



MENU

DO
ALL
YOU
DO
WITH
LOVE

Breakfast

Healthy CORNER

CHIA BANANA PUDDING (d, su)	8	PROTEIN POWER UP (e, f, g, mu, n, su)	17
Chia seeds with coconut milk and fresh bananas		3 poached eggs, smoked salmon, half avocado, rye bread, served with seasonal salad	
VANILLA CINNAMON PORRIDGE (g, so)	8	HOLY GUACAMOLE (d, e, g, mu, se, su)	14
Oats cooked in soya milk with cinnamon, honey and poppy seeds		Rye bread topped with avocado mousse and burrata cheese, accomplished with half avocado, cherry tomatoes, mixed seeds, fresh basil and fried egg	
EGG WHITE OMELETTE (e, mu)	12	BERRY YOGURT (d, g, n, su)	9
3 egg whites with baby spinach, quinoa and green salad		Yogurt, granola, fresh berries and honey	

Power Up YOURSELF

BENEDICT SALMON (d, e, f, g, su)	15	THE COMFORTER (d, e, g, mu, n, se, so, su)	12
2 poached eggs with smoked salmon, topped with hollandaise sauce over brioche bread, served with sauté baby potatoes, spinach and bell peppers		Omelette with turkey, smoked cheese, tomatoes and bell and green peppers	
BENEDICT BACON (d, e, g, su)	13	OPEN FACE SANDWICH (d, e, f, g, n, se, su)	14
2 poached eggs with back bacon, topped with hollandaise sauce over brioche bread, served with sauté baby potatoes, spinach and bell peppers		Cream cheese, avocado, smoked salmon and 2 poached eggs, served on rye bread	
BENEDICT BEEF (d, e, g, su)	17	RISE & SHINE (d, e, g, mu, n, se)	12
2 poached eggs with beef tenderloin, topped with hollandaise sauce over brioche bread, served with sauté baby potatoes, spinach and bell peppers		Truffle scrambled eggs on multigrain bread with back bacon, served with seasonal salad	
BENEDICT MUSHROOM (d, e, g, su)	13	COCO MADAME (d, e, g, mu, n, su)	12
2 poached eggs with truffle mushrooms, topped with hollandaise sauce over brioche bread, served with sauté baby potatoes, spinach and bell peppers		Sandwich with smoked turkey & smoked cheese, topped with bechamel sauce, cheddar cheese and fried egg, served with seasonal salad	
BENEDICT SPINACH (d, e, g, su)	11	STEAK SANDWICH (d, g, mu, su)	24
2 poached eggs with sauté spinach, topped with hollandaise sauce over brioche bread, served with sauté baby potatoes, spinach and bell peppers		Beef tenderloin, caramelized onions, smoked cheese, served with seasonal salad	

Sweet MORNING

GOOD MORNING, PARIS! (d, e, g)	10	CHOCO CREPES (d, e, g, n, so, su)	10
Croissant with patisserie cream and strawberry coulis		Crepes with milk chocolate spread, praline, biscuits, roasted hazelnuts and banana	
FOREST LOVING SPOON (d, e, g, su)	10	NATURAL (d, e, g, n, su)	10
Belgian waffle with forest fruit compote, icing sugar, whipped cream and cream anglaise		Pancakes with maple syrup, fresh anari, cinnamon, whipped cream and walnuts	
CARAMEL KISS (d, e, g, n, su)	10	TRIO OF CHOCOLATE (d, e, g, n, so, su)	10
Belgian waffle with caramel butterscotch, almond flakes, whipped cream and fresh apples		Pancakes with white chocolate, milk chocolate, bueno, hazelnuts and oreo crumble	
WHITE CHOCO CREPES (d, e, g, n, so, su)	10		
Crepes with white chocolate, biscuits, patisserie cream, almond flakes and strawberries			

Wraps

CHICKEN CAESAR WRAP (d, e, f, g, mu, so, su)	14	BEEF WRAP (d, g, se)	16
Flour tortilla with crispy greens, chicken inner fillet, sliced tomatoes and homemade Caesar dressing Served with potatoes wedges		Flour tortilla with crispy greens, beef strips, marinated in kushiyaki sauce, bell peppers, onions, guacamole and cream cheese Served with potatoes wedges	
SALMON WRAP (d, f, g, mu)	16		
Flour tortilla with crispy greens, smoked salmon, dill, cucumber, cream cheese and mustard honey dressing Served with potatoes wedges			

Dishes may contain allergens. If you have any dietary requirement, please speak to a member of staff.

(ce)lery, (cr)ustaceans, (d)airy, (e)gg, (f)ish, (g)luten, (l)upins, (mo)luscus, (mu)stard, (n)ut, (p)eanuts, (se)same, (su)lphite, (so)ya

Όλες οι τιμές είναι σε ευρώ και περιλαμβάνουν όλους τους νόμιμους φόρους. | Prices are in Euro (€) and include all legal taxes.



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Healthy CORNER

FRESH JUICE	5.5
Orange/ Green Apple/ Carrot or mix	
SKINNY JEANS	9
Pineapple, mango, green apple juice, ginger, spinach, cucumber, spirulina	
BODY & SOUL	9
Chia seeds, mango, strawberry, banana, coconut milk, dried figs	
EXOTIC	9
Mango, pineapple, fresh orange juice, passion fruit, coconut milk	

Boost YOUR ENERGY

DO ENERGY	7.5
Beetroot juice, ginger, green apple & lemon	
TONIC ESPRESSO	7
Espresso shot, topped with Fever Tree Tonic	

But First BOOZE

MIMOSA	12
Fresh orange juice, Cointreau & Prosecco	
BELLINI	12
Peach juice & Prosecco	
APEROL SPRITZ	12
Aperol & Prosecco, topped with Soda	
HUGO	12
Elderflower, Mint, Prosecco & Soda	
BLOODY BELVEDERE	14
Belvedere vodka & tomato juice, spiced with Worcestershire & Tabasco	

Champagne SPARKLING

	150 ml	375 ml	750 ml
Prosecco, Zardetto, Italy	€ 8		€ 37
Ruinart, Brut			€ 140
Ruinart, Rose			€ 160
Bollinger, Special Cuvee, Brut			€ 130
Veuve Clicqot, Yellow Label, Brut	€ 28	€ 68	€ 130

Hot BEVERAGES

	single	double
ESPRESSO	3.5	4
ESPRESSO MACCHIATO	5	6
CAPPUCCINO	5.5	6.5
CYPRUS COFFEE	3.5	4
AMERICANO	5	
LATTE	5.5	
FILTER COFFEE	6	
NESCAFE	5	
HOT CHOCOLATE	6.5	
MATCHA LATTE	8.5	

Cold BEVERAGES

ICED AMERICANO	5.5
FREDDO ESPRESSO	5.5
ICED LATTE	5.5
FREDDO CAPPUCCINO	5.5
FREDDO MOCHA	6
FRAPPE	5
MILKSHAKE	7.5
Vanilla, Chocolate or Strawberry	
ICED MATCHA LATTE	8.5
COLD BREW	6.5

Our Tea SELECTION

EARL GREY SUPREME	9
ENGLISH BREAKFAST	8
MILK OOLONG	12
JASMINE TING YUAN	9
SENCHA SENPAI	9
GRÜN MATINEE	12
GINSENG VALLEY	9
BAVARIAN MINT	8
CHAMOMILE MEADOW	8
ESSENCE OF FRUIT	10
FRESH MINT	10