

Creations



MANJARI
72% chocolate
Coconut sorbet
Cane sugar
Whipped cream
10



LASSI
Cottage cheese
Milk
Cane sugar
Vanilla extract
Fruit juice
Whipped cream
11

PARIS
Witte beer Gallia
Saint Germain liquor
Cane sugar
Lime juice
Whipped cream
12



BELLE-ÎLE-EN-MER
Eddu Whiskey
from Bretagne
Cherry sorbet
Cane sugar
Lime juice
14



FORT-DE-FRANCE
JM white rum
Pineapple sorbet
Coconut sorbet
Lime juice
15



REIMS
Andre Heucq
champagne
Mandarin sorbet
Saint Germain liquor
Cane sugar
15

ICE CREAM SPECIALITIES

White lady	11
3 scoops of vanilla, chocolate coulis, roasted almonds and whipped cream.	
Chocolate, coffee or caramel	11
2 scoops of chocolate, coffee or caramel, 1 scoop of vanilla, homemade coulis, roasted almonds and whipped cream.	
Pavlova	12
1 scoop of vanilla, 1 scoop of strawberry, 1 boule of pineapple, meringues, whipped cream and red fruit coulis.	
Hansel et Gretel	14
Gingerbread, 1 scoop of mandarin, 1 scoop of vanilla, 1 scoop of honey and almonds, chocolate coulis and whipped cream.	
Amanda	14
Cookie pieces, 1 scoop of vanilla, 2 scoops of chocolate, chocolate coulis and whipped cream.	
Mini Délice	14
Dragées Médicis, 1 scoop of vanilla, 1 scoop of strawberry, 1 scoop of chocolate, chocolate coulis and whipped cream.	
Orchard	14
Seasonal fruits, 2 scoops of sorbet, 1 scoop of vanilla, homemade coulis and whipped cream.	

FLAVORS

One scoop	4
Two scoops	7
Three scoops	9

Ice creams : vanilla, chocolate, pistachio, Ethiopian mocha coffee, honey and almonds, salted butter caramel.

Sorbets : lemon, cherry, strawberry, pineapple, coconut, mandarin.

TOPPINGS

Meringues	2
Whipped cream	2
Homemade coulis - chocolate, coffee, salted butter caramel or red fruits.	2
Roasted almonds	3

COLD DRINKS

Carbonated water	4
<i>Accompanied by a slice of lemon.</i>	
Iced tea	6
<i>Cherry coloured Rooibos infusion.</i>	
Lemonade	7
<i>Squeezed lemons and homemade ginger syrup.</i>	
Coffee shake	7
<i>Cane sugar, milk, large coffee.</i>	
Chocolate shake	7
<i>Cane sugar, 72% chocolate.</i>	
Iced Tchäi	7
<i>A mixture of spices prepared in the Indian style in milk.</i>	
Vanilla coffee	8
<i>Coffee and a scoop of vanilla ice cream.</i>	
Fruit juice	8
<i>Depending on the season.</i>	

ALCOHOLS

Served with fried peanuts.

Glass of white wine	5
<i>Ours 1 Bio – Domaine des Granges, Fiefs Vendéens.</i>	
Witte beer	7
<i>Gallia – Paris, 1890.</i>	
Glass of Champagne	10
<i>André Heucq – Vineyards of the Marne Valley.</i>	

SALTY

BRUNCH

Ham cheese	9
<i>Brussels waffle, croque-monsieur style, cooked ham and Swiss Gruyere.</i>	
Morteau mustard	14
<i>Brussels waffle, Morteau sausage, fresh cream, old-fashioned mustard and pickled red onions.</i>	
Salmon goat cheese	15
<i>Brussels waffle, salmon, chives and fresh goat cheese.</i>	
Roquefort pears	13
<i>Pancakes, fresh cream, Roquefort cheese, walnuts and pears poached in tea four happy hours.</i>	
Andouille apples	13
<i>Pancakes, andouille de Guémené and apple compote.</i>	
Poached egg avocado	13
<i>Pancakes, fresh lemon cream, avocado, red onion pickles and poached egg.</i>	

MENUS

Breakfast	16
<i>Market bread and Conviette AOP Charentes-Poitou butter, In-house confiture, fruit juice, coffee, tea or 72% chocolate.</i>	
Brunch	28
<i>Brunch, travel cakes, fruit juice, coffee, tea or 72% chocolate.</i>	
Brunch gargantuesque	39
<i>Brunch, brussels waffle or pancakes, cottage cheese, fruit juice, coffee, tea or 72% chocolate.</i>	
Gourmet coffee	9
Gourmet tea	11
Gourmet chocolate	13

SWEET

BRUSSELS WAFFLE OR PANCAKES

Plain or with icing sugar	5
Whipped cream	7
Chocolate or salted butter caramel coulis	7
Lemon curd	8
Hazelnut praline	8
Peanut butter	8
Mont blanc	10
<i>Pancakes, chestnut cream, meringues and whipped cream.</i>	
Chamonix	10
<i>Brussels waffle, chocolate coulis, orange jam and grilled almonds.</i>	
Tatin	11
<i>Pancakes, apple compote, salted butter caramel, cinnamon and whipped cream.</i>	
Four Seasons	13
<i>Brussels waffle, seasonal fruits, homemade coulis and whipped cream.</i>	

TRAVEL CAKES

Tea shortbread	2
Cookie	3
Coconut rock	3
Almond financier	3
Brownie	4
Lemon cake confits	4
Rum flavoured fruit cake	4
Macaroon (piece)	2
<i>Scents according to season.</i>	

FINE CHOCOLATES

Individually selected chocolates	2
Discovery plate of three chocolates	5
Chocolate bite	5

CONFISERIES

Per piece

Fruit jellies	1
Homemade marshmallows	1
Almond paste	2

COFFEE

Accompagnied by a homemade meringue.

Coffee Illy	2
<i>A blend of nine provenances of the finest arabicas.</i>	
Cream	3
Viennese	6
Cappuccino	6

EXTRA

Decaffeinated	1
<i>Extraction of caffeine with water.</i>	

HOT CHOCOLATE

Made according to a family recipe.

72% chocolate	6
Hazelnut praline	7
Salted butter caramel	7
Peanut butter	7
Viennese	8
Orange peel	8
Sweet spices	8

SPECIALTIES

Marshmallow	8
<i>72% Chocolate, milk foam, marshmallow.</i>	
Mocaccino	10
<i>Salted butter caramel, 72% chocolate, coffee, milk foam.</i>	

TEAS

Organic teas selected by a spice specialist and then flavoured in France with natural aromas.

GREEN TEAS

Sencha	5
<i>Tea with flat, sweet and slightly bitter leaves.</i>	
I want sunshine	6
<i>Sencha tea, lemon confit and ginger. Lively in the mouth.</i>	
Moroccan tea	6
<i>Tea with sweet mint and peppermint.</i>	
Strawberry love	6
<i>Wild strawberry and passion fruit tea.</i>	
Russian green tea	6
<i>The freshness of citrus and the elegance of bergamot.</i>	
Queen Kalila	6
<i>Gourmet scents of date, figue and rhubarb.</i>	
Genmaïcha	7
<i>Japanese Sencha and roasted rice grains.</i>	

RED TEAS

Magic of Africa	5
<i>Rooibos with a natural sweet orange aroma and a hint of cinnamon.</i>	
Tropical	5
<i>The power of ginger combined with orange and apricot.</i>	
Snow Rooibos	6
<i>Roasted apples, almonds, orange, cinnamon, vanilla.</i>	
Cherry colour	6
<i>Wild cherry mixed with blackberry and rose.</i>	
Balthazar	6
<i>A tribute to the galette des rois and its frangipane taste.</i>	

WHITE TEAS

Harmony	8
<i>Japanese tea with rose and raspberry.</i>	
Blanche Fanny	8
<i>Tea with the scent of Provence. Apricot, peach, figue, melon and lavender.</i>	

BLACK TEAS

1,2,3 we will go to the woods	5
<i>Tea with strawberry, raspberry, cherry and redcurrant pieces.</i>	
Earl Grey	5
<i>Classic English tea. Blue flowers and bergamot notes.</i>	
Ceylan Kenilworth	5
<i>A Sri Lankan tea with a round and racy taste.</i>	
Russian black tea	5
<i>Citrus tea, delicate and long in the mouth.</i>	
Malagasy nighth	5
<i>Tea flavoured with cocoa beans, almonds and vanilla.</i>	
Four hours of happiness	6
<i>Puerth. Cinnamon, star anise, cocoa beans, almonds.</i>	
Snow tea	6
<i>Cinnamon, ginger, orange peel, lemon, hibiscus,. Winter sweetness.</i>	
Darjeeling Oaks	7
<i>A delicate and elegant tea with notes of honey and yellow gold.</i>	
Indian chai	7
<i>A mixture of spices prepared in the Indian style in milk.</i>	

INFUSIONS

A thousand virtues	6
<i>Caraway, fennel, nettle, lemon balm leaves and verbena.</i>	
After lunch	6
<i>Lemon balm, apple, liquorice, caraway, rosemary, chamomile.</i>	