

LE (PETIT) DÉJEUNER

Ask about our changing pastries

CROISSANT «V» - 4,5
with butter and jam

PAIN AU CHOCOLAT «V» - 4,5
chocolate bun

FRUITS FRAIS «VGN» - 6,5
seasonal fruit

YAOURT AU GRANOLA «V» - 9,5
yoghurt with granola and seasonal fruit

DEJEUNER COMPLET «V» - 15,5
croissant, small oeufs florentine,
yogurt with granola and seasonal fruit

CAFÉTERIE

Oatmilk +0,50

café crème - 3
ristretto - 3
espresso - 3
noisette - 3,3
doppio - 4,2
cappuccino - 3,5
café au lait - 3,7
latte macchiato - 3,7
flat white - 4,5
chai latte - 4,5
hot chocolate - 3,5
+ chantilly - 0,5
+ extra shot - 1,2
decafé - 0,5

ICED

café crème - 3,5
cappuccino - 4
café au lait - 4,2

THÉ

fresh mint tea - 3,75
fresh ginger tea - 3,75
fresh mint and ginger tea - 3,75
fresh ginger and orange tea - 3,75
rooibos, black tea, jasmine,
green tea, verveine - 3,5

OEUFS BIO

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

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



JUS

FRAIS

CITRON PRESSÉ - 5,5
fresh lemon juice with still or sparkling water

JUS D'ORANGE - 5,5
fresh orange juice

JUS DE PAMPLEMOUSSE - 5,5
fresh grapefruit juice

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

PRESSÉS

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

ROUGE - 5,5
pear, beetroot, apple, blackberry and mint

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

LIMO ▲ LA MAISON

still or sparkling

black tea-peach - 5
hibiscus-ginger - 5
lemon-lavender - 5
green tea-mint - 5
raspberry-mint - 5
passion fruit-lemongrass - 5

SANDWICHS

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

CROQUE MONSIEUR - 12,5
brioche with ham, Gruyère and Mornay sauce

CROQUE MADAME - 13,5
brioche with ham, Gruyère, Mornay sauce and a fried egg

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

**TARTINE À LA COURGE ET FROMAGE DE
CHÈVRE «V»** - 12,5
sourdough with pumpkin and goat cheese

TARTINE AU SAUMON FUMÉ - 14,5
sourdough with smoked salmon, crème fraîche and capers

TARTINE AUX STEAK PROVENÇALE - 14,5
sourdough with steak provençale, piquillo
pepper and crispy potatoes

PLATS

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

SOUPE A L'OIGNON «V» - 9
classic onion soup with crouton and gratinated with comté

**TARTARE DE BOEUF
CLASSIQUE** - 21,5
classic steak tartare served with frites

LE SMASH - 19
double smashed beef patty, cheddar, lettuce,
tomato, onion, pickles and frites

STEAK FRITES - 23,5
bavette served with pepper sauce and frites

VOL AU VENT AUX CHAMPIGNONS «V» - 18,5
mushroom ragout with puff pastry and salad

ALLERGIES OR SPECIAL
DIETARY REQUIERMENTS?

PLEASE LET US KNOW.

SALADES

SALADE NIÇOISE «VGN» - 17,5
roasted tuna, baby potatoes, haricots verts,
poached egg, red onion and black olive

SALADE LYONNAIS «V» possible - 14,5
salad with poached egg, bacon,
croutons and French dressing

SUPPLEMENTS

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

PAIN AU LEVAIN «V» - 5,5
sourdough with sel de Guérande butter

LE FRENCH FRITES «V» - 5,5
fries and mayonnaise

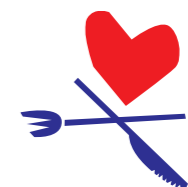
SALADE VERTE «V» - 5,5
green salad with mustard vinaigrette

DESSERTS ET FROMAGE

PAIN DE SUCRE PERDU «V» - 10,5
French toast with fresh fruit

MOUSSE AU CHOCOLAT «V» - 7,5
with roasted crumble from white chocolate

ASSIÈTTE DE FROMAGES «V» - 14,5
selection of French cheeses served with
compote and nut fig bread



«V» vegetarian | «VGN» vegan

