## **DRINKS**

KEFIR	145	FLUFFY PANCAKES  3 really fluffy pancakes, whipped cream & homemade syrup Red berries  375	
Homemade fruits kefir  MOCKTAILS Iced tea mocktail with dried fruit	225	Salted butter caramel 375 Black chocolate 375 Banana chocolate 395 Gluten-free or vegan option +50	5
WATER Crystal, still water S.Pellegrino, sparkling water	95 240	FRENCH TOAST "PAIN PERDU" Homemade brioche, whipped cream & crunchy homemade grano Red berries 415 Salted butter caramel	5
FRESH JUICES Green detox: cucumber, apple, lemon & m Island booster: carrot, pineapple, orange Red kiss: red fruits, pineapple, orange & c	3 ginger	KEEP HEALTHY 375 Greek yogurt, chia pudding with homemade granola, seasonal fruits & fruit compote	5
SMOOTHIES  Pineapple delicious: pineapple, apple, paple, p	and milk and coconut	THE ENGLISH 2 eggs any style: scrambled, fried, boiled or omelet Add tomatoes, onion or cheese served with homemade bread	5
TEA AND COFFEE		GOOD MORNING PANCAKES 415 3 fluffy buckwheat pancakes Tomato, eggs and young plants with mint whipped cream	GLUT
Bois Cheri selection Organic Tea or infusion	100 125	PINK AVOCADO PANCAKE 435	
Hot Chocolate Espresso	125 100	Big buckwheat pancake with homemade beet humus, avocado, grenades, seeds, onions and young plants	orn C
Americano Latte Cappuccino Iced Coffee / Latte	110 125 125 150	AVOCADO TOAST  Homemade cereals bread with avocado, fresh cheese, onions, grenades, seeds	
Organic milk	+40	Served with cabbage and carrot salad, orange & honey dressing Add egg +30	
		BEET HUMUS TOAST  Homemade cereals bread with beet humus, spinach, seeds, grenades, feta cheese and one poached egg	
		BENEDICT BUN Homemade brioche, avocado, poached egg, benedict sauce Served with cabbage and young plants	5

# BRUNCH













































#### STARTER

POLENTA FRIES Polenta fries with beet humus and fresh cucumber yogurt sauce.	225	végétarien
FARAJATA MIX Small whole-wheat patties accompanied of beet humus, tomato chutney and coconut chutney	295	VEGAN
SPRING ROLLS Fresh rolls with cabbage, mango or papaya, tofu, cucumb carrot, and mint. tahini sauce with candied ginger	325 per,	VEGAN
CALIFORNIA ROLLS Omelet rolls with sushi rice, spinach, tomato and ginger	325	végétarien



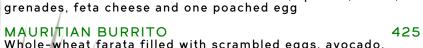
FRESH WATERMELON SALAD 355 Watermelon salad with feta and mint

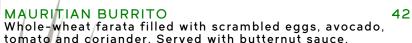


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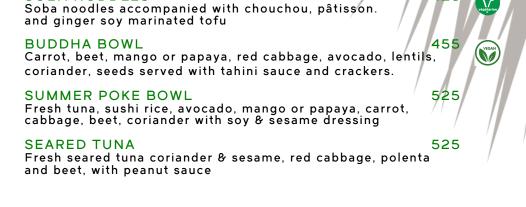
### MAIN

AVOCADO TOAST  Homemade cereals bread with avocado, fresh cheese, onions, grenades, seeds Served with cabbage and carrot salad, orange & honey dressing Add egg +30	végétari
BEET HUMUS TOAST  Homemade careals broad with beet humus, spinach, seeds	





SCRAMBLE TOFU Scramble tofu marinated with ginger and soy sauce, pâtisson, avocado and roasted carrot



#### **DESSERTS**

CHEESECAKE Cottage cheese cake with seasonal fruits	275	
BLUEBERRY PUDDING Vanilla chia pudding with blueberry coulis, homemade gran and seasonal fruits	295 ola	VEG
FRUITS LOVER Fruits of the moment served with hot chocolate & whipped	295 cream	
PAVLOVA "Eton Mess" Homemade meringue topped with red berries and whipped	295 cream	
FLUFFY PANCAKES 3 really fluffy pancakes, whipped cream & homemade syrup Red berries Salted butter caramel Black chocolate Banana chocolate Gluten-free or vegan option	375 375 375 375 395 +50	(¥)
FRENCH TOAST "PAIN PERDU"		GLUTEN FR

Homemade brioche, whipped cream & crunchy homemade granola



415

415 415



Red berries

Chocolate

Salted butter caramel