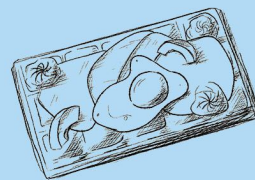


# Menu



## BRUNCH

<b>Drolet</b> ♥	<b>24.00</b>
eggs benedict with smoked salmon on english muffins, gratin dauphinois, salad, cream of mushroom/fruits(summer), chocolate mousse	
<b>Roy</b> V	<b>22.00</b>
choice of quiche, gratin dauphinois, salad, egg, cream of mushroom/fruits(summer), chocolate mousse	
<b>Saint-Denis</b> ♥ V	<b>24.00</b>
Norwegian, Roma or Mediterranean waffle, poached egg, gratin dauphinois, salad, cream of mushroom/fruits(summer), chocolate mousse	
<b>Raclette</b>	<b>24.00</b>
potatoes, raclette cheese, caramelized pearl onions, ham, proscuitto, egg, salad, cream of mushroom/fruits(summer), chocolate mousse	
<b>Berri</b>	<b>22.00</b>
proscuitto, sausage, egg, gratin dauphinois, salad, cream of mushroom/fruits(summer), chocolate mousse	
<b>Laurier</b> V	<b>22.00</b>
cream yogurt with honey, muesli, fruits, three mini-crêpes, honey, jam, poached egg and soldiers (strips of toast)	

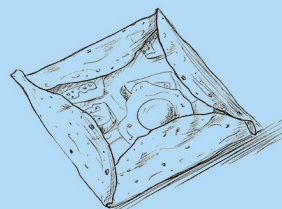


## QUICHES

Quiche Lorraine	<b>13.75</b>
Vegetable quiche V	<b>13.75</b>
Goat cheese and spinach quiche V	<b>13.75</b>
Salmon and spinach quiche	<b>13.75</b>

## SAVORY WAFFLES

<b>Goat waffle</b> V	<b>16.75</b>
fresh goat cheese, grilled zucchinis, beet cream, balsamic cream sauce	
<b>Mediterranean waffle</b> V	<b>17.00</b>
artichoke caviar, cherry tomatoes, parmesan cheese, aragula, balsamic cream sauce	
<b>Bella Vita waffle</b> V	<b>14.50</b>
cherry tomatoes, bocconcini, basilic, pesto, balsamic cream sauce	
<b>Norwegian waffle</b>	<b>17.50</b>
smoked salmon, whipped cream cheese with dill, avocado, cucumber, dill	
<b>Roma waffle</b>	<b>17.50</b>
proscuitto, cherry tomatoes, parmesan cheese, aragula, balsamic cream sauce	



## SAVORY CREPES

<b>Forestière</b> V	<b>13.00</b>
emmental cheese, mushrooms, fresh herbs	
<b>Parisienne</b>	<b>13.00</b>
emmental cheese, ham or turkey	
<b>Complète</b>	<b>13.50</b>
emmental cheese, ham or turkey, eggs	
<b>Campagnarde</b>	<b>14.50</b>
emmental cheese, ham or turkey, mushrooms	
<b>Ludo</b> V	<b>14.50</b>
emmental cheese, fresh tomatoes, homemade pesto	
<b>Paysanne</b>	<b>15.50</b>
emmental cheese, ham or turkey, egg, mushrooms	
<b>Norvégienne</b>	<b>17.00</b>
emmental cheese, smoked salmon, egg	

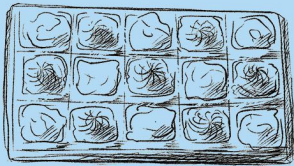
V = vegetarian

# Menu

## FRENCH PASTRY WAFFLES

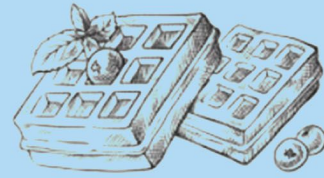
Available saturday, sunday and monday

The Paris Brest waffle	15.00
The Strawberry Tart waffle	15.00
The Lemon Tart waffle ♥	15.00
The Raspberry Tart waffle depending on available stock	15.00



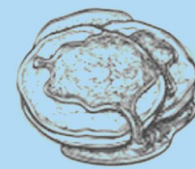
## SWEET CREPES

The Sweet butter, sugar	7.50
The Babette homemade chocolate	9.00
The Nutella hazelnut chocolate	9.00
The Lemon crepe sugar, lemon juice	9.00
The King Kong banana, homemade chocolate	9.00
The Belle Hélène pear, homemade chocolate	9.00
The Caramel homemade salted butter caramel	9.75
The Choco Caramel homemade chocolate and salted butter caramel	11.00



## SWEET WAFFLES

The Chocolate waffle homemade chocolate	10.00
The Nutella waffle hazelnut chocolate	12.00
The King Kong waffle banana, homemade chocolate	11.00
The strawberry Banana waffle fraises, bananes, homemade chocolate	14.00
The Caramel waffle homemade salted butter caramel	12.00
The Choco Caramel waffle homemade chocolate and salted butter caramel	13.00



## PANCAKES

6 Pancakes and maple syrup	8.00
12 Pancakes and maple syrup	14.50

### EXTRAS

Extra smoked salmon	6.00
Extra egg	2.00
Extra sausage	4.00
Gratin Dauphinois	6.00
House Salade	4.00

# Drinks

## HOT CHOCOLATE

<b>The Belge</b> 55% cacao	5.75	<b>The Chai</b> white chocolate flavored with cardamom, cinnamon and ginger	6.00
<b>The Azélia</b> hazelnut milk chocolate	6.75	<b>The Dante</b> white chocolate flavored with Espelette pepper	6.00
<b>The Babette♥</b> 55% cacao flavored with cardamom, cinnamon and ginger	6.00	<b>L'Everest</b> white chocolate	5.75
<b>The Guayaquil</b> 64% cacao (equator)	6.00		
<b>The Dalmatien</b> 55% cacao and white chocolate	6.00	<b>The Manjari (Grand Cru)♥</b> 64% cacao Trinitario beans (Madagascar)	6.75
<b>The Euskaria</b> 55% cacao flavored with Espelette pepper	6.00	<b>The Abinao (Grand Cru)</b> 85% cacao blend of Grands Crus Valrhona	6.75
<b>The Chocolat Orange</b> 55% cacao and fresh orange juice	6.25		



Bowl : +2.00  
Almond milk : +0.50 / +1.00 (bowl)  
Whipped cream : + 1.50

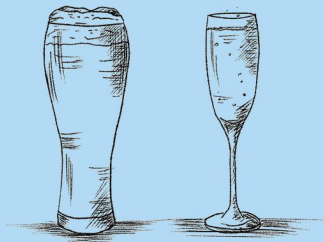


## CHOC-TAILS

<b>The Baileys Choco Royal♥</b> belge hot chocolate, Baileys, whipped cream	11.00	<b>The Choco Malte</b> belge hot chocolate, whisky, whipped cream	11.00
<b>The Choco Chambord♥</b> belge hot chocolate, raspberry liquor, whipped cream	12.00	<b>The Choco des Vignes</b> belge hot chocolate, red wine, whipped cream	11.00
<b>The Choco Cointreau</b> belge hot chocolate, orange liquor, whipped cream	12.00	<b>Le Choco Frangelico</b> belge hot chocolate, hazelnut liquor, whipped cream	12.00
<b>The Choco Amaretto</b> belge hot chocolate, almond liquor, whipped cream	12.00		



# Drinks



## ALCOHOLS

Mimosa ♥	11.00
Beers	8.00
Cheval Blanc White	
Belle Gueule Blond / Red	
Ciders	9.00
McAdam	
Mystique	
Wines	10.00
Domaine de Cibadies, Chardonnay - France	
J.P Chenet Cabernet Sauvignon - France	



## COFFEES

Irish Coffee ♥ espresso, whisky, whipped cream	9.00
Espresso (Ristreto)	3.00
Espresso Lungo	3.00
Double espresso	3.50
Americano	3.00
Latte	4.00
Cappuccino	4.25
Macchiato	3.25
Moka	4.00
Warm milk with maple syrup	3.25

## TEAS

Green tea	3.50
Sencha, Petit bonheur	
Sencha Cerise et Rose, Miss Li	
Black tea	3.50
Earl Grey, English Breakfast, Limoncello, Hiver Russe	
Roiboos	3.50



## COLD DRINKS

Homemade Iced tea	3.50
Fresh Orange juice	5.00
Milk	2.50
Coke, Perrier	4.00

## IN SUMMER

Iced Latte	4.25
Iced Moka	5.75
Iced Chocolate ♥	5.75

