

DRINKS



ALL DAY SERVICE FROM 8:30 AM to 5:30 PM

COFFEES

Espresso ❄️ / Double Espresso (25ml / 50ml)	2,50 € / 3,00 €
Americano (Espresso + Hot Water - 120ml)	3,00 €
Macchiato (Espresso + Milk + Foam - 50ml)	3,00 €
Latte Macchiato ❄️ (Espresso + Milk + Foam - 330ml)	4,50 €
Cappuccino (Espresso + Milk + Foam - 180ml)	3,80 €
Mocaccino ❄️ (Espresso + Chocolate + Milk + Foam - 180ml)	4,50 €
Caraccino ❄️ (Espresso + Caramel + Milk + Foam - 180ml)	4,50 €
Flat White ❄️ (Double espresso + Milk + Foam - 330ml)	5,00 €
Slow Coffee (330ml)	4,50 €
Iced Coffee	5,50 €
Calva Coffee / Irish Coffee	7,50 € / 9,50 €
Extra Milk / Oat Milk 🌱	+ 0,50 €

TEAS

Black teas : Breakfast / Earl Grey - Green teas : Mango / Mint	4,50 €
Iced teas ❄️ : Passion Fruits / Peach / Raspberry / Violet, depending on the mood of team 😊	4,50 €

LATTES

Chai ❄️	5,00 €
Matcha ❄️	5,00 €
Golden ❄️ (Turmeric)	5,00 €

INFUSIONS : Cascara / Camomile, Liquorice & Mint / Ginger & Cranberry ❄️	4,50 €
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HOT CHOCOLATE ❄️ : Small (150ml) / Large (330ml)	3,50 € / 4,50 €
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FRESH ORANGE JUICE (20cl)	3,50 € / 4,50 €
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FRUITS JUICES (25cl) : Apple / Apple-Raspberry / Apple-Rhubarb	3,80 €
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ORGANIC LEMONADES (33cl) : Lime / Passion Fruits / Ginger / Red Orange	4,50 €
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KOMBUCHAS (33cl) : Black tea / Green tea / Red tea / White tea	4,80 €
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WATER

Vittel (25cl - 50cl - 1L)	2,50 € - 3,50 € - 6,00 €
San Pellegrino (25cl - 50cl - 1L)	3,50 € - 4,50 € - 7,00 €
Perrier (33cl)	4,80 €
Extra Sirup (Strawberry / Grenadine / Mint)	+ 0,50 €

BEERS

Blonde des 2 Caps - 6° (33cl Bottle)	4,90 €
Blanche de Wissant 4,5° (33cl Bottle)	4,90 €

WINES

Rosé : IGP Gard - 100% Grenache	Glass (12,5cl) 4,90 €
Red : Gard - 80% Syrah, 20% Merlot	4,90 €
White : Côte de Gascogne	4,90 €

FOOD

ALL DAY SERVICE FROM 8:30 AM to 5:30 PM



BREAKFAST

- Viennoiserie : croissant / pain au chocolat 2,50 €
- Toasted organic bread, butter & artisanal strawberries confiture 4,50 €
- Yogurt, organic granola & honey 4,50 €

TARTINES with organic bread & salad 10,50 €

- Scandinave : tuna, yogurt, cucumber & chives
- Libanese : hummus, tomatoes & coriander 🌿
- American : cream cheese, avocado, lemon & pepper 🌿

QUICHES 🍳 & salad 12,50 €

- Gourmande : ham, tomato, mozzarella cheese & chives
- Biquette : parma ham, goat cheese, cheddar cheese & coriander
- Veggie : gorgonzola cheese, fresh tomato, emmental cheese & pesto 🌿

SALADS 13,50 €

- French : lentils, smoked trout, fresh tomato, salad & fresh herbs 🍷
- Italian : orecchiette, parma ham, fresh tomato, salad & pesto
- Californian : quinoa, tomatoes, avocado, cranberries, salad & coriander 🌿 🍷

DESERTS 🍳

- Brownie 3,50 €
- Cookie : milk chocolate / white chocolate & matcha 2,50 €
- Cake : lemon & coco 🍷 / pistachio & orange blossom 3,50 €
- Biscuits Assortment (*speculoos, almond & decorated biscuits*) 4,50 €
- Artisanal ice-cream small pack 🍷 : grilled peanuts / caramel / milk chocolate
pistachio / speculoos / vanilla
Sorbets : strawberry / raspberry / mango & passionfruits 4,50 €

SET MENUS



BREAKFAST (8h30-10h30) 8,50 €

Drink : Americano / Tea / Chocolate
+ Fresh Orange Juice
+ Viennoiserie : Croissant / Pain au chocolat

LUNCH (11h30-14h30)

- Croq + Cookie + Espresso 14,50 €
- Quiche + Cookie + Espresso 16,50 €
- Salad + Cookie + Espresso 17,50 €

TEA TIME (14h30-17h00) 6,50 €

Drink : Americano / Tea / Chocolate
+ Biscuits Assortment

BRUNCH (10h00-15h00) – *Reservation Advised* 19,50 €

Drink : Americano / Tea / Chocolate
+ Fruit Juice : Apple / Apple-Rhubarb
+ Viennoiserie : Croissant / Pain au Chocolat
+ Small Quiche & salad : Gourmande / Biquette / Veggie
+ Gourmandise : lemon & coco cake 🍋 / pistachio & orange blossom cake

Extra

Americano + 0,50 €
Cafe Macchiato + 0,50 €
Cappuccino + 1,30 €
Latte Macchiato, Caraccino & Mocaccino + 2,00 €
Flat White, Chai, Matcha or Golden Latte + 2,50 €

Specialty Coffee – Sugar available at the counter ☺

Service and VAT included – Allergen list available on request