

LE CAFÉ de la Fantaisie



LE CAFÉ Spirits

MEZCAL 4cl

Del Maguey	10
La Escondida	18

TEQUILA 4cl

Olmeca	12
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PISCO 4cl

Cuatro Gallos	10
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CACHAÇA 4cl

Cana de Belem Cachaça	8
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GIN 4cl

Tanqueray original	10
Monkey 47	16

VODKA 4cl

Belvedere	16
Ketel One	10

RHUM 4cl

Bacardi Carta Blanca	10
Plantation dark	12
Zacapa XO	32

CHARTREUSE 4cl

Chartreuse verte	14
Chartreuse jaune	16
Élixir Végétal	30

COGNAC 4cl

Godet N°1	12
Hennessy XO	50

WHISKY 4cl

Monkey Shoulder	10
Blended, Malt Scotch	
Bulleit Bourbon	10
Bulleit Rye	12
Lagavulin 8 ans Single Malt	18
Dalmore 12 ans Single Malt	16

ARMAGNAC/ 4cl BAS-ARMAGNAC/ CALVADOS

Armagnac Clos Martin VSOP 8 ans	12
Armin 10 ans bas-armagnac	18
Calvados Fine Sassy	10
Calvados Christian Drouin	12

The list of allergens present in our products is available on request. Net prices in Euros, taxes and services included.
Checks are not accepted. All our wines come from AOC, IGP, and VDF appellations
and are in 75cl bottle format unless indicated otherwise on the menu. All wines contain sulfites.

MORNING ESSENTIALS

Croissant	3
Pain au chocolat	3,5
Scrambled eggs and toast	12

9,5€ • BREAKFAST MENU Served from 7:30AM to 12AM

Hot drink, fruit juice
and pastries or baguette,
butter & jam

12€ • AT THE COUNTER MENU

Ham-butter sandwich
+ coffee or tea

PASTRIES FROM THE COUNTER Served all day

Madeleines x2	5
Cookie	4
Cake of the day	6

DESSERTS From 12AM to 22PM

Churros, chocolate sauce	8
Fan slice	8
Chocolate mousse	12
Fresh strawberries and homemade whipped cream	13
Fruit salade	7
Gourmet Coffee or Tea	11
Ice cream or Sorbet (ask for our flavors) 1, 2 or 3 scoops	3, 5, 8

LE CAFÉ de la Fantaisie

LUNCH AND DINNER - From 12AM to 10PM

Starters

Leeks vinaigrette	8
Beets with goat cheese	8
Shaved carrots salad orange vinaigrette	7

Salads

Chicken Caesar salad or vegetarian	18 16
Tomato, feta and cucumber	18
Potato and tuna salad, topped with poached egg	19

Mains

White fish with vegetables	23	Butcher's cut tartare sauce, french fries and green salad	24
Eggplant gratin, tomato sauce	19	Rigatoni with spinach and ricotta	16
Beef carpaccio	21		

Daily special - 18

A different recipe from Monday to Friday

CAFÉ MUST-HAVE - From 12AM to 10PM

Eggs with mayonnaise	8	Avocado toast	15
Croque-Monsieur, green salad	17	Pâté en croûte	16
Sharing board cold cuts, cheese or mixed	23	Smoked salmon platter with blinis, and sour cream	18

SIDES

French fries	7	Mashed potatoes	7
Green salad	5		

Chocolate éclair by Szabolcs Bozó • 4

Signature éclair born from our collaboration with the artist



LE CAFÉ
Beers and softs

COFFEES

L'abre à café,
Honduras and Peru Blend

Ristretto, espresso, décaf	3
Double espresso	5
Americano	4
Macchiato, noisette	4
Cappuccino	7
Latte, flat white	7
Hot chocolate "Manjari"	8
Matcha, chaï latte	7
Extra shot coffee	+2
Milk supplement	+2

TEAS

Le parti du thé

Organic teas from around the world

Black tea, Pretty Good Breakfast
Black tea, Earl Grey Fleurs Bleues
Black tea, Chaï Massala
Black tea, Rwanda
Green tea, Jasmin Classique Bio
Green tea, Mister Green, Détox
Green tea, Ile Stevenson

Herbal tea

Feel Good Bio (<i>Verbena, orange blossom, chamomile, lime blossom, blueberry petals, citrus</i>)
Pretty Summer (<i>Red berries</i>)

DRAFT BEERS

Blond beer	25cl 50cl
White beer	5 8

NO-LOW

Martini Floreal, 5 cl	6
Martini Vibrante, 5 cl	6
Liminana Cristal 100 Pastis 0%, 5 cl	5
Mocktail - Gingerum - Belzar, 25 cl	11
Mocktail - Spritz - Belzar, 25 cl	11
Beer 0° 33 cl	8

FRESH DRINKS

Homemade Iced Tea, 33 cl	7
Sprite, 25 cl	5
Lipton Ice tea, 25 cl	5
Coca-Cola or Zéro, 33 cl	6
Orangina, 25 cl	6
Schweppes Tonic, 25 cl	5
Badoit rouge, 33cl	5
Evian, 33cl	5
Evian ,75cl	10
Badoit verte, 75cl	10

FRUIT JUICE

Tomato, peach	8
Orange, apple or grapefruit	7

LE CAFÉ
*Cocktails,
aperitifs & wines*

APERITIFS

Pastis 5l, 2cl	5
Suze, 4cl	6
Limoncello Mamma Mia, 4cl	8
White Martini, 6cl	7
Red Martini, 6cl	7
Red Port – Sandeman, 4cl	6
White Port – Sandeman, 4cl	6
Get 27, 4cl	8
Amaretto – Adriatico, 4cl	9
Rosolio di bergamoto	11
Italicus, 4cl	

WHITE

Chenin, blanc	12cl 75cl
Domaine Clo, L'original	8 45

Bourgogne Chardonnay, 2023	12 60
Domaine Mauperthuis, Les Truffières	

RED

IGP Méditerranéen, 2024	8 55
Domaine Famille Boel, le gras c'est la vie	

Chinon, 2024	10 65
Domaine Olga Raffault, La Fraich'	

ROSÉ

Côtes de Provence, 2023	12 60
Domaine Château de Minuty	

Château Léoube	11 50
Côtes de Provence 2024	

Château Léoube Magnum	100
Côtes de Provence 2024	

CHAMPAGNE BRUT

Vollereaux Réserve	15 85
Veuve Clicquot	23 150

COCKTAILS

Mojito *	Expresso Martini	Margarita *
Daiquiri *	Pornstar Martini	Negroni *
Aperol Spritz	Pisco Sour	
Moscow Mule		



*COCKTAILS - 8€
IN HAPPY HOUR
5PM TO 7PM