


DIPLOID

BRUNCH

Saturday & Sunday: 9:30am - 2:30pm



Eggs anyway

Housemade focaccia, Dukkah seeds, with 
- Fried eggs 5⁵⁰
- Perfect eggs 5⁵⁰
- Scrambled eggs 6⁵⁰


Just pancakes

Butter & maple syrup 7 
Gluten-free pancakes option +1 

Greedy pancakes

Lemon curd, italian meringue & almond flakes 9⁵⁰ 
Gluten-free pancakes option +1 

Savory pancakes

Fried egg, maple syrup, Dukkah seeds & coleslaw :
Bacon 11⁵⁰ | Halloumi 13⁵⁰
Gluten-free pancakes option +1 


Morning-bun Bénédicté

Bun, boiled egg, spinach, hollandaise sauce, Dukkah seeds & Coleslaw
Bacon 11⁵⁰ | Housemade smoked trout 13⁵⁰


Veggie crackers

Housemade gluten-free crackers, beetroot hummus, cauliflower
choux-fleur & Dukkah seeds 11⁵⁰
Veggie version : Perfect egg & halloumi 
Vegan version : Red beans steak 

Croque-monsieur ou Grilled-cheese

Sliced granary bread & coleslaw with :
Tomme, candied onions, Coppa 10⁵⁰ | Raclette & Morbier 10⁵⁰ 
Cheeses are from La cr merie St Antoine


Tres tacos

Three mini tacos, chili con carne, Cheddar & pickled jalapenos
Side dish of your choice :
Housemade nachos with Cheddar sauce OR Coleslaw 11
Veggie option : Red beans steak 

Poulpi

Octopus, carrots, leaf mustard, coffee/hazelnut sauce & cereals 13⁵⁰


Hot-dog

Vienna bread, kefta, candied onions, pickled Jalapenos
& yogurt sauce. Side dish of your choice :
Housemade nachos with Cheddar sauce OR Coleslaw 12
Veggie option : Red beans steak 

Granola & chocolate/coconut cream

Housemade granola, fresh fruits, peanut butter &
chocolate & coconut vegan cr me 8 

Milk bread and chocolate

Milk bread, homemade hazelnut/chocolate spread,
pecan nuts and milk chocolate 6⁵⁰ 

BREAKFAST COMBO


3⁵⁰

FILTER COFFEE ou TEA
UNLIMITED

Only with a breakfast dish

Extras

Scrambled eggs 4
Fried eggs 2
Perfect eggs 2
Bacon 3
Halloumi 3

Gluten free toast 1 
Butter 0⁵⁰
Peanuts butter 0⁵⁰
Maple syrup 0⁵⁰
Honey 0²⁰



Vegan



Gluten free



Vegetarian



Dairy free

All the dishes we have on the menu can contain gluten
Thank you for telling us if you have any allergy

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CAKE

Cookie Pépites de Chocolat	2 ⁵⁰	Moelleux Amande & orange	4	✳
Cookie Full-Choc	2 ⁵⁰	Banana bread Noix de pécan	4	✳
Sablé Breton	2	Cheesecake Vanille & Citron	4 ⁵⁰	
Brownie Chocolat & pécan	3 ⁵⁰	Layer cake Parfum de saison	4 ⁵⁰	

JUS FRAIS / SMOOTHIE

Oranges pressées			4 ⁵⁰	
Smoothie végétal		<i>Demander la composition</i>	5 ⁵⁰	
Jus frais		<i>Demander la composition</i>	5	

WINTER SPECIAL

Ginger boost		<i>Tonifiant froid au gingembre & infusion de thym</i>	4	
Potion hivernale		<i>Citron, miel, gingembre & infusion de thym</i>	5	
Pumpkin Spice Latte		<i>Butternut, cannelle, vanille, citron et 4 épices</i>	4 ⁵⁰	

BIERE / VIN / CIDRE / KOMBUCHA

*Nos alcools ne pourront être servis qu'accompagnés de nourriture

Bière La Canute Lyonnaise		<i>American pale ale Ambrée</i>	5	
Cidre Fils de pomme		<i>Brut</i>	5	
Vin BIO (25cl)		<i>Rouge Blanc Rosé</i>	9	
Kombucha		<i>Boisson fermentée (sans alcool)</i>	5 ⁵⁰	

CAFÉ

Espresso	2		
Double Espresso	3		
Americano/Longblack	3		
Piccolo	2 ⁵⁰		
Cappuccino	3 ⁵⁰		
Flat White (2 shots)	3 ⁵⁰		
Latte	4		
Latte Macchiato	4		
+Caramel 0 ⁵⁰			
Mocaccino	4 ⁵⁰		
Lait Végétal			
Avoine 0 ⁵⁰		Coco 0 ⁷⁰	

EXTRACTION DOUCE

Aeropress	4		
V60	4		
Chemex (2 pers)	8		
French Press (2 pers)	8		

SPECIAL LATTE

Chai Latte	4 ⁵⁰		
Thé épicié d'Inde BIO			
Wet Chai	4 ⁵⁰		
Infusion de thé et d'épices BIO dans du lait			
Dirty Chai	5		
Chai Latte avec un shot d'espresso			
Matcha Latte	5		
Thé vert Japonais BIO			
Charcoal Latte	5		
Sésame, charbon végétal, poivre, gingembre frais BIO			
Golden Latte	4 ⁵⁰		
Curcuma frais, cardamome, gingembre frais BIO			

THÉ / INFUSION 4

THÉ NOIR

Earl Grey	
Bergamote	
Rukeri OP BIO	
Nature	
Vanuatu	
Fraise, banane et fruits exotiques	

THÉ VERT

Sencha BIO	
Nature, végétal & puissant	
Fleur de Balata	
Oolong, rooibos, fleurs et cardamome	
Jardin Majorelle	
Menthe, fleur d'oranger, rose	
Detox BIO	
Maté, pu erh, citron, citronnelle	

INFUSION

Lou Cigalou	
Hibiscus, pêche, abricot, figue	
Rooibos, un soir d'été	
Agrumes, épices douces, lavande	

CHOCOLAT

Bâton de chocolat à faire fondre

Chocolat chaud	4 ⁵⁰
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