# cold drinks, champagnes, alcohol-free collection & cocktails

## cold drinks

amandine et tristan « nos jardins imparfaits » — 12
**NECTARS AND JUICES,** 25 cl

hugo chaise — 12
**KOMBUCHA,** 25 cl

umà — 12
**COLA**, 33 cl
**GINGER BEER**, 33 cl
**SPARKLING LEMONADE**, 33 cl

**EVIAN**, 75 cl, still — 9
**BADOIT**, 75 cl, sparkling — 9
**THONON**, 33 cl, still — 6
**PERRIER**, 33 cl, sparkling — 6

## cold signatures creations

**PINK LEMONADE** — 13

**ICED BLACK TEA WITH FLORAL HONEY** — 12

## champagnes

| | | Glass 15 cl | btl 75 cl |
|---|---|---|---|
| BSA | **VEUVE CLICQUOT**, Carte Jaune | 30 | 150 |
| 2016 | **MOËT & CHANDON**, Grand Vintage Rosé, | 32 | 159 |
| BSA | **RUINART**, Blanc de Blancs | 42 | 250 |
| 2015 | **DOM PÉRIGNON** | 69 | 645 |
| 2010 | **DOM RUINART**, Blanc de Blancs | | 650 |
| 2013 | **KRUG**, Grande Cuvée 173e Édition | | 700 |

## alcohol-free collection

| | | |
|---|---|---|
| **FRENCH BLOOM**, white | 19 | 95 |
| **FRENCH BLOOM**, rosé | 19 | 95 |

## cocktail

**NEO SPARK**, Vanilla Aperol, Champagne Veuve Clicquot and raspberry — 29

# coffees & signatures creations

## coffees

Origin : Bolivia
Producer : 4 Llamas Coffee

Variety : Geisha - Typica
Process : Pulse Vacuum
Notes : Blueberry, jasmin, dark chocolate

**ESPRESSO** — 6
**DOUBLE ESPRESSO** — 9
**AMERICANO** — 9
**COLD BREW** — 14
**FLAT WHITE** — 12

Origin : Bolivia
Producer : 4 Llamas Coffee

Variety : Caturra-Catuaí
Process : Anaerobic washed
Notes : Chocolate, orange, plum, quince

**CAPPUCCINO** — 12
**MACCHIATO** — 6
**LATTE** — 9
**LATTE MACCHIATO** — 12

**EXTRA**
Shot +3
Vanilla, Hazelnut or Peannut syrup +3
Spoonfull of Chantilly cream +3

## slowly brewed

**LYCHEE COLD BREW** — 14
Quindio - Andean, Honey - Infused Lychee Castillo, Finca Mazatlan

## barista signature creations

**ICED LATTE NOISETTE** — 16
Shot of espresso, milk from the farm of Corinne and Christophe Decorde infused with hazelnut Caramelised hazelnut syrup and cold foam

**ICED LATTE VANILLE** — 16
Shot of espresso, with milk from the farm of Corinne and Christophe Decorde infused with Madagascan and Tahitian vanilla. Madagascan and Tahitian vanilla syrup and cold foam

**ICED LATTE PEANUT** — 16
Shot of espresso, milk from the farm of Corinne and Christophe Decorde, homemade peanut butter syrup and cold foam

**TOKYO ICED MATCHA** — 16
Recipe from the «Café V» from Tokyo Ginza Crafted with a ceremonial matcha from the Uji Valley, harvested by Yasu Kakegawa, scented with wasanbon and iced milk foam

**CHOCOLAT MAISON GRAND CRU** — 14
Hot chocolate grand cru made with milk from the farm of Corinne and Christophe Decorde, infused with vanilla.

**JULIAN'S SPECIAL** — 16
While seeking to develop an ultra-indulgent beverage for our café, our chef barista, Julian, came up with the idea of making this hot chocolate with Réunion blue vanilla hazelnut spread

**CHAÏ LATTE** — 14
This Indian-style hot drink combines black tea, spices, and fresh milk from the farm of Corinne and Christophe Decorde.

**HONEY LATTE** — 14
A caffeine-free creation by our barista Hugo, inspired by the comforting memory of cereal-infused milk. The roasted notes of Granotcha and oats blend with the delicate sweetness of hazelnut and lavender honey, with whole milk from Corinne and Christophe Decorde's farm.

## our herbal infusions

**SIGNATURE BLENDED SEASONAL INFUSION** — 14
Our selection of seasonal leaves freshly infused by our baristas

# teas

## white teas

**IMPÉRIAL JASMINE, LYNE WANG, CHINA** 18
White tea Yin Zhen, harvested in april with the blooming of jasmine in july. A very delicate, refreshing beverage with a light yellow colour and a fine, subtle flavour of jasmine..

## green teas

**LONG JING GRAND CRU, LYNE WANG, CHINA** 16
Grown in an exceptional terroir by descendants of Confucius. The flat, dried green leaves are characteristic of the "Long Jing" style. The light yellow infusion offers a verdant flavour, a fine hazelnut aroma and a persistent aftertaste.

**SENCHA, YASU KAKEGAWA, JAPAN** 14
An exceptional green tea from the hills of Uji, south of Kyoto. Cultivated from the ancestral Yabukita cultivar, it reveals an infusion of rare balance, with delicate marine, floral, and springlike notes.

**GENMAICHA, YASU KAKEGAWA, JAPAN** 13
We choose the first harvest of Sencha in Shizuoka, as well as rice of an excellent quality, to create a harmonious blend of roasted rice.

**MATCHA LATTE, YASU KAKEGAWA, JAPAN** 16
Matcha from Uji "garden"
We work with a craftsman who inherited the tradition of the method established in the 14th to 15th centuries: A single annual harvest including a long growth period in the shade, leaves ground in a volcanic stone mill, and so on. The result: a matcha rich in flavours and aromas with no hint of bitterness. Beaten with a bamboo whisk, the powder produces a deep, intense, frothy tea.

## oolong teas

**TIE GUAN YIN, LYNE WANG, CHINA** 14
This Oolong tea is 15% fermented.
It is harvested from a three- to five-year-old tea plant. The plantation is located at an altitude of 600 to 800 meters.

**QI LAN, LYNE WANG, CHINA** 16
This 60% fermented rock tea is harvested from an 80-year-old "Qi Lan" tea plant. The infusion is golden yellow to amber. It offers floral aromas and flavours with a persistent taste.

## black teas

**BREAKFAST, LYDIA GAUTHIER** 12
A subtle blend of broken Assam and Ceylon tea leaves for a typical British breakfast tea that is mild yet stimulating and round yet pungent.

**EARL GREY, LYDIA GAUTHIER** 12
A fabulous black tea from Yunnan mingled with delicate bergamot. A remarkable blend of balance and finesse.

**DARJEELING, LYDIA GAUTHIER, GOPALDHARA** 12
Harvested in March 2022 in the Himalayan foothills, this tea expresses the plant's extraordinary vitality, which emerges softly without astringency or bitterness.

# sweet treats

## pastries

**HAZELNUT FLOWER** 18
"The hazelnuts from our family farm,
Les Secrets de nos Vergers, are brought into the spotlight in this easy-to-love dessert.
Carefully crowned with a tender praline and a touch of fleur de sel, it sweeps you away to our hazel orchards."

**CHOCOLAT MONOGRAM** 18
"This pastry offers an opportunity to discover several cacaos from the cacao-roasting and chocolate-making workshop of one of my mentors, Nicolas Berger. Chocolate lovers will thrill to this harmonious combination of cacaos from Peru, Vietnam, and Madagascar."

**VANILLA DREAM** 18
"Here are three vanillas that I love:
Réunion blue vanilla, Tahitian vanilla, and Madagascan vanilla. An indulgent touch of caramelised milk, a tribute to my native Normandy, is delicately placed on top."

**TIRAMISU MONTENAPOLEONE** 18
An exceptional coffee, grown in Bolivia by Casey Keiderling, meets the delicate smoothness of mascarpone. A dessert of contrasts, balancing the aromatic depth of coffee with the cream's sweetness and lightness.

**CHARLOTTE AUX FRUITS** 22
«A light and generous encounter, where seasonal fruits express themselves in all their sincerity, carried by an airy whipped ganache. A sweet pause, between vibrancy and softness.»

**CELEBRATION CAKE** 120
Sharing dessert, for approximately 6-8 people.
Please reserve with our team at least 24 hours in advance.
"A sharing dessert where cacaos from Peru, Vietnam, and Madagascar unite in an intense and refined marriage, crafted to delight chocolate lovers in a generous format to be enjoyed together."

**GATEAU DE VOYAGE** 30
Also available for takeaway
Beneath its gold crust lies a soft marbled cake, where chocolate intertwines with Madagasan Vanilla.
Tint sugar crystals enhance this delight
With a delicious crunch perfect to enjoy anytime