15h30 - 18h

Afternoon vibes !

le salé réconfort

Caesar Cali style *v* — 15
kale, romaine, noix, oignons croustillants, cranberries, parmesan, sauce Caesar maison
kale, romaine, walnuts, crispy onions, cranberries, parmesan, homemade Caesar sauce
add poulet fermier +6 / free-range chicken

Avocado toast *v* — 15
pain noir aux céréales, feta, grenade, radis, graines de courge
multigrain bread, feta, pomegranate, radish, pumpkin seeds

Poke bowl saumon mariné ou tofu *v / veg* — 19
riz sushi, avocat, mangue, gingembre confit, noix de cajou, oignon rouge, coriandre, sésame
marinated salmon or tofu, sushi rice, avocado, mango,
candied ginger, cashew nuts, red onion, coriander, sesame seeds

Club sandwich saumon fumé & frites fraîches *v* — 24
toast brioché, salade, tomate, oeuf, avocat, crème ciboulette
smoked salmon, lettuce, tomato, egg, avocado, chive cream, fries

Club sandwich poulet & frites fraîches — 20
toast brioché, salade, tomate, oeuf, avocat, mayo
chicken, salad, tomato, egg, avocado, mayo, fries

Fish & chips *v* — 23
dos de cabillaud pané, sauce tartare, frites fraîches
breaded cod loin, tartar sauce, French fries

Shrimp pasta *v* — 28
spaghetti, gambas, tomates cerises confites, épinards, pangrattato, piment, sauce vin blanc crémée, basilic
spaghetti, prawns, roasted cherry tomatoes, spinach, pangrattato, chilli, light creamy white wine sauce, basil

Cheeseburger & frites fraîches — 21
steak charolais France, compotée d'oignons, pickles de radis, sauce charbon d'herbes, cheddar, roquette
French beef patty, onion compote, radish pickles, charcoal herb sauce, cheddar, arugula, French fries
add truffe +10 / truffle

Frites fraîches *gf / veg* — 7
French fries

Frites fraîches, truffe et parmesan *gf / v* — 11
truffle and parmesan French fries

add

bacon grillé +4 / saumon fumé +7 / œuf poché +4 / avocat +4 / poulet fermier +6 / tofu +5 / halloumi +5
crispy bacon / smoked salmon / poached egg / avocado / free-range chicken / tofu / halloumi cheese

Chaque jour, nous préparons nos plats frais sur place

the sweet spot

Light cheesecake *v* — 9
biscuit speculoos, coulis de fruits rouges
speculoos biscuit, red berry coulis

Crème de chocolat Dulcey *v* — 9
chocolat blond, chantilly maison, caramel, fleur de sel
Dulcey blond chocolate cream, homemade whipped cream, caramel, fleur de sel

Tarte au citron *v* — 9
meringue française, citron main de Bouddha
lemon tart, French meringue, Buddha's hand citron

Brownie *v* — 9
noix de pécan, caramel beurre salé, glace à la vanille de Madagascar, chantilly
pecans, salted caramel, Madagascar vanilla ice cream, whipped cream

Les gourmands de Rosana *v* — 12
assortiment de mini desserts, espresso
assortment of mini desserts, served with an espresso

Churros *v* — 11
sauce caramel, Nutella, chantilly maison à la vanille de Madagascar
caramel sauce, Nutella, homemade Madagascar vanilla whipped cream

Affogato sundae *v* — 10
glace vanille, espresso, popcorn, caramel beurre salé, chantilly, pistache
vanilla ice cream, espresso, popcorn, salted caramel, homemade whipped cream, pistachio

gf gluten-free | v vegetarian (fish & eggs included) | veg vegan

Origine de nos viandes : France, Espagne, Italie, Argentine, UE — La liste des allergènes est disponible sur demande — Prix en euros, TTC, service compris — La maison n'accepte pas les chèques. Our meat comes from France, Spain, Italy, Argentina and the EU — Please ask us about allergens — All prices are in euros, VAT and service included — We do not accept cheques.