

*lunch
dinner*

MENU

STARTERS SHARING IS CARING

GUACAMOLE & TORTILLA CHIPS <small>VEGAN & GLUTEN FREE</small> _____	11
Avocado, lime, pico de gallo, coriander, roasted pepitas	
MINI BEEF BURGERS _____	18
French beef, cucumber pickles, mustard, BBQ sauce	
MINI PULLED PORK BURGERS _____	18
Pulled pork, cucumber pickles, coleslaw, gochujang mayo	
LOBSTER ROLL _____	29
Toasted brioche bread, shredded lobster, herb mayonnaise, lime	
VEGGIE FUTOMAKI ★ <small>VEGAN & GLUTEN FREE</small> _____	15
Marinated vegetable maki, marinated ginger	
GASPACHO TEQUILA VERDE <small>VEGAN & GLUTEN FREE</small> _____	19
Cucumber, avocado, mint, coriander oil, lime, smoked salt, Tequila condiment	
TOSTADAS LANGOUSTINE _____	26
Corn tortilla, langoustine, guacamole, pepita sauce, red onion pickles, chili pepper, fresh herbs, lime	
CEVICHE <small>GLUTEN FREE</small> _____	23
Sea bream, watermelon, Urfa chilli, cucumber, tomato and lemongrass water, spring onion	
BEEF TATAKI ★ _____	22
Thin slices of rump steak, puffed rice, soy-sesame dressing, peanuts, coriander	
BURRATA _____	24
Burrata, grilled and candied pepper, chimichurri, pine-olive salsa, corn croutons	

BETWEEN BOTH

«L.A.» COBB SALAD <small>GLUTEN FREE</small> _____	25
Lettuce, mizuna, tomato, egg, avocado, chicken, cucumber pickles, red onion, Roquefort, ranch dressing	
<i>With bacon</i> _____	+4
«CAESAR» SALAD _____	23
Romaine, croutons, grated aged Rodez cheese, caesar sauce	
<i>With chicken fillet</i> ★ _____	+4
<i>With shrimp</i> _____	+12
L.A. TO ATHENS SALAD <small>GLUTEN FREE</small> _____	22
Green and red tomatoes, cucumber, melon, black olives, fried capers, feta sorbet, sumac, spring onions, roasted almonds, green vinaigrette	

MAIN COURSES

FRIED CHICKEN ★ _____	24
Crispy chicken fillet, mayonnaise and salsa verde	
GRILLED FISH TACOS ★ _____	29
Corn tortilla, catch of the day, pico de gallo, pickles, avocado cream, fresh chilli, coriander	
VEGGIEMANIA ★ <small>VEGAN & GLUTEN FREE</small> _____	24
Laurent Berrurier's roasted vegetables with zaatar, tahini with preserved lemon	
MAC & CHEESE _____	23
Mezzi rigatoni, caramelised onions, Comté cheese, aged cheddar, herb breadcrumbs	
SAN FRANCISCO CIOPPINO _____	39
Langoustine, catch of the day, cockles, fennel, 'nduja sausage, lemon peel, fresh herbs, garlic bread	
MONTECITO BURGER _____	29
French beef, pickles, aged French cheddar, mustard, BBQ sauce, served with french fries	
<i>With bacon</i> _____	+4
BEEF ASADA, OAXACA STYLE _____	39
Grilled matured sirloin, chimichurri sauce, corn tortilla, chilli pickles, grilled spring onion, radish, coriander, lime	
BBQ RIBS _____	33
Pork ribs, tangy coleslaw, BBQ sauce	
PIZZETTA TRUFFLE LOVERS _____	28
Burrata, Comté cheese, mushrooms, fresh truffle	

SIDES

FRENCH FRIES ÉVIDEMMENT! VEGAN & GLUTEN FREE
MINI MAC & CHEESE, THE ORIGINAL ONE
VEGGIE! VEGGIE! VEGGIE! VEGAN & GLUTEN FREE
COLESLAW SOY SAUCE VEGAN

Sauces

CHIMICHURRI, BBQ,
MAYO GOCHUJANG,
SRIRACHA

WORK & LUNCH

MONDAY TO FRIDAY
LUNCH ONLY
EXCLUDING PUBLIC HOLIDAYS

STARTER,
MAIN OR SALAD
& COFFEE

39

*To choose among the dishes
mentioned with the ★ sign.*

Drink not included.

GUILTY PLEASURES

ICE CREAM _____ 9
Two scoops of ice cream of the day

SUNDAE _____ 12
Yoghurt ice cream, peach, strawberry, almond,
vanilla whipped cream

RED FRUITS CRUMBLE _____ 12
Served with raw cream

KEY LIME PIE _____ 12

BLUEBERRY CHEESECAKE _____ 12

BROWNIE _____ 12
Served with vanilla ice cream and caramel

LET'S BRUNCH

EVERY SUNDAY
FROM 12.00PM TO 4.00PM

Hot drink,
fruit juice,
bakery basket,
starter, main course, dessert
& cocktail of your choice

78

INFORMATION & BOOKING :
montecitoparis.com
bonjour@montecitoparis.com
+33 (0)1 80 40 76 40



THE "HOME-MADE" DISHES ARE PREPARED ON THE SPOT FROM RAW PRODUCTS.
ALL OUR MEATS ARE OF FRENCH & EUROPEAN ORIGIN.
GLUTEN FREE BREAD AVAILABLE ON REQUEST. PLEASE INFORM US OF ANY FOOD ALLERGY.
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

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

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

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.

CARIGNAN

Colourful, full-bodied, powerful wine with aromas of banana, black cherry and sweet spices.

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 Croatina.

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.

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.

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.

SCIACARELLU

Spices, pepper.

SYRAH

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

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.

ZWEIFELT

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

ROSÉ

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
Domaine Beringer, California – 2018	
MÂCON-VILLAGES VIEILLES VIGNES _____	65
Domaine Touzot, France, Bourgogne – 2020	
CHARDONNAY BLANC FLORAL _____	72
Domaine Amélie Guillot, France, Jura – 2019	
HAHN CHARDONNAY _____	68
Hahn, California – 2019	
RULLY _____	84
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	
PENFOLDS BIN 311 TUMBARUMBA _____	145
Domaine Penfolds, Australia – 2017	
CHABLIS 1^{ER} CRU FOURCHAUME HVE _____	145
Domaine William Fèvre, France, Burgundy – 2018	
FREESTONE _____	190
Joseph Phelps, California – 2018	
MEURSAULT LES NARVAUX _____	195
David Moret, France, Burgundy – 2019	
RIDGE ESTATE _____	210
Ridge, California – 2019	

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

MILLESIMARE _____	190
Santa Maria La Nave di Sonia Spadaro, Italy – 2017	

GRUNER VELTLINER

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 Orenca 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	
RÉSERVE 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
Domaine Cape Mentelle, Australia – 2017	
POUILLY-FUMÉ "AUBAINE" _____	110
Domaine Jonathan Didier Pabiot, France, Loire – 2018	
POUILLY-FUMÉ MAJORUM BIO _____	230
Michel Redde et Fils, France, Loire – 2013	

VERDEJO

OSSIAN _____	145
Domaine 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 ROUGES

75 CL

BLAUFRANKISCH

RIED KÖNIGSBERG VILLAGE _____	110
Domaine Schiefer, Austria – 2017	

CABERNET FRANC

SAINT-NICOLAS DE BOURGEUIL "TERRASSE DE LUNE" _____	70
Complice de Loire, France, Loire – 2017	
CHINON «V» (75CL/150CL) _____	55/110
Pierre & Bertrand Couly, France, Loire – 2015	

CABERNET SAUVIGNON

NAPA VALLEY CABERNET SAUVIGNON	
BEAULIEU VINEYARD _____	110
Domaine Beaulieu Vineyard, California – 2016	
LACOSTE BORIE – VITICULTURE RAISONNÉE _____	180
Château Grand-Puy Lacoste, France, Bordeaux – 2017	

PENFOLDS BIN 389 _____	280
Domaine Penfolds, Australia – 2016	

CARIGNAN

LES SORCIÈRES _____	58
Clos des fées, France, Languedoc – 2020	

CORVINA

VALPOLICELLA SUPERIORE _____	63
Musella, Italy – 2017	

CROATINA

AMARONE DELLA VALPOLICELLA _____	870
Dal Forno, Italy – 2013	

GRENACHE

FAUGÈRES _____	95
Domaine Léon Barral, France, Languedoc – 2018	
LA GARNACHA _____	99
Domaine Mustiguillo, Spain – 2016	
VACQUEYRAS «LOPY V» _____	110
Domaine Le Sang des Cailloux, France, Rhône Valley – 2019	
CHÂTEAUNEUF-DU-PAPE "AUGUSTE FAVIER" _____	190
Domaine Saint-Préfert, France, Rhône Valley – 2019	

MALBEC

TERRAZAS MALBEC _____	85
Domaine Terrazas de Los Andes, Argentina – 2018	

MERLOT

BERINGER FOUNDER'S ESTATE MERLOT _____	42
Domaine Beringer, California – 2017	
ORIGAMI _____	65
Château L'Évêché, France, Bordeaux – 2017	
QUINTESSANCE DE PEYBONHOMME BIO & VEGAN _____	65
Château Peybonhomme Les Tours, France, Bordeaux – 2018	

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	
LES CLOS ROUSSOTS _____	98
Domaine Antonin Rodet, France, Burgundy – 2017	
MOUNT RILEY _____	99
Mount Riley, New Zealand – 2017	
AU BON CLIMAT _____	110
Au Bon Climat, California – 2018	
AUXEY-DURESSES _____	120
Agnès Paquet, France, Burgundy – 2017	
MARSANNAY LES LONGEROIES _____	130
Domaine Jean Fournier, France, Burgundy – 2017	
POMMARD "EN BRESCUL" _____	175
Jean-Michel Giboulot, France, Burgundy – 2017	
CHAMBOLLE-MUSIGNY "LES CONDEMNES" _____	240
Aurélien Verdet, France, Burgundy – 2018	
VOSNE ROMANÉE 1^{ER} CRU LES "BEAUX MONTS" _____	310
Aurélien Verdet, France, Burgundy – 2018	

PRIMITIVO

CONTE GIANGIROLAMO _____	95
Tenute Girolamo, Italy – 2012	

SANGIOVESE

ROSSO DI MONTALCINO _____	110
Casanova Di Neri, Italy – 2016	
TIGNANELLO _____	270
Domaine Antinori, Italy – 2018	

SCIACERELLU

PUMONTE _____	89
Domaine D'Alzipratu, France, Corsica – 2017	

SOUSAO

QUINTA DA GAIVOSA, VINTAGE _____	195
Alves De Sousa, Portugal – 2003	
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
Domaine Penfolds, Australia – 2017	

TEMPRANILLO

AALTO "SOUS ALLOCATION" _____	180
Domaine Alto, Spain – 2018	

ZINFANDEL

RIDGE GEYSERVILLE ZIN _____	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	
CHÂTEAU MINUTY PRESTIGE (75CL/150CL) _____	70/140
Domaine Minuty, France, Provence – 2020	
ROSÉ ET OR CHÂTEAU MINUTY (75CL/150CL) _____	85/175
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

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

SPARKLING

75 CL

GLERA _____ 55
Prosecco Zonin 1821, Bio Zonin, Italy

CALIFORNIA BRUT _____ 90
Louis Pommery, Napa Valley, California

WINES OF EXCEPTION

ARE YOU A LOVER OF FINE WINES? OR SOMETHING SPECIAL TO CELEBRATE?
DISCOVER OUR SELECTION.

WHITE WINES

75CL

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

RED WINES

75CL

DIAMOND CREEK RED ROCK TERRACE _____ 390
Diamond Creek, California – 2011
OPUS ONE OUVERTURE _____ 590
Domaine Opus One, California – 2017
AMARONE DELLA VALPOLICELLA _____ 870
Dal Forno, Italy – 2013
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" _____ 1200
Domaine Clarence Dillon, France, Bordeaux – 2005
LA CHAPELLE DE LA MISSION HAUT-BRION _____ 480
Domaine Clarence Dillon, France, Bordeaux – 2011
BAROLO ROCCHES DI CASTIGLIONE _____ 650
Alfredo Vietti, Italy – 2015
CLOS VOUGEOT GRAND CRU _____ 420
Camille Giroud, France, Burgundy – 2014
GEVREY-CHAMBERTIN 1^{ER} CRU LAVAUT-SAINT-JACQUES _ 430
Camille Giroud, France, Burgundy – 2018

SOFTS

JUICES

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

HOMEMADE ICED TEA, 33CL _____	8
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

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

BEERS

1664, 25CL _____	10
1664 ALCOHOL-FREE, 33CL _____	10
AUBRAC AMBRÉE, 33CL _____	10
BUDWEISER USA, 33CL _____	10
CORONA, 33CL _____	10
LA PARISIENNE ROUSSE, 33CL _____	10
ALTIPLANO ORGANIC, 33CL _____	10

DRAUGHT BEERS

25 CL

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