

# ALL DAY

## BREAKFAST & BRUNCH

### GRANOLA – 10

Oat flakes, mixed seeds, hazelnuts, almonds, shredded coconut, oven-roasted cranberries, fresh fruit, yogurt, and date syrup.

Vegan option: vegan fromage blanc +€1

### EGGS & BREAD – 12

Three free-range scrambled eggs (this is the only egg style available), homemade toast, ham, and green salad.

Eggs can be fully cooked upon request.

Vegetarian option: replace ham with half an avocado +€1

Gluten-free option: gluten-free bread +€1

Extra treat: crispy country bacon +€3

### AMERICAN-STYLE PANCAKES – 12

Two pancakes, one fried free-range egg (this is the only egg style available), bacon, teriyaki sauce, and maple syrup.

## Brunch Set

FOR 1 PERSON

22

- Two free-range scrambled eggs (this is the only egg style available) with ham
- Two plain pancakes served with pure maple syrup
- A small granola (oat flakes, mixed seeds, hazelnuts, almonds, oven-roasted cranberries, fresh fruit, farmhouse yoghurt, and date syrup)
- Half a plain waffle served with chocolate sauce or homemade jam
- One drink of your choice: espresso, americano, double espresso, cappuccino, hot chocolate, tea, or freshly squeezed orange juice

**Vegetarian option:** Replace the ham with half an avocado +€1

**Extra treats:** Crispy country bacon +€3 · House-cured dill salmon +€4.50 · Butter +€0.50

**EXTRAS :** Homemade fries €5, Green salad €5, Crispy bacon €3, Ham €2, Half an avocado €3, House-cured dill salmon €4.50, One scrambled free-range egg €2, Butter €0.50

*Everything we serve is fresh and homemade. Our breads, bagels, and waffles are handmade on site from raw ingredients, just like all our dishes, with no additives, preservatives, or flavour enhancers.*

### PANCAKES

10

A stack of three pancakes served with your choice of:

- **+€1** Homemade coconut jam (made with shredded coconut and coconut sugar) and caramelised bananas. **Our favourite!**
- Chocolate sauce, caramelised hazelnuts, and banana
- Caramel sauce, peanut butter, caramelised hazelnuts, and banana
- Maple syrup and fresh fruit

**Extra indulgence:** Homemade whipped cream +€1.50

### SHAKSHOUKA

16

Two free-range eggs baked in a slow-cooked tomato and bell pepper sauce with chimichurri spices,

## Sweet Treats

### BASQUE CHEESECAKE

6

A rich and creamy Basque cheesecake with a hint of lemon on a cinnamon biscuit base.

### CHOCOLATE FONDANT

SANS GLUTEN  
SANS LACTOSE

5

The classic chocolate dessert from our childhood, made with rich dark chocolate.

### CHOCOLATE & M&M'S COOKIE

3

A buttery, shortbread-style cookie packed with chocolate chips and M&M's® candies—the perfect treat for a snack at the beach.

Every day, we offer a selection of different homemade pastries in limited quantities. Check our chalkboard to see today's selection.

## Little Brunchers

*All kids' meals include one main course, a sirop with water, and a scoop of vanilla ice cream.*

**HALF WAFFLE WITH HAM** Half a plain waffle with plain cream cheese, ham, and green salad. 12

**HAM & FRIES** Homemade fries, ham, and green salad 12

**CRISPY CHICKEN** Cornflake-crust chicken, homemade fries, and green salad. 14

Available every day from 9:00 a.m., all day.



## BAGELS

The bagel bread contains sesame seeds and/or poppy seeds.

Our homemade bagels are made on site, traditionally boiled before baking, and served with our homemade fries and green salad.

<b>HOUMOUS</b>	VEGAN	17	<b>SALMON</b>	17
A 100% vegan bagel! Homemade hummus, salsa, avocado, roasted tomatoes, and sunflower seeds.			Our house-cured salmon with dill, plain cream cheese, cucumber, and chives.	
<b>CHICKEN</b>		17	<b>BEEF</b>	20
A true classic! Cornflake-crusted chicken fillet, BBQ sauce, cheddar, and sweet pickles.			Butcher-style beef steak, Emmental cheese, caramelised onions, crispy fried onions, and sweet pickles.	

## WAFFLES

Our signature waffles are crispy on the outside and light and fluffy on the inside, made from our own recipe using a blend of four flours. Our savory waffles are served with a green salad.

### Savoury

<b>VEGGIE</b>	17
Homemade muhammara (roasted red pepper and cashew spread), half an avocado, tomatoes, and sesame seeds.	
<b>ITALIAN</b>	18
Prosciutto, mozzarella, roasted tomatoes, and fresh basil pesto.	
Vegetarian option: Replace the prosciutto with half an avocado +€1.	
<b>CHICKEN</b>	18
Cornflake-crusted chicken fillet, cheddar, and homemade salsa.	
<b>SALMON</b>	18
Our house-cured dill salmon, plain cream cheese, cucumber, and chives.	

### Sweet

<b>SUGAR – 7</b>
Simple and delicious—just sugar and homemade whipped cream!
<b>CHOCOLATE – 8</b>
Homemade dark chocolate sauce and homemade whipped cream.
<b>PEANUT BUTTER &amp; CHOCOLATE – 9</b>
Peanut butter, homemade dark chocolate sauce, caramelized hazelnuts, and homemade whipped cream.
<b>THE ULTIMATE – 12</b>
Oat flakes, pumpkin seeds, hazelnuts, almonds, shredded coconut, oven-roasted cranberries, fresh fruit, farmhouse fromage blanc, and date syrup.

## Salad

VEGAN & SANS GLUTEN

### BUDDHA BOWL – 14

Camargue red rice with cardamom, hummus, homemade muhammara, half an avocado, roasted carrots, cucumber, confit tomatoes, mustard seed pickles, pumpkin seeds, black sesame, and mixed greens.

# OUR DRINKS

Our coffees are carefully selected and roasted in Lyon by Mokxa Coffee Roasters.



We accept card payments for orders over €10

## Coffee

<b>ESPRESSO</b> A single shot of well-extracted coffee. Double shot +€1 Splash of milk +€0.50	2	<b>LATTE MACCHIATO</b> Double shot of espresso topped with steamed milk foam. Vanilla, caramel, or cookie syrup +€1	5
<b>AMERICANO</b> A single espresso shot topped with hot water (approx. 50 ml). Double Americano +€1	2.5	<b>DIRTY CHAI LATTE</b> A double shot of espresso combined with an artisanal blend of black tea and spices, infused in a large cup of steamed milk. Plant-based milk +€1	6
<b>CAPPUCCINO</b> A shot of espresso with steamed milk foam. Extra shot +€1 Plant-based milk +€1	4	<b>ICED COFFEE</b> A double shot of espresso served over ice with milk and sweetened condensed milk.	6

## Tea & more

<b>ORGANIC CHAI LATTE by AWACHAI</b> An artisanal blend of black tea and spices infused in a large cup of steamed milk. Plant-based milk +€1	5.5	<b>ORGANIC GOLDEN LATTE by AWACHAI</b> A caffeine-free Ayurvedic-inspired drink combining turmeric and black pepper. Naturally sweetened with cane sugar and dates, and infused in a smooth cup of steamed milk. Plant-based milk +€1	5.5
<b>ORGANIC MATCHA LATTE by AWACHAI</b> Japanese green tea powder whisked into steamed milk (hot or iced). Plant-based milk +€1 Homemade strawberry coulis (Strawberry Matcha) +€1	5.5	<b>TEA &amp; INFUSIONS by Teahouse Exclusives</b> Earl Grey, English Breakfast, Green Tea, Red Fruit Infusion. Honey +€0.50	4
<b>UBE LATTE by AWACHAI</b> Traditionally enjoyed in Asia, ube (purple yam) is known for its naturally sweet flavor and vibrant color. Served hot or iced. Plant-based milk +€1	6	<b>HOT CHOCOLATE</b> Plant-based milk +€1 Homemade whipped cream +€1.50 Iced version +€1	4.5

## Made-to-order juices

<b>FRESHLY SQUEEZED ORANGE JUICE</b>	5	<b>Sparkling water</b>		<b>Mineral water</b>	
<b>COLD-PRESSED JUICE</b> Apple, carrot, and ginger	8	San Pellegrino 1l	7	Evian 1l	7
		Perrier 33cl	4	Nestlé 50cl	3
		<b>SOFT</b>			
		Coca 33cl	4		
		Coca Cola Zero 33cl	4		

# REFRESHING DRINKS



## KOMBUCHA 33cl

A natural non-alcoholic drink made from fermented tea, lightly sparkling and tangy. The ideal alternative to industrial soft drinks: low in sugar, organic, gluten-free, and vegan.

KOKO Raspberry & Hibiscus Kombucha  
KOKO Lemon & Ginger Kombucha

## BAOBAB ORGANIC DRINK 33cl

An organic baobab drink made from the African superfruit, known as the "tree of life." Naturally rich in fiber, vitamin C, and antioxidants.

BARIBA Baobab & Hibiscus

## HOMEMADE ICED TEA 30cl

Red berries or lemon.

# Alcohol

Alcohol is only available when ordered with food, as required by our restaurant license.

## WINE

### Wine by the glass 15cl

Red:  
Cros des Bruyères, Grignan-les-Adhémar  
Domaine de la Rouillère, Saint-Tropez Peninsula

Rosé:  
Octopus, Mediterranean  
Domaine de la Rouillère, Saint-Tropez Peninsula

White:  
Les Déesses Muettes, Saint-Guilhem-le-Désert  
Domaine de la Rouillère, Saint-Tropez Peninsula

### BOTTLED WINE 75cl

Red: Domaine de Servans, Côtes du Rhône (organic)  
Rosé: Domaine Martelle, Pays du Var (organic)  
White: Domaine Régismont (organic)

### DOMAINE DE LA ROUILLÈRE Saint-Tropez Peninsula (red, white, rosé)

### SPARKLING WINE 75cl

Organic Prosecco, Tenute Arnaces Brut

## 6 NON-ALCOHOLIC SPARKLING DRINKS

### FOURNIER ORGANIC APPLE & PEAR SPARKLING CIDER 33cl

6

Dive into a burst of flavor with this organic apple and pear sparkling drink, a perfect balance between the sweetness of pears and the freshness of organic apples.

### LA ROUILLÈRE GRAPE SPARKLING DRINK 75cl

12

An amazing sparkling drink made from grape juice, produced in the Gulf of Saint-Tropez.

## ORGANIC FRUIT JUICES

6

Naturally delicious organic juices, handcrafted to combine orchard freshness with the sweetness of ripe fruit.

FOURNIER Organic Pear Juice  
FOURNIER Organic Apple Juice

## BEER 33cl

6

Brasserie des Maures, Bormes-les-Mimosas

**Wheat Beer:** Light and refreshing, with aromatic notes of Mandarina hops and combava (kaffir lime) zest from Domaine du Jasson.

**Blonde Beer:** Light bitterness with a smooth malty flavor.

**Triple:** Strong yet refreshing, thanks to its aromatic hops.

**Amber Beer:** A characterful beer with roasted notes, offering a pronounced bitterness with hints of coffee, cocoa, and caramel.

## CIDER 33cl

6

Perfect for relaxing moments or celebrating life's little pleasures, this organic cider reflects the authenticity and generosity of its terroir.

FOURNIER Organic Cider  
Available in Sweet or Dry. (Contains alcohol.)