

Our Mezze

Hummus Tahini, zaatar, olive oil & ½ pita bread	8 €
 Eggplant caviar Roasted eggplant, tomatoes, olive oil, garlic & ½ pita bread	10 €
 Truffle Tarama Chopped truffle, truffle flavoured olive oil, & ½ pita bread	11 €
Labneh Creamy cow cheese, zaatar & ½ pita bread	10 €
Tortilla Potatoes, eggs, red onions, bell pepper, mushrooms, bell pepper cream	8 €
Focaccia with Eggplant Melted burrata, bell pepper cream	11 €
 Focaccia with Lamb Melted cheese, bell pepper cream style « Croque-Monsieur »	11 €
Focaccia with Beef Melted cheese, bell pepper cream style « Croque-Monsieur »	11 €
Chili Vegan Bell pepper, corn, red beans, tomatoes, garlic	8 €
Arancini Fried and spicy mayo	11 €
Crispy shrimps Marinated with lime, bell pepper cream	11 €
 Potatoes Grenailles, zaatar, spicy mayo	8 €
Crispy burrata With roasted chickpeas curry	10 €
Polenta fries Spicy mayo	9 €
Assortment	x4 : 36 € x6 : 42 €

Salted

Pita bread x2 olive oil & Zaatar 5,50 €

Cheese Pita bread 5,50 €

 Olive oil Focaccia & Oregano 5,50 €

OUR BREADS

Pita Chocolate 7,00 €

Pita salted butter Caramel 7,00 €


Sweet

 Our Favorites

Our Dishes to Share

	Lamb shoulder confit (around 900g) <i>Boucherie Bello</i>	57 €
	Low-temperature cooking, lamb stock and fresh aromatic herbs	
	Octopus Tentacles braised in red wine style « Bourguignon » Carrots, onions, mushrooms, fresh aromatic herbs	53 €
	Truffled Burrata cheese (around 300g) and pitas, on roasted eggplant, chickpeas	29 €
	Braised Beef Ribs <i>Boucherie Bello</i>	53 €
	Low-temperature cooking, pomegranat	
	Semi-cooked Tuna style « Tataki »	49 €
	Tuna steak snacked, sesame, soya sauce, lemon, bell pepper cream	


OUR SIDES

	Vegetable casserole	7 €
	Mushrooms, broccoli, carrots, sweet potatoes, squash, zaatar, olive oil, thyme	
	Roasted chickpea curry	7 €
	Coconut milk, tomatoes, onions, lemongrass	
	Mashed potatoes	7 €

Our Classic Dishes

Kab & Veggie	Humus, broccoli, endives, red kale, candied tomatoes, fresh aromatic herbs and pita	16 €
Tuna Ceviche	Onions, squash, red beans, corn, pomegranate, lemon, olive oil, fresh aromatic herbs	20 €
Chili Vegan	Bell pepper, corn, red beans, tomatoes, garlic	16 €
Risotto	Parmesan, turmeric, squash, hazelnut crumble	20 €
 Semi-cooked Tuna style « Tataki »	Tuna steak snacked, sesame, soya sauce, lemon, bell pepper cream	24 €
 Beef Kefta	Bolognese style, parmesan and toasted bread	22 €
Braised Beef Ribs	Low-temperature cooking, Pomegranat	27 €
Octopus Tentacles braised in red wine style « Bourguignon »	Carrots, onions, mushrooms, fresh aromatic herbs	27 €
 Chicken drumsticks	Crispy, marinated with spices, bell pepper cream	24 €

OUR SIDES

Vegetable casserole	Mushrooms, broccoli, carrots, sweet potatoes, squash, zaatar, olive oil, thyme	7 €
 Roasted Chickpea curry	Coconut milk, tomatoes, onions, lemongrass	7 €
Mashed Potatoes		7 €

 Our Favorites

Our Desserts

9 €



Hazelnut Praline

Doughnut filled with hazelnut praline, hazelnut mousse, tuile biscuit with lemon zests, hazelnut ice cream



Passion Sorrel

Sorrel crumble, fresh mangoes, sorrel mousse, passion fruit sorbet

« Riz au Lait »

Pineapple with vanilla, salted butter caramel, shortbread

Chestnut Blackcurrant

Chestnut flour biscuit, blackcurrant coulis, chestnut mousse, blackcurrant sorbet

« Baba au Rhum » Orange Blossom Honey

White chocolate cream, roasted pistachios

Chocolate fondant « Siphon d'Amour »

10 min waiting time

10 €

ICE CREAM & SORBETS Flavours on request

1 scoop : 3 € 2 scoops : 5 € 3 scoops : 7 €

Our Famous Sweeties

Pita Chocolate

7,00 €

Pita Salted butter caramel

7,00 €

Prix nets en euros, service compris.