

Drinks

HOT CHOCOLATE

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



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



CHOC-TAILS

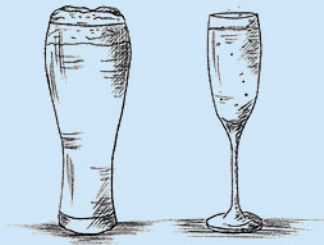
The Baileys Choco Royal ♥ belge hot chocolate, Baileys, whipped cream	11.00	The Choco Malte belge hot chocolate, whisky, whipped cream	11.00
The Choco Chambord ♥ belge hot chocolate, raspberry liquor, whipped cream	12.00	The Choco Amaretto belge hot chocolate, almond liquor, whipped cream	12.00
The Choco Cointreau belge hot chocolate, orange liquor, whipped cream	12.00	Le Choco Frangelico belge hot chocolate, hazelnut liquor, whipped cream	12.00



♥ = house favorite

V = vegetarian

Drinks



ALCOHOLS

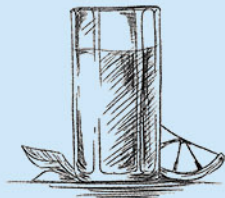
Mimosa ♥	11.00
Beers	8.00
Cheval Blanc White	
Belle Gueule Blond / Red	
Ciders	9.00
McAdam	
Mystique	
Wines	10.00
Domaine de Cibadies, Chardonnay - France	

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



TEAS

Green tea	3.50
Black tea	3.50
Herbal tea	3.50



COFFEES

Irish Coffee ♥	9.00
espresso, whisky, whipped cream	

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



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

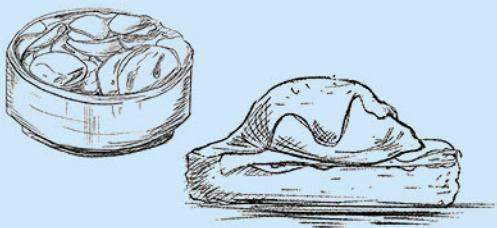
♥ = house favorite

V = vegetarian

Menu

BRUNCH

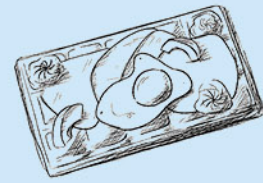
Drolet ♥	24.00
eggs benedict with smoked salmon on english muffins, gratin dauphinois, salad, cream of mushroom(winter)/fruits(summer), chocolate mousse	
Roy V	22.00
choice of quiche, gratin dauphinois, salad, egg, cream of mushroom(winter)/fruits(summer), chocolate mousse	
Saint-Denis ♥ V	24.00
choice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



QUICHES

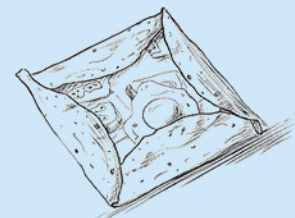
Quiche Lorraine	13.75
Vegetable quiche V	13.75
Goat cheese and spinach quiche V	13.75
Salmon and spinach quiche	13.75

♥ = house favorite



SAVORY WAFFLES

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



SAVORY CREPES

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

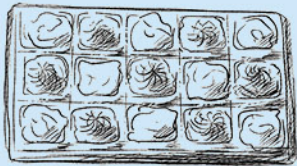
V = vegetarian

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	15.00
depending on available stock	



SWEET WAFFLES

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

SWEET CREPES

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



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

♥ = house favorite

V = vegetarian