

BREAKFAST

4am - 11am

HEALTHY CORNER | STARTERS

QUINOA FRAICHEUR (V)	70
Quinoa salad, berries, cottage cheese, honey & basil dressing	
FROMAGE BLANC AUX MYRTILLES & GRANOLA (N) (V)	64
Blueberry smoothie, Greek yoghurt, granola, raspberry, roasted nuts	
PARFAIT AU YAOURT (N) (V)	48
Yoghurt parfait, served with crunchy roasted nuts, berries and honey	
SALADE DE FRUITS DE SAISON (V)	48
Fresh seasonal fruits, served with low fat yoghurt and flowery honey	
BIRCHER MUESLI (N) (V)	38
Green apples & almonds	
AVOCAT SUR TOAST	70
Spiced mashed avocado, rustic brown toast, veal pancetta crisps and poached egg	
OMELETTE AU BLANC D'OEUF ET ASPERGES (V)	64
Egg white omelette with asparagus	

PROTEINS

OEUFs MOLLETS ET BRIOCHE TOASTÉE (V)	48
Soft-boiled eggs, toasted brioche	
OEUFs BROUILLÉS EN FEUILLETÉ (V)	64
Creamy scrambled eggs in puff pastry, mushrooms & asparagus	
2 OEUFS CUISSON AU CHOIX	64
Your style of eggs served with beef bacon or chicken sausage	
OEUFs BÉNÉDICTINE	64
Egg Benedict, turkey ham, English muffin and creamy hollandaise with spinach & mornay (V)	
with smoked salmon	52
OMELETTE AUX FINES HERBES & GRUYÈRE (V)	68
Omelette stuffed with fresh fine herbs & gruyère	64

CRAFTED

STEAK A L'ANGLAISE	94
Beef striploin topped with sunny side egg, Lyonnaise potatoes	
CROQUE-MONSIEUR	66
Baked toast with turkey ham, mornay sauce, mustard, gruyère cheese	
Make it MADAME with 1 fried egg	72
CRÊPE SALÉE AU JAMBON & GRUYÈRE	58
Savory crêpe with turkey ham, gruyère cheese & chives	
CROISSANT AU JAMBON & FROMAGE	42
Turkey ham & cheese in buttered croissant	
PLANCHETTE DE SAUMON FUMÉ	70
Smoked salmon platter, dill cream cheese with rustic brown bread	

SWEET INDULGENCES

LA GAUFRE FAITE-MAISON (V)	54
Homemade waffles with caramelized apples	
LE PAIN PERDU (V)	54
Brioche French toast, butter, smoked maple syrup & fresh berries	
CRÊPE AU CARAMEL BEURRE SALÉ & BANANE (V)	54
Caramelized bananas crêpe, caramel, whipped cream	
LE PANCAKE (V)	48
Sugar dusted pancakes with berry compote & aged maple syrup	

VIENNOISERIE

PALMIER	10
CROISSANT AU BEURRE	14
Butter croissant	
CROISSANT AUX AMANDES (N)	14
Almond croissant	
KOUIGN AMANN	14
Caramelized butter brioche	
PAIN AU CHOCOLAT	14
Chocolate puff	
PAIN AU NUTELLA (N)	14
Nutella puff	
CINNAMON & RAISIN SWIRL	14
FEUILLETÉ AU FROMAGE (N)	14
Cheese puff	
LOW FAT CARROT MUFFIN	14
DOUBLE CHOCOLATE MUFFIN	14

ADD ON

LYONNAISE POTATOES (V)	32
CHICKEN SAUSAGE	32
BEEF BACON	32
SMOKED SALMON	32
SLICED AVOCADO (V)	32
SAUTÉ HERB MUSHROOMS (V)	32
SEASONAL FRUITS (V)	32

TAKEAWAY

Not enough hours in the day? Relax, Our grab-n-go selection of pastries, sandwiches and beverages is designed to help you maximize your time while keeping you nourished and energized for that important meeting. Browse our display counters for today's fresh offers.

BREAKFAST

4am - 11am

HOMEMADE YOGHURT SMOOTHIES

RASPBERRY "TAKE ME NOW"	30
Raspberries, low fat yoghurt, honey	
MANGO "PICK ME UP"	30
Mango, low fat yoghurt, honey	
BLUEBERRY "I'M SO FRESH"	30
Blueberries, low fat yoghurt, honey	

FRESH JUICES & COOLERS

ORANGE	32
GRAPEFRUIT	32
WATERMELON	32
PINEAPPLE	32
CARROT	32
STRAWBERRY	32
GREEN APPLE	32
JUICE DU JOUR	36
ORGANIC COCONUT WATER (THAILAND)	24

ASK FOR OUR DAILY HEALTHY JUICE
MADE "À LA MINUTE" 36

LA FARINE'S CITRON PRESSÉ

ORANGE, LEMON OR LIME 28

Taking inspiration from the street cafes of Paris, where locals would enjoy their summer break and sip on freshly squeezed fruit juice diluted with water and sugar, our citron pressé allows you to stay fit and refreshed with this signature and 100% natural drink.

TRY OUR MATCHA
TEA LATTE

FULL FAT | LOW FAT | SKIMMED

ALMOND | SOYA MILK 36

Served Hot or Cold

HOT CHOCOLATE

MILK CHOCOLATE	32
DARK CHOCOLATE	32

COFFEE

ESPRESSO	28
DOUBLE ESPRESSO	32
ESPRESSO MACCHIATO	28
AMERICANO	30
FLAT WHITE	32
CAPPUCCINO	32
LATTE	32
FRENCH PRESS	32
COFFEE MOCHA	32
EXTRA SHOT	5
ADD CARAMEL, VANILLA	5

TEA

VINTAGE - Sencha Zen, Royal Breakfast	28
BLENDS - Moroccan Nights, Earl Grey Flora, Currant Dream, Rosa Jasmine Pearl	32
HERBAL - Chamomile Breeze, Rooibos	32

BAKERS BREAKFAST

FRIDAY/SATURDAY, 8AM-1PM,

AED 210 PER COUPLE, AED 140 SINGLE

LUNCH

11am - 6pm

HORS D'OEUVRES / STARTERS

SOUPE À L'OIGNON GRATINÉE Onion soup gratinated with gruyère cheese	42
BISQUE DE TOMATE RÔTIE (V) Roasted tomato soup, brioche crouton	36
SOUPE DU JOUR Soup of the day	26
CASSOLETTE D'ESCARGOTS Snails in garlic cream, parsley, baguette crouton	62
BURRATA MAISON (V) (N) Handmade burrata, heirloom tomato, basil pesto	78
GOUGÈRES AU FROMAGE & CHAMPIGNONS Filled choux with mushroom, veal bacon, gruyere, leek fondue and frisee	55
PLANCHE DE SAUMON FUMÉ Smoked salmon platter, dill cream cheese, toasted brown bread	70

SALADS

SALADE VERTE (V) Crunchy leaves, French beans, radishes, brioche croutons, dijon vinaigrette	45
SALADE DE QUINOA (V) (N) White quinoa, fresh goat cheese, avocado, celery stick, pine nuts, green asparagus, cranberries, balsamic dressing	62
SALADE D'AVOCAT FRIT A L'ESPELETTE (V) Fried avocado with espelette chili, green leaves, cucumber, carrots, basil and ginger dressing	62
SALADE NIÇOISE Pan seared tuna, baby potato, green beans, spring onion, cherry tomato, Roasted pepper puree, lemon dressing	72
SALADE DE CRABE MARINÉ (S) (N) Crab meat, celery, green apple, walnuts, baby gem, grapefruit, orange mayonnaise	72
SALADE DE CANARD FUMÉ Smoked duck, crunchy leaves, peach, orange, honey mustard dressing	66
ADD TO ANY SALAD Choice of grilled chicken, smoked salmon, sautéed shrimps 2 poached eggs or avocado	30

SANDWICHES & TARTINES

Side choice of crunchy salad, pommes frites or potato chips

CIABATTA DE MOZZARELLA & AUBERGINE (V) (N) Eggplant, dried tomato tapenade, harissa, rocket leaves	64
BAGUETTE DE SAUMON FUMÉ Smoked salmon, avocado, honey mustard sauce, green salad	64
BAGUETTE AU POULET GRILLÉ Corn-fed chicken, grilled asparagus, onion, bell pepper mayonnaise, rocket leaves	66
CROQUE MONSIEUR Baked toast with turkey ham, mornay sauce, mustard, gruyère cheese Make it MADAME with 1 fried egg	72

LE BURGER DU TERROIR Rustic burger with angus beef, camembert cheese, veal bacon, Onion jam, horseradish mayonnaise, cornichons, béarnaise side	92
POULET & RAISINS TARTINE (N) Poached chicken tartine with avocado, grapes, almonds, mayonnaise	66
RÔTI DE BOEUF TARTINE Roast beef tartine marinated with roasted bell pepper, semi dried tomato, Horseradish mayonnaise	72
TARTE FLAMBÉE "FLAMMKUCHEN" served with a light green salad	
VEAL BACON Sour cream, caramelized onion, veal bacon and gruyère	54
FOREST MUSHROOM (V) Sour cream, caramelized onion, wild mushrooms and gruyere	54
SMOKED SALMON Sour cream, caramelized onion, smoked salmon, caper berries, red onion and rocket	64
REBLOCHON (V) Sour cream, caramelized onion, gruyere, reblochon cheese and truffle oil	64

PLATS PRINCIPAUX / MAIN COURSE

QUICHE LORRAINE Veal bacon, onion, served with crunchy leaves	68
TIAN DE LÉGUMES GRILLÉS (V) (N) Fennel & onion fondue, grilled mediterranean vegetables, goat's cheese crust, pine nuts, rocket leaves	84
VOL-AU-VENT AU CHAMPIGNONS (V) Wild mushrooms in creamy cheese sauce, frisée	90
POULET RÔTI AUX HERBES Roasted baby chicken, herbs, sautéed baby potatoes & wild mushrooms, green salad	138
SAUMON RÔTI AU FOUR Oven roasted salmon, ratatouille and black olive tapenade	142
DAURADE À LA GRENOBLOISE Sea bream with brown butter, steamed baby potatoes and crunchy green leaves	148
CÔTES DE BOEUF BRAISÉES Braised short ribs in honey glaze, roasted baby potatoes, caramelized baby carrots	158
ENTRECÔTE DE BŒUF Grilled beef rib eye, béarnaise sauce, side choice of French fries or crunchy salad	160
CÔTELETTES D'AGNEAU Lamb chops, tomato provençal, gastrique sauce, side choice of grilled vegetables or French Fries	154

ASK FOR OUR
DAILY SPECIAL

SALADE DU JOUR
PLAT DU JOUR

LUNCH

11am - 6pm

SIDES

SAUTÉED FRENCH BEANS	28
Veal bacon, onion	
RATATOUILLE (V)	28
Tomato sauce, mixed vegetable	
BUTTERED ASPARAGUS (V)	28
POMMES FRITES (V)	28
POMMES PURÉE (V)	28
SWEET POTATO DAUPHINOISE (V)	28
POMMES LYONNAISE (V)	32
Pan-fried potato, onions, parsley	
MACARONI & CHEESE (V)	36
Crème fraîche, gruyère, parmesan bread crumbs	

CHEESE

PLATEAU DE FROMAGE (N)	70
Cheese platter, crackers, quince paste, grapes	
Per couple	95

BREAKFAST

Served until 5pm

QUINOA FRAICHEUR (V)	70
Quinoa, berries, roasted seeds, seasonal fruits, cottage, honey dressing	
ŒUFS BROUILLÉS EN FEUILLETÉ (V)	64
Creamy scrambled eggs in puff pastry, mushrooms & asparagus	
ŒUFS BENEDICTINE	64
Egg Benedict, turkey ham, English muffin and creamy hollandaise sauce	
AVOCAT SUR TOAST	70
Spiced mashed avocado, rustic brown toast and veal pancetta crisps and poached egg	

GOURMANDISES

SELECTION OF HOUSE ECLAIRS (N)	28
Traditional, vanilla, hazelnut, mixed fruits	
VANILLA CRÈME BRÛLÉE (N)	38
Walnut crumble, berries	
TRADITIONAL APPLE TART (N)	42

HOMEMADE YOGHURT SMOOTHIES

RASPBERRY "TAKE ME NOW"	30
Raspberries, low fat yoghurt, honey	
MANGO "PICK ME UP"	30
Mango, low fat yoghurt, honey	
BLUEBERRY "I'M SO FRESH"	30
Blueberries, low fat yoghurt, honey	

FRESH JUICES & COOLERS

ORANGE 32	GRAPEFRUIT 32
WATERMELON 32	PINEAPPLE 32
CARROT 32	STRAWBERRY 32
GREEN APPLE 32	JUICE DU JOUR 36
ORGANIC COCONUT WATER (THAILAND) 24	

HOT CHOCOLATE

MILK CHOCOLATE	32
DARK CHOCOLATE	32

COFFEE

ESPRESSO 28	ESPRESSO MACCHIATO 28
DOUBLE ESPRESSO 32	AMERICANO 30
COFFEE MOCHA 32	FLAT WHITE 32
CAPPUCCINO 32	LATTE 32
FRENCH PRESS 32	EXTRA SHOT 5
ADD CARAMEL, VANILLA 5	

TEA

VINTAGE - Sencha Zen, Royal Breakfast	28
BLENDS - Moroccan Nights, Earl Grey Flora, Currant Dream, Rosa Jasmine Pearl	32
HERBAL - Chamomile Breeze, Rooibos	32

ASK FOR OUR DAILY HEALTHY JUICE
MADE "À LA MINUTE" 36

Wine & Cheese
Every Thursday from 6pm until 10pm

Enjoy an unlimited selection of French cheese, cold cuts and free-flowing grapes.
AED 300 per couple AED 160 per person

DINNER

6pm - 4am

HORS D'OEUVRES / STARTERS

SOUPE À L'OIGNON GRATINÉE	42
Onion soup gratinated with gruyère cheese	
BISQUE DE TOMATE RÔTIE (V)	36
Roasted tomato soup, brioche crouton	
SOUPE DU JOUR	26
Soup of the Day	
ESCALOPE DE FOIE GRAS (N)	78
Pan seared foie gras, poached green apple, cherry vinegar reduction, Pecan and frisee	
CASSOLETTE D'ESCARGOTS	62
Snails in garlic cream, parsley, baguette crouton	
BURRATA MAISON (V) (N)	78
Handmade burrata, heirloom tomato, basil pesto	
GOUGÈRES AU FROMAGE & CHAMPIGNON	55
Filled choux with mushroom, veal bacon, gruyere, leek fondue and frisee	
PLANCHE DE SAUMON FUMÉ	70
Smoked salmon platter, dill cream cheese, toasted brown bread	

SALADS

SALADE DE QUINOA (V) (N)	62
White quinoa, fresh goat cheese, avocado, celery stick, pine nuts, green asparagus, cranberry, balsamic dressing	
SALADE D'AVOCAT FRIT A L'ESPELETTE (V)	62
Fried avocado with espelette chili, green leaves, cucumber, carrots, basil and ginger dressing	
SALADE NIÇOISE	72
Pan seared tuna, baby potato, green beans, spring onion, cherry tomato, Roasted pepper puree, lemon dressing	
SALADE DE CRABE MARINÉ (S) (N)	72
Crab meat, celery, green apple, walnuts, baby gem, grapefruit, orange mayonnaise	
ADD TO ANY SALAD	30
Choice of grilled chicken, smoked salmon, sautéed shrimps 2 poached eggs, or avocado	

SANDWICHES & TARTINES

Side choice of crunchy salad, pommes Frites, potato chips

BAGUETTE DE SAUMON FUMÉ	64
Smoked salmon, avocado, honey mustard sauce, green salad	
BAGUETTE AU POULET GRILLÉ	66
Corn-fed chicken, grilled asparagus, onion, bell pepper mayonnaise, rocket leaves	
CROQUE MONSIEUR	66
Baked toast with turkey ham, mornay sauce, mustard, gruyere cheese Make it MADAME with 1 fried egg	
LE BURGER DU TERROIR	92
Rustic burger with angus beef, camembert cheese, veal bacon, onion jam, horseradish mayonnaise, cornichons, béarnaise side	
RÔTI DE BOEUF TARTINE	72
Roast beef tartine marinated with roasted bell pepper, semi dried tomato, horseradish mayonnaise	

TARTE FLAMBÉE "FLAMMKUCHEN"

Served with a light green salad

VEAL BACON	54
Sour cream, caramelized onion, veal bacon and gruyère	
FOREST MUSHROOM (V)	54
Sour cream, caramelized onion, wild mushrooms and gruyere	
SMOKED SALMON	64
Sour cream, caramelized onion, smoked salmon, caper berries, red onion and rocket	
REBLOCHON (V)	64
Sour cream, caramelized onion, gruyere, reblochon cheese and truffle oil	

PLATS PRINCIPAUX / MAIN COURSE

TIAN DE LÉGUMES GRILLÉS (V) (N)	84
Fennel & onion fondue, grilled mediterranean vegetables, goat cheese crust, pine nuts, rocket leaves	
VOL-AU-VENT AU CHAMPIGNONS (V)	90
Wild mushrooms in creamy cheese sauce, frisée	

PAN SEARED & ROASTED

DAURADE À LA GRENOBLOISE	148
Sea bream with brown butter, steamed baby potatoes and crunchy green leaves	
CREVETTES POELÉES A L'ESPELETTE (S)	158
Pan seared prawns with espelette chili, green asparagus, light parsnip purée	
SAUMON RÔTI AU FOUR	142
Oven roasted salmon, ratatouille, black olive tapenade	
POULET RÔTI AUX HERBES	138
Roasted baby chicken, herbs, sautéed baby potatoes & mushrooms, green salad	

BRAISED

SOURIS D'AGNEAU	158
Braised lamb shank, glazed pickled onion, carrot, potato & garlic confit puree	
CÔTES DE BOEUF BRAISÉES	158
Braised short ribs in honey glaze, roasted baby potatoes, caramelized baby carrots	

GRILLADES

ENTRECÔTE CAFÉ DE PARIS (A)	160
Grilled beef rib eye with café de Paris butter	
CÔTELETTES D'AGNEAU	154
Lamb chops, tomato Provençal, gastrique sauce and smoked salt	
Choose your side: pommes frites, pommes purée, salad, roasted vegetables	

ASK FOR OUR
DAILY SPECIAL

SALADE DU JOUR
PLAT DU JOUR

DINNER

6pm - 4am

FOR SHARING

CHEESE FONDUE SAVOYARDE (A) (V)

White wine, gruyère, comté, beaufort, garlic, green salad

SIDES

SAUTÉED FRENCH BEANS

Veal bacon, onions

RATATOUILLE (V)

Tomato sauce, mixed vegetables

BUTTERED ASPARAGUS (V)

POMMES FRITES (V)

POMMES PURÉE (V)

SWEET POTATO DAUPHINOISE (V)

POMMES LYONNAISE (V)

Pan-fried potatoes, onions, parsley

MACARONI & CHEESE (V)

Crème fraîche, gruyère, parmesan bread crumbs

CHEESES

PLATEAU DE FROMAGE (V) (N)

Cheese platter, crackers, quince paste, grapes

Per couple

CHARCUTERIE & FROMAGE

3 type of cold cuts, 3 type of cheeses, cornichons, grain Dijon mustard

GOURMANDISES

SELECTION OF HOUSE ECLAIRS (N)

Traditional, vanilla, hazelnut, mixed fruits

VANILLA CRÈME BRÛLÉE (N)

Walnut crumble, berries

TRADITIONAL APPLE TART (N)

FRESH JUICES & COOLERS

ORANGE 32

WATERMELON 32

CARROT 32

GREEN APPLE 32

ORGANIC COCONUT WATER (THAILAND) 24

GRAPEFRUIT 32

PINEAPPLE 32

STRAWBERRY 32

JUICE DU JOUR 36

TEA

VINTAGE - Sencha Zen, Royal Breakfast 28

BLENDS - Moroccan Nights, Earl Grey Flora, Currant Dream, Rosa Jasmine Pearl 32

HERBAL - Chamomile Breeze, Rooibos 32

COFFEE

ESPRESSO 28

ESPRESSO MACCHIATO 28

DOUBLE ESPRESSO 32

AMERICANO 30

COFFEE MOCHA 32

FLAT WHITE 32

CAPPUCCINO 32

LATTE 32

FRENCH PRESS 32

EXTRA SHOT 5

ADD CARAMEL, VANILLA 5

HOT CHOCOLATE

MILK CHOCOLATE 32

DARK CHOCOLATE 32

MOULES MONDAYS

Mondays, 6pm-11pm

Enjoy a pot of fresh Mussels cooked in one of 4 flavours!

AED 140 per person | AED 260 per couple

Offer also includes unlimited French fries and crispy baguette.

Wine & Cheese

Every Thursday at 6pm - 10pm

Enjoy an unlimited selection of French cheese, cold cuts and free-flowing grapes.
AED 300 per couple AED 160 per person

BUBBLES

TAITTINGER BRUT RESERVE NV	
Glass	98
Full bottle	595
TAITTINGER PRESTIGE ROSÉ BRUT NV	
Full bottle	785
PROSECCO VALDO EDIZIONE ORO NV	
Glass	70
Full bottle	320

WHITE WINE

FRESH & CRISP

LA GRANDE CHAPELLE BLANC, ANTOINE MOUEIX, BORDEAUX, FRANCE	
Glass	60
Carafe	185
Full bottle	295
SANCERRE, CHÂTEAU DE SANCERRE LOIRE, FRANCE	
Full bottle	655

FRUITY & LUSH

RIESLING 'DR. L' QBA, DR. LOOSEN, GERMANY	
Glass	70
Carafe	205
Full bottle	345
SAUVIGNON BLANC, MUD HOUSE, NEW ZEALAND	
Glass	75
Carafe	210
Full bottle	355
PINOT GRIGIO, VIGNETTO DELLE DOLOMITI IGT, ITALY	
Full bottle	340

RICH & BUTTERY

MÂCON-VILLAGES 'CHAMEROY', LOUIS LATOUR, FRANCE	
Glass	95
Carafe	280
Full bottle	460

RED WINE

LIGHT & FRUITY

PINOT NOIR, PRIVATE SELECTION, ROBERT MONDAVI, USA	
Glass	85
Carafe	255
Full bottle	405
BOUCHARD PÈRE & FILS, PINOT NOIR BOURGOGNE, BURGUNDY, FRANCE	
Full bottle	510

MEDIUM BODIED

MERLOT, FOUNDERS ESTATE, BERINGER, USA	
Glass	80
Carafe	235
Full bottle	385
LA GRANDE CHAPELLE ROUGE, ANTOINE MOUEIX, BORDEAUX, FRANCE	
Glass	60
Carafe	185
Full bottle	295

FULL BODIED

SHIRAZ-CABERNET, KOONUNGA HILL, PENFOLDS ESTATE, AUSTRALIA	
Glass	85
Carafe	250
Full bottle	390
CHÂTEAU BADETTE, SAINT-ÉMILION GRAND CRU, FRANCE	
Full bottle	695

Wine & Cheese

Every Thursday at 6pm - 10pm

Enjoy an unlimited selection of French cheese, cold cuts and free-flowing grapes.
 AED 300 per couple AED 160 per person

Alcohol is served daily from 12pm to 2am

ROSÉ WINE

CUVÉE SERPOLET, MAISON FABRE, FRANCE	
Glass	65
Carafe	185
Full bottle	310

DESSERT WINE

MUSCAT DE BEAUMES-DE-VENISE, DOMAINE DE COYEUX, FRANCE	
Half bottle	340

REFRESHING ALES & CIDER

KRONENBOURG 1664 330ml bottle	48
SOMERSBY CIDER, DENMARK 330ml bottle	60
MAGNER'S PEAR CIDER, IRELAND 568ml bottle	60
STELLA ARTOIS, BELGIUM 330ml bottle	48
PERONI, ITALY 330ml bottle	48
BUDWEISER, USA 330ml bottle	48

MOCKTAILS

DESERT ROSE Pomegranate juice, rose water & sparkling grape juice	35
LEMON & MINT Zesty lemon juice blended with mint leaves & orange blossom	35
VERRI BERRI Blueberries, raspberries & strawberries muddled with cranberry juice & ginger ale	35
APPLE TWIST Fresh apple & grapefruit juice, ginger mixed with passion fruit pureé	35
A CRIME OF PASSION Passion fruit & fresh pineapple juice with elderflower	35

FRESH JUICES

ORANGE 32	GRAPEFRUIT 32
WATERMELON 32	PINEAPPLE 32
CARROT 32	STRAWBERRY 32
GREEN APPLE 32	JUICE DU JOUR 36
ORGANIC COCONUT WATER THAILAND	20

TEA

VINTAGE - Sencha Zen, Royal Breakfast	28
BLENDS - Moroccan Nights, Earl Grey Flora, Currant Dream, Rosa Jasmine Pearl	32
HERBAL - Chamomile Breeze, Rooibos	32

COFFEE

ESPRESSO 28	ESPRESSO MACCHIATO 28
DOUBLE ESPRESSO 32	AMERICANO 30
COFFEE MOCHA 32	FLAT WHITE 32
CAPPUCCINO 32	LATTE 32
FRENCH PRESS 32	EXTRA SHOT 5
ADD CARAMEL OR VANILLA 5	

HOT CHOCOLATE

MILK CHOCOLATE 32	DARK CHOCOLATE 32
-------------------	-------------------

ASK FOR OUR DAILY HEALTHY JUICE

MADE “À LA MINUTE” 36