

## WATER

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

## SOFTS

*Tonic water bio, « Indian» 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*

*Archipel Kombucha, black currant leaves — 7*

## JUICE

*Fresh juice (orange, grapefruit, apple) 25 cl — 5*

## COFFEE (Café Lomi, Paris)

*Expresso / Ristretto / Long black — 3*

*Macchiato / Noisette — 3,50*

*Capuccino / Latte / Americano — 5*

*Hot Chocolate — 6*

## Thés et Tisanes (Newby, london)

*Hunan green, English Breakfast, Earl Grey, Camomille, Peppermint— 5*

*Chai latte — 7*

*Matcha latte — 7*

## Bières 33cl

*FAUVE, New England Lager — 8,50*

*FAUVE, New England IPA — 9*

*PINK SUN, West Coast IPA (0,4% Vol) — 8*

## Mocktails

*NO NEGRONI, JNPR n°1 0.0%, BTTR n°1, VRMTH N°1 — 14*

*SPRITZ 0, L'aperitivo lessi, sparkling water — 14*

*SOBER GIN TONIC, JNPR n°1 0.0%, indian tonic Meneau — 14*

*SOBER DARK'N STORMY, RHHM n°1, ginger beer Uma, lime — 14*

## Cocktails

*ST-GERMAIN SPRITZ, elderflower liqueur, Archibald champagne, sparkling water — 14*

*APEROL SPRITZ, Aperol, Archibald champagne, sparkling water — 14*

*CAMPARI SPRITZ, Campari, Archibald champagne, sparkling water — 14*

*MOSCOW MULE, Fair quinoa vodka, lime, Uma ginger beer — 14*

*NEGRONI, Citadelle gin, Dolin red vermouth, Campari - 14*

*ESPRESSO MARTINI, Fair vodka, Fair coffee liqueur, espresso - 14*

## TRAVELLERS COCKTAILS

*PARIS, Orchard Keeper, calvados Cristian Drouin, vermouth Del*

*Professore Bianco, miel du tarn-et-Garonne et Scrappy's Orange Bitters - 14*

*NEW YORK, Manhattan, whisky Nikka Coffey Grain, vermouth Del*

*Professore Rosso, Aromatic Bitters, cerises Amarena - 14*

EAT ME  
LIKE IT'S HOT

# BRUNCH- 37€

**1 JUICE**

+

**1 HOT DRINK**

+

**3 DISHES OF YOUR CHOICE**

## Savory

### **BACON SCONES**

*Maple syrup and raw cream*

### **EGGS ROYAL/ BENEDICT**

*Hollandaise sauce and smoked salmon / Paris ham ( +2€)*

### **BURRATA (v)**

*Crunchy vegetables, burrata , pesto*

### **GREEN SHAKSHUKA (v)**

*Red pepper, tomato, feta, zaatar, egg*

### **AVOCADO TOAST (v)**

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

### **GRILLED CHEESES (v)**

*Cheddar, labneh with zaatar, sumac onions*

## Sweet

### **GLUTEN-FREE BROWNIE**

*Chocolate, hazelnuts, raw cream, salted butter caramel*

### **PANCAKE**

*Salted butter caramel and grilled pineapple*

### **GRANOLA BOWL**

*Greek yogurt, homemade granola, seasonal fruits*

### **BANOFFEE**

*Banana, pecan nuts, dulce de leche, cacao crumble & nutmeg*