



BREAKFAST FROM 7.30 TO 10.30

We take pleasure in working with local, fresh and seasonal products.

Our coffe is selected and roasted by Lomi.



Please inform us of your intolerances and allergies when ordering. Allergens list is available on request.

LE PROVENÇAL -12 €

1 HOT DRINK ACCORDING TO YOUR CHOICE

1 FRESH SQUEEZED JUICE

SORDOUGH BREAD TOATS

1 CROISSANT OR 1 CHOCOLATE CROISSANT

FREE RANGE EGGS FROM RIANS (+5 €)

Fried, scrambled, boiled (in pair)

A LA CARTE

SALTY CORNER **PROVENÇAL TOAST** 9€ Fresh farm goat cheese, pickles, olive oil **FREE RANGE EGGS FROM RIANS** 6€ Fried, srambled, boiled (in pair) 3 € **BACON** Crispy smoked bacon **SWEET CORNER SORDOUGH BREAD TOAST** 5,5 € Laure & Alain Berlengue homemade jam, honey from Bonnieux, churned butter **VIENNOISERIE** 2,5 € Croissant or chocolate croissant **CHOCOLATE COOKIE** 3 € Black chocolate chips from the Opera chocolate factory **FRUIT SALAD** 5€ Freshly cut seasonal fruits in a light syrup

Oatmeal and dried fruit mix with honey, fresh cheese, seasonal fruit

9€

4€

GRANOLA BOWL

PLAIN YOGURT

HOT DRINKS

COFFEE OR DECA EXPRESSO / MACCHIATTO / LONGO / AMERICAN	3 €
COFFEE OR DECA DOUBLE / MACCHIATTO / LATTE / CAPPUCCINO	6 €
TEAS OR HERBAL TEAS	5€

Teas:

Organic Ceylan Indulgashina, organic Genmaicha, organic Iemon detox, classic organic jasmine, blue organic Earl Grey, organic May 2021 Bencha, superior organic matcha, organic mint, organic chaï,, organic breakfast tea, organic citrus Sencha Herbal teas:

Organic detox herbal tea, organic Jardin de soleil, verbena roïbos

HOT CHOCOLATE 5 €

COLD DRINKS

FRESH FRUIT JUICE 5 €
Orange, grapefruit, lemon

Net prices, taxes and service included