

UNIQUEMENT LE MIDI SAUF LE WEEK-END ET JOURS FÉRIÉS



"Vraiment magique."

Les tarifs appliqués sont des tarifs TTC. Service inclus. Les plats faits maison sont élaborés sur place à partir de produits bruts.



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KATMANDOU
CAFÉ

Horaires d'ouverture : 12h-23h30



to Europe, his family's fortune had been ruined, and he had been left with only a few hundred pounds. He had been forced to sell his house and land, and he had been left with only a few hundred pounds. He had been forced to sell his house and land, and he had been left with only a few hundred pounds.

Tous nos plats peuvent être servis, selon votre préférence, non épicés, peu épicés, épicés ou très épicés.

LA CARTE RESTAURATION

LES ENTRÉES

VÉGÉTARIENNES	
OGACONS BHA JIA	4,00€
Steak of marinated steaks on different spices, chickpea flour, then fries in doughs	
BENGAL FRIEDS	7,00€
Eggplant fritters	
PAKIDA	5,50€
Potato fritters, chickpea flour and various spices	
BAUTA - YOGURT WITH VEGETABLES AND SPICES	5,00€
Creamy potatoes with vegetables	
SAMOUSSA LÉGUMES	7,00€
Crusty pastries with vegetables	
SOJINE	
POULET, LENTILLES, LÉGUMES	8,00€

NON VÉGÉTARIENNES

(Spécialités hindouïstes cuites au charbon de bois au four de terre)	
POULET TANDOORI - GRILLED CHICKEN WITH SPICES	8,00€
SEKH KABA	8,00€
Lag of lamb chops on skewers with aroms, meat, ghee of herbs and different spices	
POULET TIKKA	9,00€
Chicken deep-fried, marinated, long marinated with different spices and herbs, then baked tender	
AGNEAU TIKKA	9,50€
Lag of lamb chops, lightly marinated with spices and cooked over a wood fire	
AGNEAU BABA KABA	10,00€
Marinated lamb skewers with different spices, then baked charcoal	
POISSON TIKKA	9,00€
Fish fillet marinated and spiced, then cooked with spices	
CREVETTES PAKIDA	8,00€
Shrimp fritters, chickpea flour and various spices	
GAMBAS TANDOORI	10,00€
A very long spiced shrimp, long marinated with spices and herbs, then baked tender	

BOUQUET D'ÉPICES

POUR 2 PERSONNES 18,00€

SALADES

SALADE - KASHMIR	10,00€
Mixed salad: chicken, chicken chicken, meat, potatoes and fresh herbs	
SALADE FRAÎCHEUR	10,00€
Mixed salad: tomatoes, cucumbers, shrimp, tomatoes	
SALADE INDienne	10,00€
Mixed salad: chicken, tomatoes and grilled vegetables, corn, tomatoes, cucumbers, available with dressing	

PLATS PRINCIPAUX

SANS ACCOMPAGNEMENT

BIGUF	14,00€
Pieces of beef in a non-spicy curry sauce with potatoes, carrots and onions	
BIGUF KASHMIR	14,00€
Marinated beef in a very spicy sauce with potatoes, peas and boiled egg	
BIGUF MASSALA	13,00€
Bonanza pieces of beef marinated in spices in a sauce reduced and cooked with charcoal	
BIGUF SAGWALA - BEEF CURRY WITH SPINACH	14,00€
BIGUF JALFREZI	14,00€
Bonanza lamb, cooked in a ginger sauce, green peppers and tomatoes	
BIGUF VINDALOO	13,00€
Beef, curry with potatoes, rabbit	
AGNEAU	12,50€
Tender lamb chops	
AGNEAU VINDALOO	13,00€
Lamb curry with potatoes with a green	
AGNEAU SAGWALA	14,00€
Lamb curry with spinach	
DAL GOSHT	14,00€
Lentil curry with pieces of lamb	
AGNEAU KATMANDOU	14,00€
Pieces of lamb marinated, cooked with charcoal, then baked in a cage of bonanzas	
AUBERGINES COUS	14,50€
Eggplant casserole with pieces of tomatoes	
AGNEAU TIKKA MASSALA	14,50€
Bonanza lamb pieces, marinated with spices in a sauce reduced and cooked with charcoal	
AGNEAU JALFREZI	14,50€
Bonanza lamb, cooked in a ginger sauce, green peppers and tomatoes	
AGNEAU PUNJABI - RAISED LAMB CURRY	13,00€
KEEMA MATAR	12,50€
Lag of lamb chopped with peas	
AGNEAU SHAH KORMA	14,00€
Lag of lamb, chicken, nuts, almonds, pineapples	
KEEMA ALDO	12,50€
Lag of lamb chopped with potatoes	
MDJOUT	
BABA MDJOUT	14,00€
Spicy sheep curry	
POULET	
POULET KATMANDOU	14,50€
Marinated chicken pieces, cooked in charcoal, with herbs in a vegetable oil	
POULET JALFREZI	13,50€
Bonanza chicken, cooked in a ginger sauce, green peppers and tomatoes	
DAL MURGI - LENS CURRY WITH CHICKEN PIECES	14,00€
POULET SAGWALA - CHICKEN CURRY WITH SPINACH	14,00€
POULET PUNJABI - CHICKEN CURRY WELL RAISED	12,00€

POULET TIKKA MASSALA	14,00€
Grilled chicken pieces, cooked with spices in a spicy sauce and cooked with charcoal	
POULET VINDALOO	13,00€
Chicken curry with potatoes, rabbit	
BUTTER CHICKEN	12,00€
Grilled Chicken in butter sauce, then cooked with cream by the chef	
POULET SHAH KORMA	14,00€
Grilled chicken pieces, cooked with almonds, pineapples, spring salad at your convenience	
CREVETTES KORMA	14,50€
Curry of non-spicy shrimp, peeled and garnished with green peas, carrots, almonds and pineapples	
CREVETTES MASSALA	14,00€
Peel shrimp curry with spicy sauce	
CREVETTES JALFREZI	14,50€
Shrimp, in a ginger sauce, green peppers and tomatoes	
GAMBAS MASSALA	21,00€
Pipe prawns, pickled and marinated, then baked in a spicy sauce	
POISSON	
POISSON PUNJABI	14,00€
Tender baked fish with cashew nuts, almonds and pineapples	
FISH BENGAL	13,50€
Prepared fish, cooked in a ginger sauce and fresh herbs, then baked in a cage of bonanzas	
POISSON JALFREZI	14,50€
Grilled fish with charcoal cooked in a ginger sauce, green peppers and tomatoes	
POISSON KATMANDOU	14,00€
Marinated fish, fried, then cooked in charcoal, with herbs in a cage of vegetables	
FISH CURRY	13,00€
Slightly spicy fish curry	
POISSON MASSALA	14,00€
Fillet of fish cooked with ginger and tomatoes in a sauce with green spices	
BIRYANI	
Ensemble de 25 espèces cuites avec le riz selon avec la saison (après)	
BIRYANI POULET	15,50€
Bonanza chicken, steamed with rice and different spices	
BIRYANI AGNEAU	14,00€
Bonanza lamb, steamed with rice and different spices	
BIRYANI BIGUF	15,50€
Bonanza beef, steamed with rice and different spices	
BIRYANI LÉGUMES	12,50€
Vegetable assortment steamed with rice and different spices	
BIRYANI CREVETTES	14,00€
Shrimp shrimp steamed with rice and different spices	
BIRYANI KASHMIRI	17,00€
Assorted lamb, chicken, shrimp, poultry with rice and various spices	
BIRYANI POISSON	15,50€

PAINS

NAN	2,50€
Round, white flour, steamed dough	
NAN AU FROMAGE	3,50€
Chef's specialty, white flour, dough, cheese and oil	
KEEMA NAN	4,50€
White flour bread, dough, rabbit, stuffed with meat	
CHAPATTI	2,50€
Round, white flour, dough, not steamed	
STUFFED PARATHA	4,00€
Buttered bread, white flour, stuffed with vegetables, dough not steamed	
CARLIC NAN	3,50€
Round bread, white flour, stuffed with garlic, dough steamed	
CARLIC CHEESE NAN	4,50€
Round, white flour, stuffed with garlic and cheese, dough	
PARATHA	3,00€
CHILINAN	3,00€
Thin, round, white flour, stuffed with meat, slightly steamed	
CHILI CARLIC NAN	4,50€
Thin, round, white flour, stuffed with meat, slightly steamed	
BUTTER NAN	2,50€
Thin, round, white flour, stuffed with butter, slightly steamed	

LES GARNITURES

Accompagnement pour Plats

VÉGÉTARIENNES	9,50€
Indian lentil curry	
EPINARDS	9,50€
Spinach, oil	
ALDO PALAK	10,00€
Spinach with potatoes	
LÉGUMES	10,00€
Potatoes, cauliflower and peas	
PALAK PANEER	10,00€
Spinach with cheese	
AUBERGINES	10,00€
Eggplant casserole	
DALL SAG	10,00€
Spinach, oil	
BUTTER PANEER	10,00€
Curry of cheese (paneer) in a sauce reduced with butter and spices	
MATAR PANEER	10,50€
Curry of (paneer) in a sauce reduced with butter and spices	
RIZ BASMATI	
(Une variété de riz provenant dans les régions du Bénarès d'une qualité est au-dessus et reconnue mondialement)	
RIZ AU SAFRAN	3,50€
Rice with saffron	
PEAS PULAO	4,50€
Steamed rice with saffron and peas	
RIZ KASHMIRI	9,50€
Steamed rice with cashew nuts, almonds and pineapples	
EGG-FRIED RICE	9,50€
Riz sauté avec des œufs, légèrement assaisonné, simple et savoureux	

DESSERTS

SICOT HALWA	4,50€
Sweetening cake with grapes and pistachios	
GÂTEAU COCO	4,50€
Caramel cake	
GÂTEAU DE CAROTTES	5,00€
Chef's specialty	
GLACE KABAB	5,00€
Vanilla ice cream with a mango coulis	
KULFI	5,00€
Indian pistachio ice cream Favorite dessert of Muslims	
GLACE JAMUN	5,00€
Desserts with milk powder and saffron sugar	
SORBIT	5,00€
Lime, passion fruit, coconut and mango	
GLACE	5,00€
Vanilla, pistachios, chocolate, coffee	
SALADE DE FRUITS	5,00€
Seasonal fruits with mango jamon	
COUPE COLODEL	4,50€

MENU ENFANT

(Sertir tous les jours midi et soir)

ASSIETTE DE RIZ BASMATI	
MORCEAUX DE POULET	
DESSERTS NON ÉPICES,	
GRILLÉS AU TANDOORI	
SALADE + 1 BOISSON + GLACE	
OU SORBIT 1 BOULE	

11,00€



MENU GOURMAND

ENTRÉE

POULET TIKKA	
OU BEIGNETS D'AUBERGINES	
OU SAMOUSSA LÉGUMES	
OU SHEKH KABA	
ACCOMPAGNEMENT	
NAN FROMAGE	
OU CARLIC NAN	

PLAT

POULET AU CURRY	
OU POISSON AU CURRY	
OU CREVETTES MASSALA	
OU AGNEAU AU CURRY	
ACCOMPAGNEMENT	
RIZ BASMATI	

DESSERT AU CHOIX

A LA CARTE

26,50€

LA CARTE RESTAURATION

LES ENTRÉES

VÉGÉTARIENNES

OGACONS BHAJA	6,00€
Trays of marinated steaks in different spices, chickpea flour, then fries in dahi	
BENGAL PAKORA	7,00€
Eggplant fritters	
PAKORA	1,50€
Potato fritters, chickpea flour and various spices	
BAUTA - YOGURT WITH VEGETABLES AND SPICES	7,00€
Samosa	
SAMOUSHA LÉGUMES	7,00€
Curry potatoes with vegetables	
SOUP	
POULET, LENTILLES, LÉGUMES	8,00€

NON VÉGÉTARIENNES

(Spécialités tandoori cuites au charbon de bois au four de terre)	
POULET TANDOORI - GRILLED CHICKEN WITH SPICES	8,00€
SEKH KABAB	8,00€
Leg of lamb, chopped in skewers with onion, mint, pinch of herbs and different spices	
POULET TIKKA	9,00€
Chicken, deep-fried, marinated, long marinated with different spices and herbs, then baked tandoori	
AGNEAU TIKKA	9,50€
Leg of lamb, marinated, lightly marinated with spices and cooked over a wood fire	
AGNEAU BARA KABAB	10,00€
Marinated lamb skewers with different spices, then baked charcoal	
POISSON TIKKA	9,00€
Fish fillet (marinated and spiced), then cooked	
CREVETTES PAKORA	8,00€
Shrimp fritters, chickpea flour and various spices	
GAMBAS TANDOORI	10,00€
A very fine spiciness gammas, long marinated with spices, tandoori and herbs, then baked charcoal	

BOUQUET D'ENTRÉES

POUR 2 PERSONNES 10,00€

SALADES

SALADE KASHMIR	10,00€
Mixed salad, tomatoes, jalapeno, chicken, mint, pineapples and fresh mango	
SALADE FARACHEUR	10,00€
Mixed salad, tomatoes, cucumber, shrimp, tomatoes	
SALADE INDIENNE	10,00€
Mixed salad, chicken, tomatoes and grilled with charcoal, chili, tomato, cucumber, avocado with dressing	

PLATS PRINCIPAUX

SANS ACCOMPAGNEMENT

BOLIF	14,00€
BOLIF KORMA	14,00€
Pieces of beef in a non-spicy curry sauce	
BOLIF KASHMIR	14,00€
Marinated beef in a very spicy sauce with potatoes, peas and boiled egg	
BOLIF MASSALA	13,00€
Marinated beef, then marinated in spices in a sauce red and cooked with charcoal	
BOLIF SAGWALA - BEEF CURRY WITH SPINACH	14,00€
BOLIF JALFREZ	14,00€
Bonassas beef, cooked in a ginger sauce, green peppers and tomatoes	
BOLIF VINDALO	13,00€
Beef, curry with potatoes, raised	
AGNEAU	12,50€
AGNEAU BOCAL JOSH	12,50€
Tender lamb, marinated	
POISSON VINDALO	13,00€
Lamb, curry with potatoes with a ginger	
AGNEAU SAGWALA	14,00€
Lamb, curry with spinach	
DAL GOSHT	14,00€
Lentil, curry with pieces of lamb	
AGNEAU KATMANDOU	10,00€
Pieces of lamb, marinated, cooked with charcoal and served in a large of vegetables	
ALBERGINS GOSHT	14,00€
Eggplant, carved with pieces of bonassas lamb	
AGNEAU TIKKA MASSALA	14,00€
Bonassas lamb, pieces, marinated with spices in a sauce red and cooked with charcoal	
AGNEAU JALFREZ	14,00€
Bonassas lamb, cooked in a ginger sauce, green peppers and tomatoes	
AGNEAU PUNJABI - RAISED LAMB CURRY	13,00€
KEEMA MATAR	12,50€
Leg of lamb, chopped with peas	
AGNEAU SHAH KORMA	14,00€
Leg of lamb, with cashew nuts, almonds, pineapples	
KEEMA ALDO	12,50€
Leg of lamb, chopped with potatoes	
MDUTON	
BIZA MDUTON	14,00€
SPICY SHEEP CURRY	14,00€
POULET	
POULET KATMANDOU	14,00€
Marinated chicken, cooked in charcoal, with herbs in a vegetable oil	
POULET JALFREZ	13,50€
Bonassas chicken, cooked in a ginger sauce, green peppers and tomatoes	
DAL MURGI - LENS CURRY WITH CHICKEN PIECES	14,00€
POULET SAGWALA - CHICKEN CURRY WITH SPINACH	14,00€
POULET PUNJABI - CHICKEN CURRY WELL RAISED	12,00€

POULET TIKKA MASSALA	14,00€
Bonassas chicken, pieces, cooked with spices in a spicy sauce and cooked with charcoal	
POULET VINDALO	13,00€
Chicken, curry with potatoes, raised	
BUTTER CHICKEN	14,00€
Chopped chicken in tomato, onion, then cooked with a little bit of the chef	
POULET SHAH KORMA	14,00€
Chopped chicken in tomato, onion, almonds, pineapples, spring salad and ginger	
CREVETTES KORMA	14,00€
Curry of non-spicy shrimp, peeled and garnished with cashew nuts, almonds and pineapples	
CREVETTES MASSALA	14,00€
Peel shrimp, curry with spicy sauce	
CREVETTES JALFREZ	14,00€
Shrimp, in a ginger sauce, green peppers and tomatoes	
GAMBAS MASSALA	25,00€
Pine gammas, pickled and marinated, then baked in a spicy sauce	
POISSON	
POISSON PUNJABI	14,00€
Tender baked fish with cashew nuts, almonds and pineapples	
FISH BENGALÉ	13,50€
Prepared fish, cooked in a ginger sauce and fresh herbs in the manner of Calcutta tomatoes	
POISSON JALFREZ	14,00€
Cooked fish with charcoal cooked in a ginger sauce, green peppers and tomatoes	
POISSON KATMANDOU	14,00€
Marinated fish, then cooked in charcoal, with herbs in a large of vegetables	
FISH CURRY	13,00€
Shrimp, lamp, marinated	
POISSON MASSALA	14,00€
Fillet of fish, pickled with ginger and tomato in a sauce with green peas	
BIRYANI	
(Biryani de 25 espèces cuites avec le riz selon avec la sauce séparée)	
BIRYANI POULET	15,50€
Bonassas chicken, cooked with rice and different spices	
BIRYANI AGNEAU	14,00€
Bonassas lamb, mixed with rice and different spices	
BIRYANI BOLIF	15,50€
Bonassas beef, mixed with rice and different spices	
BIRYANI LÉGUMES	12,50€
Vegetable, mixed with rice and different spices	
BIRYANI CREVETTES	14,00€
Shrimp, mixed with rice and different spices	
BIRYANI KASHMIRI	17,00€
Marinated chicken, cooked, shrimp, peeled with rice and various spices	
BIRYANI POISSON	15,50€

PAINS

NAN	2,50€
Plain, white flour, kneaded dough	
NAN AU FROMAGE	3,50€
Chef's specialty, white flour, dough, cheese and oil	
KEEMA NAN	4,50€
White flour bread, dough, raised, stuffed with meat	
CHAPPATI	2,50€
Plain, white flour, dough, not kneaded	
STUFFED PARATHA	4,00€
Bread, raised, white flour, stuffed with vegetables, dough, not kneaded	
CARIL NAN	3,50€
White flour, white flour, stuffed with garlic, cheese, dough	
CARIL CHEESE NAN	4,50€
Bread, white flour, stuffed with garlic and cheese, dough	
PARATHA	3,00€
Plain, white flour, stuffed with vegetables, dough, not kneaded	
CHILI NAN	3,00€
Plain, white flour, stuffed with vegetables, dough, not kneaded	
CHILI CARIL NAN	4,50€
Plain, white flour, stuffed with vegetables, dough, not kneaded	
BUTTER NAN	2,50€
Plain, white flour, stuffed with butter, dough, not kneaded	

LES GARNITURES

Accompagnement pour Plats

VÉGÉTARIENNES	1,50€
DALL MAKHNI	1,50€
Indian lentil, curry	
CHALADIS	1,50€
Spicy, hot, curry	
ALDO PALAK	10,00€
Spiced potatoes	
LÉGUMES	10,00€
Vegetables, cauliflower and peas	
PALAK PANIER	10,00€
Spiced, with cheese	
ALBERGINS	10,00€
Eggplant, carved	
DALL SAG	10,00€
Indian lentil, curry	
BUTTER PANIER	10,00€
Curry, de fromage indien (paneer) dans une sauce crémeuse au beurre et aux épices	
MATAR PANIER	10,50€
Curry de fromage indien (paneer) et petits pois dans une sauce épaisse	
RIZ BASMATI	
(Riz basmati de première qualité dans les régions du Bénarès d'une qualité extra ordinaire et reconnue internationalement)	
RIZ AU SAFRAN	3,50€
Riz, avec safran	
PEAS PULAO	4,50€
Basmati rice with cashew and peas	
RIZ KASHMIR	5,50€
Basmati rice with cashew nuts, almonds and pineapples	
EGG-FRIED RICE	5,50€
Riz sauté avec des œufs, légèrement assaisonné, simple et savoureux	

DESSERTS

SUZI HALWA	4,50€
Sweetened cake with grapes and pistachios	
GÂTEAU CDO	4,50€
Caramel cake	
GÂTEAU DE CAROTTES	5,00€
Chef's specialty	
GLACE ABBAS	5,00€
Vanilla ice cream with a mango sauce	
KULFI	5,00€
Indian product ice cream (favorite dessert of Muslims)	
QULAB JAMUN	5,00€
Dessert with milk powder and saffron sugar	
SORBEY	5,00€
Ice, passion fruit, coconut and mango	
GLACE	5,00€
Vanilla, pistachios, chocolate, coffee	
SALADE DE FRUITS	5,00€
Fresh fruit with honey and ginger	
COUPE COLONEL	4,50€

MENU ENFANT

(Served tous les jours midi et soir)

ASSIETTE DE RIZ BASMATI	
MORCEAUX DE POULET	
DESSOS NON ÉPICES,	
GRILLÉS AU TANDOORI	
SALADE + 1 BOISSON + GLACE	
OU SORBEY 1 BOULE	

11,00€



MENU GOURMAND

ENTRÉE

POULET TIKKA

OU BÉIGNETS D'AUBERGINES

OU SAMOUSHA LÉGUMES

OU SHEKH KABAB

ACCOMPAGNEMENT

NAN FROMAGE

OU GARLIC NAN

PLAT

POULET AU CURRY

OU POISSON AU CURRY

OU CREVETTES MASSALA

OU AGNEAU AU CURRY

ACCOMPAGNEMENT

RIZ BASMATI

DESSERT AU CHOIX

A LA CARTE

26,50€

Spécialités

LASSI NATURE (À BASE DE YAOURT)	3,50€
LASSI SALÉ, SUCRÉ, LASSI À LA MENTHE	4,50€
LASSI SUCRÉ À LA MANGUE, COCO, ROSE	6,00€
LASSI SUCRÉ À LA BANANE	6,00€

LES BIÈRES

BIÈRE INDIENNE	33cl	5,50€
HEINEKEN	25cl	4,50€
CARLSBERG	25cl	5,00€
1664	25cl	4,00€

LES APÉRITIFS

COCKTAIL MAISON	33cl	7,00€
KIR	34cl	5,00€
MARTINI BLANC, ROUGE, SUZE	4cl	6,00€
PORTO	4cl	6,00€
PASTIS 51, RICARD	2cl	6,00€
WHISKY J&B	4cl	7,00€
JOHNNIE WALKER RED LABEL	4cl	7,00€
JOHNNIE WALKER BLACK LABEL	4cl	8,00€
CHIVAS REGAL	4cl	7,50€

LES DIGESTIFS

ARMAGNAC, COGNAC, CALVADOS	4cl	7,50€
MIRABELLE, POIRE WILLIAM, FRAMBOISE	4cl	7,50€
COINTREAU, MARIE BRIZARD	4cl	7,50€
AMARETTO	4cl	7,50€
GET 27	4cl	7,50€



*Changement magique

Les tarifs appliqués sont des tarifs TTC, Service inclus. Les plats faits maison sont élaborés sur place à partir de produits bruts.

**L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ,
À CONSOMMER AVEC MODÉRATION.**

LES VINS

BLANCS	375cl	75cl
MUSCADET AOC Henri Motte	11,00€	18,00€
SANCERRE AOC Domäne Reverdy-Ducroux	17,50€	31,50€
BOURGOGNE ALIGOTÉ AOC La Source	13,00€	22,50€
ROSES	375cl	75cl
TAVEL AOC	13,00€	24,00€
SANCERRE AOC Les Moulins Bales	17,50€	31,50€
CÔTES-DE-PROVENCE AOC Les Eglantines	11,50€	19,50€
BANDOL - AOC La Cadéenne	16,50€	29,50€
ROUGES	375cl	75cl
CÔTES-DU-RHÔNE AOC Baron Daniel de Martigny	10,50€	18,50€
BEAUJOLAIS AOC Armand Dardès	10,50€	19,00€
SANCERRE AOC Les Moulins Bales	17,50€	31,50€
SALMUR CHAMPIGNY AOC Les Bruguères	16,50€	25,50€
GAMAY DE TOURAINE AOC Burle - AOC Michel Laurent	15,50€	18,50€
BORDEAUX AOC Pavillon Royal	11,50€	19,50€
SAINT-ÉMILION AOC Grand Barail Larose	16,50€	31,50€
BROUILLY - AOC André Vannier	13,00€	24,50€
VIN INDIEN - Réserve	16,00€	30,00€
CHAMPAGNE		
SÉLECTION MAISON CRU AOC	75cl	79,00€
PICNET	25cl	50cl
BLANC, ROSÉ, ROUGE	5,50€	9,00€
Vin de table d'Italie		

KATMANDOU CAFÉ

14 rue Breguet - 75011 Paris — Tél. : 06 95 58 57 57
RCS : 450 090 477

Horaires d'ouverture : 12h-14h30 & 19h-23h30

Boissons fraîches

Coca-Cola	33cl	4,50€
Coca-Cola ZERO SUCRÉ	33cl	4,50€
Coca-Cola CLASSIC	33cl	4,50€
FANTA ORANGE	25cl	4,50€
Sprite	25cl	4,50€
fuzetea THE MEXICAN	25cl	4,50€
SCHWEPES	25cl	4,50€
PERRIER OU ORANGINA	33cl	4,50€
JUS D'ORANGE OU ANANAS OU MANGUE	33cl	4,00€
VITTEL	4,00€	6,00€
BADOIT, SAN PELLEGRINO	4,00€	6,00€
PERRIER	33cl	3,50€



Boissons chaudes

Café EXPRESSO, DÉCAFÉINÉ	2,50€
Café AU LAIT	3,50€
CAPPUCCINO	3,50€
THÉ (THÉ VERT NATURE)	3,50€
THÉ (MAISON À LA CARDAMONE)	4,00€
THÉ (MENTHE FRAÎCHE OU THÉ JASMIN)	4,00€
THÉ AU LAIT Thé aux épices, spécialité Indienne	5,00€
INFUSION Menthe, vanille, Citron	4,00€
THÉ CITRON	4,00€



Selon disponibilité en point de vente