

BRUNCH- 37€

1 JUICE
+
1 HOT DRINK
+
3 DISHES OF YOUR CHOICE

SAVORY

BACON SCONES

Maple syrup and raw cream

EGGS BENEDICT

Hollandaise sauce and Prince de Paris ham

EGGS ROYALE (+€2)

Hollandaise sauce and smoked salmon

SEASONAL SHAKSHUKA (v)

Seasonal vegetables, feta, egg, and grilled bread

AVOCADO TOAST (v)

*Grilled sourdough, guacamole, poached egg
(Add smoked salmon +€2)*

GRILLED CHEESES (v)

Labneh with zaatar, sumac onions

SWEET

GLUTEN-FREE BROWNIE

Chocolate, cinnamon, raw cream

PANCAKES

Salted butter caramel and binchotan-grilled pineapple

GRANOLA BOWL

Farm yogurt from Ferme des Peupliers, homemade granola, seasonal fruits

BANOFFEE

Banana, pecan nuts, dulce de leche, cocoa & nutmeg crumble

WATER

Microfiltrée Castalie, still or sparkling water — 4 *unlimited*

SOFTS

Tonic water bio, « Indian» ou « Concombre», Artonic 25 cl — 7

Coca-Cola / Coca-Cola zéro 33 cl — 6

Uma Ginger Beer — 7

Uma Iced Tea, Green Tea Leaf Infusion, Basil, Lime — 7

Uma Iced Tea, rooibos, cinamon, peach — 7

APF Christine - Naturally fermented jun made from honey with pear and meadowsweet — 7

APF Leitmotiv - A kefir fermented with red fruits and Sichuan pepper — 7

JUICE

Orange juice — 5

Organic apple juice — 5

Organic Tomato juice - 5

ACE, orange, carrot — 7

GREEN DETOX, cucumber, pineapple, granny smith — 7 (+2€ menu option)

COFFEE (CAFÉ LOMI, PARIS)

Espresso / Ristretto / Long black — 3

Macchiato / Noisette — 3,50

Capuccino / Latte / Americano — 5

Hot Chocolate — 6

TEA AND INFUSIONS (BONTHÉS, PARIS)

Sencha, Menthe, Yunnan d'Or, Earl Grey, Vanilla, French Cancan,

Verbena, frosted mango — 5

Matcha latte/ Ice matcha latte — 7

EAT ME
LIKE IT'S HOT