

WAKE ME UP

ESPRESSO _____	5
AMERICAN COFFEE _____	6
DOUBLE ESPRESSO _____	8
LATTE _____	8
MATCHA LATTE KUSMI TEA _____	8
FLAT WHITE _____	8
CAPPUCCINO _____	8
MATCHA SHOT _____	4

KUSMI TEA _____ 8

Earl Grey, Organic Ceylon, Organic English Breakfast, Organic Earl Grey Polish flavor, Anastasia, Organic Anastasia, Kashmir Chai, Organic Genmaicha, Organic Sencha green tea, Matcha green tea, Jasmine green tea, Mint green tea, White Anastasia, Organic citrus detoxified Earl Grey, Four red fruits, Boost, Vanilla rooibos, Verbena, Chamomile, Peppermint verbena

ORGANIC DETOX KUSMI _____ 8

Detox bio, Darjeeling bio

HOT MILK _____ 8

Oat, soy, almond, semi-skimmed, skimmed, whole

HOT CHOCOLATE _____ 8

CAFÉ OR CHOCOLAT LIÉGOIS _____ 10

THIRSTY

FRUIT JUICE OF THE DAY, 25CL _____	10
DETOX JUICE, 25CL _____	12
FRUIT NECTAR, 25CL _____	12
FRESH FRUIT JUICE, 25CL _____	12
Orange, pineapple, grapefruit	
FRESHLY SQUEEZED JUICE, 25CL _____	12
MINERAL WATER, 75CL _____	8
SODAS, 33CL _____	7
HOMEMADE ICED TEA, 25CL _____	11
MILKSHAKE, 25CL _____	12
COCONUT WATER, 33CL _____	9
FILTERED WATER, 50 CL _____	4



NO MORE PLASTIC®

KIMPTON IN PARIS

A HOT DRINK, A FRUIT JUICE,
FILTERED WATER,
A DISH & A BAKERY BASKET

42

MAIN COURSES SALTY

EGGS BENEDICT _____ 22

Smoked salmon or bacon, poached eggs, toasted country bread, Hollandaise sauce, chives

HUEVOS RANCHEROS _____ 20

Fried eggs on wheat tortilla, ranchero sauce, guacamole, pico de gallo, sour cream, red onion pickles, coriander, chilli sauce

CALIFORNIAN PLATE _____ 18

Eggs to your taste, Comté 18 months, kale, with or without bacon

CHAKCHOUKA _____ 19

Eggs, red pepper-tomato sauce, feta cheese, avocado, crispy chickpeas, radishes, coriander, cebettes, chilli

BREAKFAST SANDWICH _____ 22

Potato bun, scrambled eggs, bacon, caramelized onions, sucrose, homemade HP sauce

PORTOBELLO BENEDICT **VEGAN** _____ 22

Grilled portobello mushroom, toasted country bread, vegan Hollandaise sauce, chives

BAJA AVOCADO TOAST **VEGAN** _____ 22

Toasted country bread, guacamole, pico de gallo, coriander, onion pickles, roasted squash seeds

BAGEL SMOKED TROUT _____ 22

Cream cheese, cucumber, red onion, dill

SELECTION OF CHEESES _____ 16

MAIN COURSES

SWEET

CHIA SEEDS PUDDING **VEGAN** _____ 16

Almond milk, roasted hazelnuts, redcurrants

ACAÏ **VEGAN** _____ 22

Vegetable milk, seasonal fruits, coconut-macadamia-ginger condiment

FRENCH TOAST _____ 18

Brioche bread, caramelized apples, pecans, cinnamon

GLUTEN FREE PANCAKE _____ 16

Chestnut flour, vanilla whipped cream, seasonal fruits, maple syrup

YOGURT GRANOLA BOWL _____ 18

Granola, Greek yogurt, honey, fresh fruits

PORRIDGE GOLDEN LATTE **VEGAN** _____ 22

Oat milk, turmeric, ginger, hemp, banana, maple syrup, almonds

RICOTTA TOAST _____ 21

Toasted brioche, whipped ricotta, red fruits and coulis, pistachio dukkah, mint

GUILTY

BLUEBERRY MUFFIN _____	9
BAKERY BASKET _____	14
BANANA BREAD _____	9
HOMEMADE PASTRY _____	12
CARROT CAKE _____	9

SIDES

CHICKEN OR PORK SAUSAGE _____	9
VEGAN CHEESE VEGAN _____	12
FRIED POTATOES _____	9
VEGGIE! VEGGIE! VEGGIE! VEGAN _____	12
ENERGY BALLS VEGAN _____	12
TOASTED SOURDOUGH BREAD _____	7
BAGEL & CREAM CHEESE _____	9



THE "HOME-MADE" DISHES ARE PREPARED ON THE SPOT FROM RAW PRODUCTS. ALL OUR MEATS ARE OF FRENCH AND EUROPEAN ORIGIN.

GLUTEN FREE BREADS ARE AVAILABLE ON REQUEST. PLEASE INFORM US OF ANY FOOD ALLERGIES.

NET PRICE IN EURO, VAT INCLUDED.