

*lunch
dinner*

MENU



- MINI BURGERS ¹⁸
- GUACAMOLE ¹⁰ VEGAN
- LOBSTER ROLL ²⁹
- FALAFELS ¹²
- GYOZAS ¹⁸ VEGAN
- CRAB CAKES ²⁸

PIZZETTA

- SMOKIN' HOT _____ 24
Tomato sauce, smoked scamorza, chorizo, red pepper
- TRUFFLE LOVERS _____ 28
Fruity Comté cheese, fresh mushrooms, truffle
- GREEN GARDEN _____ 22
Stracciatella, spinach, walnut salsa verde, endive, carmine, goat cheese

TO START

- SCALLOP AGUACHILE _____ 23
Burnt clementine and chipotle, radish, coriander
- TOSTADAS LANGOUSTINE _____ 26
Crispy corn tortilla, avocado cream, chestnut and red onion pickles, lime cream, coriander
- BEEF TATAKI ★ _____ 24
Thin slices of rump steak, purple shiso, daikon, puffed rice, cebettes, peanut-ginger vinaigrette
- INARI VEGAN & GLUTEN FREE _____ 19
Sushi rice, autumn vegetables, dulce seaweed and sea lettuce, tamari-lime vinaigrette
With trout eggs _____ +4
- GREEN CURRY SOUP ★ VEGAN _____ 16
Coconut milk, green veggies, lemongrass, galanga, kaffir leaves
- SEEDS SALAD VEGAN & GLUTEN FREE _____ 22
Red quinoa, roasted butternut, red lentil dahl, cauliflower pickles, autumn vegetable chips, cashew sauce, zataar
- BURRATA GRILLED MUSHROOMS _____ 24
Burrata from Rambouillet, mushrooms of the moment, pumpkin, pumpkin and burnt shallot condiment

MAIN COURSES

- MAC & CHEESE ★ _____ 23
Cavatappi, Comté cheese, aged cheddar, herb breadcrumbs
- FRIED CHICKEN _____ 24
Crispy chicken supreme, grilled bok choy, kimchi, gochujang mayo
- LOBSTER PASTA _____ 45
Fresh linguini, European lobster, watercress pesto, gremolata, breadcrumbs
- GRILLED FISH TACOS ★ _____ 29
Flour tortillas, grilled fish as available, pico de gallo, red cabbage pickles, avocado cream, fresh chilli, coriander
- VEGGIEMANIA ★ VEGAN _____ 25
Laurent Berrurier's most beautiful vegetables of the moment, roasted whole, oolong tea and almond sauce
- SAN FRANCISCO CIOPPINO _____ 39
Langoustine, meagre, seasonal shellfish, chorizo, chestnut pickles, garlic bread
- BEEF ASADA _____ 39
Grilled T bone steak, grilled mushrooms, flour tortillas, lime, chimichurri
- MONTECITO BURGER _____ 28
Beef from Aubrac, bacon, pickles, aged French cheddar, relish sauce
- SOBA VEGAN _____ 24
Buckwheat pasta, mushroom and ginger dashi, purple cauliflower, red meat radish, purple shiso, dulce condiment, togarashi sobacha
- "L.A." COBB SALAD _____ 29
Tetragona, endives, chicken supreme, soft-boiled egg, avocado, crispy bacon, cauliflower pickles, red onions, Roquefort crumble, ranch dressing
- "CAESAR" SALAD _____ 23
Romaine, kale, chioggia salad, croutons, grated aged Rodez cheese, caesar sauce
With chicken supreme ★ _____ +4

Sauces

- CHIMICHURRI, BBQ,
CHIPOTLE MAYO
SAUCE XO, SRIRACHA

TO SHARE

*Accompanied by a side
and a sauce of your choice per person.*

- TOMAHAWK BEEF _____ 110
Matured beef 40 days, XO mushroom sauce, lemongrass beef broth
- CALI-FLOWER VEGAN _____ 39
Whole roasted with curry, herb salad, crispy chickpeas, tahini sauce
- BBQ RIBS, 1KG _____ 65
Pork ribs, bourbon BBQ sauce, sour coleslaw, pickles

SIDES

- GARLIC BREAD,
SQUASH MOUSSELINE,
FRENCH FRIES OF COURSE!
MINI MAC & CHEESE,
VEGGIE! VEGGIE! VEGGIE!
COLESLAW

7

GUILTY PLEASURE

- SPECIAL OF THE DAY FROM "BELLES ENVIES" _____ 14
- KEY LIME PIE _____ 12
- SUNDAE _____ 12
- MILKSHAKE _____ 12
- CHEESECAKE _____ 12
- RICE PUDDING VEGAN ET SANS GLUTEN _____ 12
Coconut milk, nougatine of squash seeds
- GOURMET COCKTAIL _____ 20
Havana Club 3 años rum, Amaretto Disaronno, Kahlúa, Chocolate bitters, sugar syrup, espresso shot, mascarpone whipped cream

BUSINESS LUNCH

STARTER, MAIN COURSE & COFFEE

39

*To choose among the dishes
mentioned with the ★ sign.
Drink not included.*



THE "HOME-MADE" DISHES ARE PREPARED ON THE SPOT FROM RAW PRODUCTS.
GLUTEN FREE BREADS ARE AVAILABLE ON REQUEST. PLEASE INFORM US OF ANY FOOD ALLERGIES.
ALL OUR MEATS ARE OF FRENCH & EUROPEAN ORIGIN.
NET PRICE IN EURO, VAT INCLUDED.

GRAPE VARIETIES

WHITE

CHARDONNAY

Its berries are small and golden. They produce rich, balanced, light wines with a remarkable aroma of lime blossom, hazelnut, fresh butter and roasted almonds with an aftertaste that lasts a long time in the mouth.

CLAIRETTE

Flower, honey.

GARGANEGA

Aromas of apricot, acacia, bitter almond, date, sweet spices, white flowers, tropical fruits, jasmine, honey, apple, plum, burnt sugar, elderberry, candied lemon or orange peel.

GEWURZTRAMINER

Spicy specialty from Alsace. Aromas of lychee, rose, gingerbread, cinnamon, hay and roasted dried fruits.

GRECANICO

Its nose is distinctive: notes of lemon zest, yellow apple, honeydew melon and almond. On the palate, its texture is velvety and we taste tropical fruits.

GRENACHE NOIR

Anise, fennel, mint.

GRUNER VELTINER

What makes Grüner Veltliner so special is its typical “Pfefferl” (“pepperiness”): this spicy flavour, reminiscent of a pinch of white pepper, is combined with notes of yellow stone fruit, citrus and fresh herbs and defines the character of the grape variety.

MERSEGUERA

Slightly fizzy on the attack, this taste trace quickly disappears, giving way to a wine of medium acidity, medium body and beautiful aromas of walnut, pear, almond and candied orange (in that order). The finish, not short, moves on to notes of green orange, dried flowers.

MUSCAT

Fruity with musky notes.

RIESLING

One of the world’s greatest white grape varieties. Beautiful, delicate fruity aromas of grapefruit, dried flowers, candied apricot, sweet spices, toasted dried fruit and flint.

ROUSSANNE

White flowers with vanilla and almond notes yellow fruits.

SAUVIGNON BLANC

The main white grape of Bordeaux. It produces firm, fruity and fine wines with notes of blackcurrant leaf, iris, musk, gunflint and boxwood.

SILVANER

Flint, hawthorn.

VERDEJO

Verdejo wines are characterised by fruit (pear and apple) and citrus aromas as well as notes of anise and freshly cut grass.

VIIGNIER

Aromas of apricot, violet, light tobacco, gingerbread, sweet spices and beeswax.

RED

NEBBIOLO

Earthy notes, quality leather, tarry impressions, red fruits (from strawberry to raspberry to red currant) or black fruits (warm season or very ripe grapes), roses and violets.

BLAUFRANKISCH

Blaufränkisch is often associated with Gamay and Pinot Noir. However, in this wine from the Schiefer estate, it is more like a Rhône syrah, with aromas reminiscent of ground pepper. It is floral, the fruit is bright and the tannins are fine.

CABERNET FRANC

Black grape which offers aromas of pepper, violet and undergrowth.

CABERNET SAUVIGNON

Aromas of blackcurrant and liquorice, pepper. Wines that are slow to develop and which gain body and suppleness with time.

CHENAS

These red wines have a beautiful intense colour with bluish tints and complex aromas (fruity, floral and spicy). On the palate, they are tannic and harmonious.

CORVINA

Corvina is characterised by its aromatic fruitiness, high acidity and low phenol content, while being low in both tannins and pigments

CROATINA

Croatina produces robust, dark wines with moderate tannins. Thus, the variety has some similarities with Dolcetto. A spicy taste of black fruits like plums, morello cherries and blackcurrants characterise Croatia.

GRENACHE

Aromas of pomegranate, spices, dill, thyme and red fruits.

MALBEC

Spices, dried fruit, black currants and plums.

MERLOT

Aromas of red fruits, rose, undergrowth, vanilla, smoke and musk.

PINOT NOIR

Cherry, blackcurrant, pear and liquorice, morello cherry, prune, smoky notes, animal, game, leather.

PRIMITIVO

This grape variety is convincing with its enticing aromas of wild berries alongside hints of white pepper, cinnamon and cloves. A fine chocolate note rounds off the aroma of the Primitivo wine.

SANGIOVESE

Semi-intense colour and typical aromas of black cherry and wild spices, often also characterised by a high acidity and expressive tannins. This grape variety is convincing with its enticing aromas of wild berries alongside hints of white pepper, cinnamon and cloves. A fine chocolate note rounds off the aroma of the Primitivo wine.

SCIACARELLO

Spices, pepper.

SYRAH

Black fruits with a hint of leather and Havana, violet, Morello cherry, wild grass, liquorice, humus.

TEMPRANILLO

Aromas of red fruit (often strawberry or strawberry jam) and dried fruit, such as prunes. Notes of leather, tobacco leaves and spices are also common.

ZWEIGELT

Often compared to Gamay, Zweigelt has an enticing nose of berries, with a hint of herbs and spices.

ROSÉS

GRENACHE

In general, rosés made from Grenache have a bright pink colour. This variety gives the wines elegant aromas of citrus and red fruits such as raspberry and strawberry. It also adds fatness, fullness and power. On the palate, these rosés are very fresh.

WHITE WINES

75 CL

CHARDONNAY

BERINGER FOUNDER'S ESTATE _____ 42

Beringer’s Estate, California – 2018

CHARDONNAY BLANC FLORAL _____ 72

Domaine Amélie Guillot, France, Jura – 2019

HAHN CHARDONNAY _____ 68

Hahn, California – 2019

RULLY _____ 84

David Moret, France, Burgundy – 2019

RULLY MAGNUM _____ 140

David Moret, France, Burgundy – 2019

CHABLIS LA BOISSONNEUSE LES 7 LIEUX BIO _____ 95

Domaine Julien Brocard, France, Burgundy – 2019

MARSANNAY “CUVÉE SAINT-URBAIN” _____ 95

Domaine Jean Fournier, France, Burgundy – 2018

GIVRY 1^{ER} CRU LES GRANDES VIGNES _____ 105

Domaine Desvignes, France, Burgundy – 2019

AU BON CLIMAT _____ 110

Au bon Climat, California – 2019

CHABLIS 1^{ER} CRU CÔTE DE LÉCHET _____ 78

Domaine Isabelle et Denis Pommier,

France, Burdungy – 2019

PENFOLDS BIN 311 TUMBARUMBA _____ 145

Penfolds’ Estate, Australia – 2017

CHABLIS 1^{ER} CRU FOURCHAUME HVE _____ 145

Domaine William Fèvre, France, Burgundy – 2018

FREESTONE _____ 190

Joseph Phelps, California – 2018

MEURSAULT NARVAUX _____ 195

David Moret, France, Burgundy – 2019

RIDGE ESTATE _____ 210

Ridge, California – 2019

CHASSAGNE-MONTRACHET LES PIERRES BIO _____ 330

Domaine Olivier Leflaive, France, Burgundy – 2017

MEURSAULT 1^{ER} CRU “LES PERRIÈRES” _____ 1 900

Jean-Marc Roulot, France, Burgundy – 2009

VINTAGES MAY VARY.
ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH, PLEASE DRINK RESPONSIBLY.
NET PRICE IN EURO, VAT INCLUDED.

CLAIRETTE

CHÂTEAUNEUF-DU-PAPE _____ 195

Domaine Saint-Préfert, France, Rhône Valley – 2019

GARGANEGA

CALVARINO GARGANEGA _____ 95

Trebbiano Pieropan, Italy – 2018

GEWURZTRAMINER

GEWURZTRAMINER VENDANGES TARDIVES _____ 145

Domaine Hugel & Fils, France, Alsace – 2011

GRECANICO

MILLESULMARE _____ 190

Santa Maria La Nave Sonia Spadaro, Italy – 2017

GRENACHE NOIR

RIVESALTES TUILÉ _____ 110

Domaine Cazes, France, South West – 2007

GRUNER VELTLINER

GRUNER VELTLINER “FEDERSPIEL TERRASSEN” _____ 42

Domaine Wachau Romane Horvath, Austria – 2018

GRUNER VELTLINER “DURNSTEIN” _____ 65

Pichler-Krutzler, Austria – 2018

MERSEGUERA

LA TRACA BLANCO _____ 45

La Traca Toni Sarrión, Spain – 2019

MUSCAT

CUVÉE ORENGA DE GAFFORY _____ 65

Domaine Orenge de Gaffory, France, Corsica – 2017

RIESLING

RIESLING HAUS KLOSTERBERG _____ 48

Markus Molitor, Germany – 2018

RIESLING GRAND CRU “ENGELBERG” _____ 95

Mélanie Pfister, France, Alsace – 2017

ROUSSANNE	
SAINT-JOSEPH “DIGUE”	120
Yves Cuilleron, France, Rhône Valley – 2020	
SAUVIGNON BLANC	
MENETOU-SALON	55
Domaine La Clef du Récit, France, Loire – 2016	
SANCERRE	72
Domaine La Clef du Récit, France, Loire – 2020	
RESERVE SAUVIGNON BLANC	75
Cape Point, South Africa– 2015	
MOUNT RILEY	68
Mount Riley, New Zealand – 2017	
CHÂTEAU DE SANCERRE TERRE DE SILEX HVE	88
Château de Sancerre, France, Loire – 2018	
MENETOU-SALON CLOS LES BLANCHAIS	65
Domaine Henry Pellé, France, Loire – 2018	
CAPE MENTELLE	90
Cape Mentelle, Australia – 2017	
POUILLY-FUMÉ AUBAINE	110
Domaine Jonathan Didier Pabiot, France, Loire – 2017	
POUILLY-FUMÉ MAJORUM BIO	230
Michel Redde et Fils, France, Loire – 2013	
SILVANER	
SILVANER “FRANKEN”	48
Zehnthof Luckert, Germany – 2018	
VERDEJO	
OSSIAN	145
Ossian, Spain – 2016	
VIOGNIER	
VIOGNIER “LES VIGNES D’À CÔTÉ”	58
Yves Cuilleron, France, Rhône Valley – 2018	
CONDRIEU LA PETITE CÔTE	150
Yves Cuilleron, France, Rhône Valley – 2019	

RED WINES	
75 CL	
BLAUFRANKISCH	
RIED KONIGSBERG VILLAGE	110
Domaine Schiefer, Austria – 2017	
CABERNET FRANC	
SAINT-NICOLAS DE BOURGEUIL “TERRASSE DE LUNE”	70
Complice de Loire, France, Loire – 2017	
CABERNET SAUVIGNON	
NAPA VALLEY CABERNET SAUVIGNON	110
Beaulieu Vineyard, California – 2016	
LACOSTE BORIE – SUSTAINABLE VITICULTURE	180
Château Grand-Puy Lacoste, France, Bordeaux – 2017	
TAPESTRY RESERVE	280
Beaulieu Vineyard, California – 2015	
PENFOLDS BIN 389	280
Penfolds, Australia – 2016	
DIAMOND CREEK RED ROCK TERRACE	390
Diamond Creek, California – 2011	
OPUS ONE OUVERTURE	590
Opus One, California – 2017	
CORVINA	
VALPOLICELLA SUPERIORE	63
Musella, Italy – 2017	
CROATINA	
AMARONE DELLA VALPOLICELLA	870
Dal Forno, Italy – 2013	
GRENACHE	
LA GARNACHA	99
Mustiguillo, Spain – 2016	
CHÂTEAUNEUF-DU-PAPE “AUGUSTE FAVIER”	190
Domaine Saint-Préfert, France, Rhône Valley – 2019	

MALBEC	
TERRAZAS MALBEC	85
Terrazas de Los Andes, Argentina – 2018	
MERLOT	
BERINGER FOUNDER’S ESTATE MERLOT	42
Beringer’s Estate, California – 2017	
ORIGAMI	65
Château L’Évêché, France, Bordeaux – 2017	
QUINTESSENCE DE PEYBONHOMME BIO & VEGAN	65
Château Peybonhomme Les Tours, France, Bordeaux– 2018	
CHÂTEAU HAUT-BRION “1^{ER} GRAND CRU CLASSÉ”	840
Domaine Clarence Dillon, France, Bordeaux – 2004	
SASSICAIA	780
Tenuta San Guido, Italy – 2013	
CHÂTEAU LA TOUR HAUT-BRION “CRU CLASSÉ DE GRAVES”	1 200
Domaine Clarence Dillon, France, Bordeaux – 2005	
LA CHAPELLE DE LA MISSION HAUT-BRION	480
Domaine Clarence Dillon, France, Bordeaux – 2011	
NEBBIOLO	
BAROLO ROCHE DI CASTIGLIONE	650
Alfredo Vietti, Italy – 2015	
PINOT NOIR	
SANCERRE	68
Domaine La Clef du Récit, France, Loire – 2019	
HAUS KLOSTERBERG	89
Markus Molitor, Germany – 2017	
MENETOU-SALON LES CRIS	90
Domaine Pellé, France, Loire – 2015	
MERCUREY “LES VAUX”	72
Paul & Marie Jacqueson, France, Burgundy – 2018	
MARANGES 1^{ER} CRU CHÂTEAU DE MERCEY	98
LES CLOS ROUSSOTS	98
Domaine Antonin Rodet, France, Burgundy – 2017	
MOUNT RILEY	99
Marlborough, New Zealand – 2017	
AU BON CLIMAT	110
Au Bon Climat, California – 2018	
AUXEY-DURESSES	120
Agnès Paquet, France, Burgundy – 2017	

BAMBULE!	74
Judith Beck, Austria – 2018	
MARSANNAY “LONGEROIES”	130
Domaine Jean Fournier, France, Burgundy – 2017	
POMMARD “EN BRESFUL”	175
Jean-Michel Giboulot, France, Burgundy – 2017	
CHAMBOLLE-MUSIGNY “LES CONDEMENNES”	240
Aurélien Verdet, France, Burgundy – 2018	
VOSNE ROMANÉE 1^{ER} CRU LES BEAUX MONTS	310
Aurélien Verdet, France, Burgundy – 2018	
CLOS VOUGEOT GRAND CRU	420
Camille Giroud, France, Burgundy – 2014	
GEVREY-CHAMBERTIN 1^{ER} CRU LAVAUT-ST-JACQUES	430
Camille Giroud, France, Burgundy – 2018	
PRIMITIVO	
CONTE GIANGIROLAMO	95
Tenute Girolamo, Italy – 2017	
SANGIOVESE	
ROSSO DI MONTALCINO	110
Casanova Di Neri, Italy – 2016	
TIGNANELLO	270
Antinori, Italy – 2018	
SCIACERELLO	
PUMONTE	89
Domaine D’Alzipratu, France, Corsica – 2017	
SOUSAO	
QUINTA DA GAIVOSA, VINTAGE	195
Alves De Sousa, Portugal – 2003	
SYRAH	
CÔTES DU RHÔNE “CLOS BEATUS ILLE”	58
Domaine Saint-Préfert, France, Rhône Valley – 2019	
HAHN CENTRAL COAST	70
Hahn, California – 2019	
TERRASSES DU LARZAC L’ÉVEIL BIO	75
Domaine Mas Conscience, France, Languedoc – 2019	

CROZES-HERMITAGE LHONY	90
Domaine Gaylord Machon, France, Rhône Valley – 2016	
SAINT-JOSEPH LES GRANILITES BIO	115
Domaine M. Chapoutier, France, Rhône – 2019	
CÔTE RÔTIE BASSENON	190
Yves Cuilleron, France, Rhône Valley – 2017	
RWT BAROSSA VALLEY SHIRAZ	390
Penfolds, Australia – 2017	

TEMPRANILLO

AALTO	180
Alto, Spain – 2018	

ZINFANDEL

RIDGE GEYSERVILLE ZINFANDEL	185
Ridge, California – 2018	

ZWEIGELT

INK	55
Judith Beck, Austria – 2020	

ROSÉ WINES

75 CL

GRENACHE

CHÂTEAU LA COSTE	65
Château La Coste, France, Provence – 2020	
ROSÉ ET OR CHÂTEAU MINUTY	85
Domaine Minuty, France, Provence – 2020	
ROSÉ ET OR CHÂTEAU MINUTY MAGNUM	175
Domaine Minuty, France, Provence – 2020	

NATURAL WINES

75 CL

WHITE

BOURGOGNE ALIGOTÉ LES VALENDONS	80
Domaine Uliz Pommard, France, Burgundy – 2018	

RED

CHAPELLE	75
Domaine des Accoles, France, Ardèche – 2015	

SAKÉ

75 CL

OMACHI

L'AUBE JUNMAI LES LARMES DU LEVANT	95
France – 2019	

RIZ

UMESAKE NO KYO UMETSU-SHUZO, 50CL	135
Japan	

TAMASAKAE

OMACHI JUNMAI CUVÉE SPÉCIALE LES LARMES DU LEVANT	110
France – 2018	

YAMADANISHIKI

HANAGAKI OKUDARU JUNMAI DAIGINJO TARUZAKE NAMBU SHUZO HANAGAKI	310
Japan – 2018	

DESSERT WINES

75 CL

GEWURZTRAMINER

GEWURZTRAMINER VENDANGES TARDIVES	98
Domaine Hugel & Fils, France, Alsace – 2011	

GRENACHE NOIR

RIVESALTES TUILÉ	85
Domaine Cazes, France, South West – 2007	

CHAMPAGNES

75 CL

PERRIER-JOUËT GRAND BRUT	120
France, Champagne	
PERRIER-JOUËT BLASON ROSÉ	145
France, Champagne	
PERRIER-JOUËT BLANC DE BLANCS	165
France, Champagne	
LAURENT PERRIER ULTRA BRUT	195
France, Champagne	
BESSERAT DE BELLEFON TRIPLE B CUVÉE BIO	175
France, Champagne	
"R" DE RUINART	190
France, Champagne	
RUINART ROSÉ	220
France, Champagne	
RUINART BLANC DE BLANCS	245
France, Champagne	
RUINART BLANC DE BLANCS MAGNUM	490
France, Champagne	
PERRIER-JOUËT BELLE ÉPOQUE	450
France, Champagne – 2012	
DOM PÉRIGNON	450
France, Champagne – 2012	
KRUG	590
France, Champagne	
KRUG MAGNUM	1 180
France, Champagne	

PROSECCO

75 CL

GLERA	55
Prosecco Zonin 1821, Bio Zonin, Italy	

BEERS

1664, 25CL	10
1664 ALCOHOL-FREE, 33CL	
AUBRAC AMBRÉE, 33CL	10
BAPBAP POIDS PLUME, 33CL	
BUDWEISER USA, 33CL	10
CORONA, 33CL	
LA PARISIENNE BLANCHE, 33CL	10
LA PARISIENNE ROUSSE, 33CL	
ALTIPLANO ORGANIC, 33CL	10

DRAUGHT BEERS

25 CL

DEMORY PARIS (ALE)	9
BROOKLIN EAST (IPA)	
BÊTE BLANCHE (BLANCHE)	9

SOFTS

JUICE

NECTAR, 25CL _____	12
Cranberry, strawberry, vine peach, William's pear	
PURE BLOND ORANGE JUICE, 25CL _____	12
PURE ORGANIC APPLE JUICE, 25CL _____	12
PURE RED TOMATO JUICE, 25CL _____	12

SODAS

CHARITEA GREEN, 33CL _____	11
COCA-COLA, 33CL _____	7
COCA-COLA ZERO, 33CL _____	7
VAIVAI COCONUT WATER, 33CL _____	9
FEVER TREE LIGHT TONIC WATER, 20CL _____	8
RED BULL, 25CL _____	8
SPRITE, 33CL _____	7

WATER

BADOIT ROUGE, 75CL _____	8
EVIAN, 75CL _____	8
EVIAN, 33CL _____	6
PERRIER, 33CL _____	6
SAN PELLEGRINO, 75CL _____	8
FILTERED WATER*, 50CL _____	4

*1€ donated to the association



HOT DRINKS

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 BIO KUSMI _____	8
Bio detox, Bio Darjeeling	

HOT MILK _____	8
Oat, soy, almond, semi-skimmed, skimmed, whole	

HOT CHOCOLATE _____	8
CAFÉ OR CHOCOLAT LIÉGOIS _____	10