigrette

PETITE SALADE VERTE ET
PETITE LE FRENCH FRITES «V» - 5,5



DESSERTS ET FROMAGE

PAIN DE SUCRE PERDU «V» - 10,5
French toast of sugar bread with
caramel and crème fraîche

MOUSSE AU CHOCOLAT «V» - 9,5
chocolate mousse with a
roasted crumble of white chocolate

ASSIÈTTE DE FROMAGES «V» - 14,5
selection of French cheeses from
Fromagerie Kef with compote and toast