



GALETTES French main course made with gluten-free buckwheat flour

Mixed Salad Puffed buckwheat, Cidre-Vinaigrette (extras possible)	2,50
Galette de la Saison	13
Serrano Mountain cheese, bio egg, Serrano ham, candied onions	13
Matador Mountain cheese, bio egg, chorizo	13
Complète Mountain cheese, bio egg, ham	11,50
Veggie ✓ Goat cheese, bio egg, seasonal vegetables	11,50
Monsieur Seguin ✓ Goat cheese, bio egg, dried tomatoes, walnuts, buckwheat honey	13
Demoiselle ✓ Mountain cheese, Roquefort sauce with truffles, fresh apples, walnuts & caramel	13
La Manon ✓ Seasonal vegetables, dried tomatoes, salad, walnuts	11,50

Combo Special Purchase a galette, get a cider for 3,50 (normal price 5).

BREAKFAST

13,50

One croissant & jam

Omelette Ham OR Veggie with bread and salad

Fresh orange juice 0,2L

CRÊPES

Crêpe Suzette	12,50
Caramel Beurre Salé	6,50
Chocolate Banana	9
Chocolate Valrhona 70%	6,50
Sugar Lemon	6,50
Raspberry Jam	6,50
Chestnut Cream	6,50
Apple Caramel	9
Apple Cinnamon	8
Sugar Cinnamon	4,50
Sugar	3,50

Combo Special Galette veggie / complète + Crêpe caramel beurre salé for 13 (normal price 15).

Gluten-free option : Crêpe with buckwheat galette dough

+2

BEVERAGES AND VIENNOISERIES

COFFEE (with cow or oatmilk)

Espresso	2,50
Double Espresso	3
Petit Café	3
Grand Café	3,50
+ extra shot	1
Cappuccino	3,50
Café au Lait	4
Grand Café au Lait	4,50
Flat White	4
Espresso Macchiato	3
Latte Macchiato	4
Baiser Caramel	4,50
Chai Latte	4
Hot Chocolate	4,50

SOFT DRINKS

Fresh Orange Juice 0,2L	4
Fritz Kola, Kola 0%, Rhubarb, Lemon, Apple 0,33L	3,50
Orangina 0,25L	3,50
Sparkling/Still Water 0,33L	2,50

ALCOHOL

	0,2L	0,75L
Cider	5	20
Rouge	7	20
Blanc	7	20
Beer Lemke Berlin 0,33L		4

TEA

Ginger Tea Fresh ginger and lemon	3,50
Black Tea Marco Polo	4
Green Tea De-stress	4

VIENNOISERIES

Croissant	2
Pain au chocolat	3
Pain aux raisins	3