

Breakfast

Served until 11 a.m

YOU CAN COMPOSE YOUR
BREAKFAST
A LA CARTE
OR CHOOSE ONE OF THE
MENUS BELOW

The menus are not changeable
Menus are served individually and
not for sharing

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ON THE RUN 4€

Filter Coffee and Cookie, Cake,
Swedish Cinnamon bun or brioche
of the day

LA GRANOLA CHIC 7€

Filter coffee or Espresso and a bowl
of granola served with fresh fruits,
honey and farmers raw milk yoghurt.
(Soy milk +0.8€)

LA TOTALE 14€

- A pastry (Cookie, Cake, Swedish Cinnamon bun or brioche of the day)
- A bowl of granola served with fresh fruits, honey and farmers yoghurt.
(Soy milk +0.8€)
- A hot beverage of your choice (see beverage menu)
- A fruit juice (see beverage menu)

A LA CARTE BREAKFAST

GRANOLA BOWL 6€

served with fresh fruits, honey and farmers yoghurt.
(Soy milk +0.8€)

THE TROUT 9€90

Soy marinated soft boiled egg
Served with gravlax trout, brioche,
dill cream & pickled vegetables

THE VEGETARIAN 9€90

Soy marinated soft boiled egg
Served with homemade cream cheese spread and chermoula on brioche,
roasted almonds & pickled vegetables

Lunch Menu

Served from 12h to 13h45

STARTERS

FETA & ZUCCHINI TARTE 3€
OR
GREEN & WHITE BEANS
Herb pesto & smoked gouda
OR
AUBERGINE IN LEMON
Grilled buckwheat

MAIN COURSES

SCORPION FISH
Cauliflower, capers & peach
vinaigrette
OR
CHICKEN SERVED COLD
Marinated zucchini, ginger sauce &
salad
OR
TUNA TARTAR +3€
Tomato mousse & smoked potatoes

DESSERTS

COLD PEACH & CHERRY SOUPE
Almond financier & apricot sorbet
OR
DARK CHOCOLATE IN DIFFERENT
TEXTURES
Vanilla cream caramel

*A bottle of 50 cl micro filtered water
(still or sparkling) is included in the
menu.*

Weekdays

Starter + Main dish or
Main dish + Dessert 22€
Starter + Main dish + Dessert 26€
One course: 20€
Selection of Cheeses: 7€

Weekend & bank holidays

Starter + Main dish or
Main dish + Dessert 31€
Starter + Main dish + Dessert 35€
One course: 30€
Selection of Cheeses: 7€

Kids menus weekday : 14€

Kids menu week-end : 19€

Seating without meal : 30€

Afternoon

Dessert Bar

Served from 14h to 18h30

DESSERT OF THE DAY 5€

COLD PEACH & CHERRY SOUPE
Almond financier & apricot sorbet
OR

DARK CHOCOLATE IN DIFFERENT
TEXTURES
Vanilla cream caramel

GRANOLA BOWL 6€

Bowl of granola served with fresh fruits, honey and
farmers raw milk yoghurt.
(Soy milk +0.8€)

HOME MADE ICE CREAM 3€

Ask us for the flavor of the day

PASTRIES

Cookie.....	2€40
Dark chocolate chip with tonka bean OR Milk chocolate chip & caramelized peanut	
Cake	2€80
Lemon Chocolate & Vanilla	
Brioche	2€80
Swedish Kanelbulle Vanilla Brioche Chocolate & hazelnut	
Almond & caramel brioche	3€40
Puff pastry & apple	3€20

AFTERNOON FOOD MENU

THE TROUT 9€90

Soy marinated soft boiled egg
Served with gravlax trout, brioche,
dill cream & pickled vegetables

THE VEGETARIAN 9€90

Soy marinated soft boiled egg
Served with homemade cream cheese spread and
chermoula on brioche, roasted almonds & pickled
vegetables

TUNA TARTAR 12€60

Tomato mousse & smoked potatoes

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