

La cuisine
d'alexandre

~ Brunch menu ~

plats sucrés

Basket to share of daily pastries **12**

Pancakes, caramelised apple **10**

French yogurt, blueberry crumble **8**

tartines

Eggs Royale **17**

Eggs Benedict **15**

Truffle scrambled Eggs **15**

plats salés

Beef Tataki, sesame **14**

Veal Vittelo Tonnato **14**

Foie gras toasts, fig jam **14**

Sea bream ceviche, mango, lime **14**

Burrata, yuzu marinated tomatoes **12**

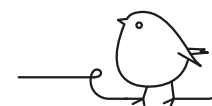
Sweet potatoe fries cornet **7**

Zucchini tagliatelle, salmon eggs **8**

Head chef:
Alexandre Martiano

bon appetit!

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boissons

Hot Beverages

Espresso	3,00
Double espresso	4,00
Espresso macchiato	3,00
Cappuccino	4,00
Tea	3,00
Fresh mint tea	3,00
Fresh ginger tea	3,00
Hot chocolate (with whipped cream)	4,00

Juices

Freshly squeezed orange juice	4,5
Freshly squeezed grapefruit juice	4,5
Coucou's Vitamines: Apples, Carottes, Orange, Ginger	6,5
Coucou's Detox: Apples, Minth, Ginger, Cucumber	6,5
Smoothie: coconut milk, banana, chia seeds, coconut flakes, agave sirop	8

Alcoholic beverages

Champagne by Thienot	14,5
Mimosa	12,5
Bloody Mary	12,5

Housewines (per glass)

White	9,00
Rose	9,00
Red	9,00

Other refreshments

Still water large	5,00
Sparkling water large	5,00
Coca-cola (regular/light/zero)	4,5
Tomatoe juice	4,5



bon appetit!

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