

#### **SAVOURY DISHES**

Add €13 to your dish to turn it into an all-inclusive brunch menu. (Details on page 4)

Smoked Salmon Waffle	— 1	4 €

Savory waffle with Parmesan, herb cream cheese, smoked salmon, avocado, and salad

Gourmet Tartine — 13 €

Mashed avocado, fete cheese, cherry tomatoes, pickles onions, black olives, salad

Grilled cheese — 11 €

Sandwich bread, gouda, cheddar, sauted onions and mushrooms, salad

Scrambled eggs — 10 €

Country bread, scrambled eggs, tomatoes, salad (add bacon +3€)

Club sandwich — 15 €

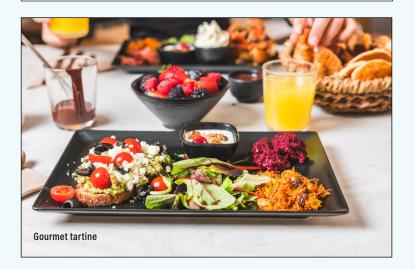
Country bread, chicken breast, bacon (pork or turkey), tomatoes, avocado, sautéed onions and mushrooms, gouda, salad, and parsley garlic mix

Fresh Salad — 12 €

Quinoa, arugula, dried tomatoes, avocado, feta cheese, carrots, grilled peppers, fava beans, pumpkin seeds, raisins, almonds, basil-honey and ginger dressing (with salmon or chicken +4)

Full breakfast — 15 €

Country bread, scrambled eggs, tomatoes, chicken rillettes, bacon (pork or turkey), roasted baby potatoes

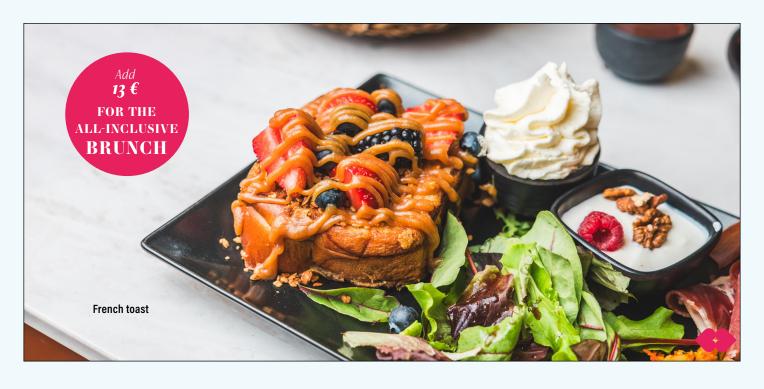






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Comté cheese, carrot salad, beetroot hummus, a quarter of an avocado, serrano ham	_	2,00 €
Bacon (pork or turkey), rillettes, roasted baby potatoes	_	3,00 €
Scrambled eggs, smoked salmon, chicken breast	_	4,00€



## **SWEET DISHES**

Add €13 to your dish price to upgrade it to an all-inclusive brunch. (Details on page 4)

Healthy bowl	— 11 €	The volcano 🧇	— 14 €
Acai puree, chia seeds, almond milk, granola, pumpkin seeds, shredded coconut, blueberries		Four pancakes topped with a cascade of chocolate ganache, fresh fruit	
French toast	— 11 €	H&L Waffle / Crepe 🧇	— 10 €
Brioche French toast style, granola, whipped cream, salted butter caramel, red berries		Waffle or crepe served with fresh fruit, vanilla ice cream, and melted chocolate	
Kilimanjaro Waffle 🧇	— 18 €	Classic Waffle / Crepe 🧇	— 7€
Two waffles, two melted chocolates, brownie, vanilla ice cream, walnuts		Waffle or crepe with melted chocolate	
The Classic Fondue	— 11 €	Profiteroles 🦃	— 9€
Bowl of fresh fruit served with two melted chocolates		Two cream puffs, vanilla ice cream, chocolate ganache, vanilla ice cream	
The XXL Fondue 🧇	— 19 €	<b>3</b>	
Fresh fruit, pieces of waffle and crepe, served with three melted chocolates			





<b>EXTRAS</b>	
Crushed hazelnuts, shredded coconut, whipped cream ramekin, pink praline, sprinkles, pretzel	— 1,00 €
Ramekin of vanilla or chocolate ice cream	— 3,00€
Bowl of fresh fruit, basket of pastries	6,00€
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#### THE ALL-INCLUSIVE

## ADD €13 TO THE PRICE OF YOUR DISH TO UPGRADE IT TO AN ALL-INCLUSIVE BRUNCH MENU

AND GET: One drink, a savory side (terroir or vegetarian), a bowl of fruit, a basket of mini pastries (croissant, waffle, pancake, piece of baguette), a tasting of our 6 chocolates, and your favorite chocolate served as a chocolate delight (ramequin, hot chocolate, choco capuccino or coated ice cream).

- Choose your main dish, savory or sweet (pages 1 and 2)
- Time to taste our chocolates Nothing beats tasting to make an informed choice! Taste our 6 chocolates and select your favorites.
- Choose your drink Freshly squeezed orange, apple juice, tea or coffee (espresso, long coffee, americano)
- Create your chocolate delight. Choose between hot chocolate, chocolate ramekin, choco cappuccino, or chocolate-coated ice cream, and we will prepare it with the chocolate you selected during the tasting.
- Choose your savory side

**TERROIR DUO** Serrano ham and 18-month aged Comté cheese

**VEGETARIAN DUO** 

Salad of shredded carrots, raisins and almonds and beet hummus

Included

You will also receive: mini waffle, mini pancake, mini croissant, and fresh seasonal

Muffin breakfast (bread muffin, scrambled eggs and cheddar), mini waffle, mini KID'S SPECIAL pancake and fresh fruit that your child can dip into the chocolate of his choice. Up to 14 years

#### THE SUBTLE FLAVORS OF OUR CHOCOLATES

Raw flavors

















## **COLD DRINKS**

#### **Fruit Juices**

Mineral water50 cl100 clEvian or San Pellegrino2,50 €4,00 €

Mimosa — 8€





- 4,75€

## **HOMEMADE PATRIES**

#### Cookies

Our chocolates transformed into cookies... — 3,50 € always fresh daily

#### **Brownies**

Vegan and gluten free (dark chocolate)

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Milk chocolate and hazelnuts	— 4,25 €
Three Chocolates	— 4,25 €
White chocolate, raspberries, pink	— 4,25 €
peppercorn	

## **GOURMET VERSION**

Your coffee or hot chocolate in an gourmet version

Add 5,25 € to the price of your drink to have it served with three chocolate treats



## **COFFEES - HOT CHOCOLATES**

Hot Chocolates	S	M	L
The classic	5,25 €	7,50 €	8,95 €
Le végétal	6,25 €	8,50 €	9,95 €
Lattés			
Coffee with cream	3,95 €	4,45 €	4,75 €
Cappuccino	4,05 €	4,55 €	4,95 €
Viennese coffee	4,45 €	4,80 €	5,20 €
Latte macchiato	-	4,80 €	5,20 €
Iced Coffees			
Coldbrew	-	5,95 €	-
Frappé Coffee (espresso with homemade vanilla ice cream)	-	5,25 €	-
Choco Coffees			
Choco cappuccino	5,25 €	5,95 €	-
Mocha coffee	-	6,95 €	-
Choco latte macchiato	-	6,95 €	-
Expressos			
Expresso / Ristretto / Long coffee / Américain	-	2,80 €	-
Double	-	3,80 €	-
Teas			
Kusmi tea (ask for our menu)		4,00 €	
Extras			
Vegetable milk, whipped cream Marshmallows		1,00 € 2,00 €	





#### **DIPPED ICE CREAM**

Coated ice cream  Homemade vanilla ice cream coated in chocolate	S 4,50 €	M 5,75 €	L 7,50 €
A second chocolate inside the cone		1,50 €	
Toppings:			
Crushed pistachios		2,00€	
Crushed hazelnuts, shredded coconut, whipped cream ramekin, pink praline, sprinkles, pretzel		1,00€	



## **FROZEN DELIGHTS**

#### **VEGAN POPSICLES**

Coconut or red berry sorbet coated	 7,50 €
with the chocolate of your choice	1,000

Chocolate Milkshake	M	L
Your choice of chocolate served	7,50 €	8,95 €
with our homemade vanilla ice		

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Coldbrew	5,95 €
Iced coffee frappe (espresso	5,25 €
with homemade vanilla ice	
cream)	

#### - ICE CREAM SUNDAES -

#### Caramel unicorn

Our homemade vanilla ice cream, caramel	— 7,50 €
sauce, biscuit pieces, mini waffle cone, and	1,00 0
colorful sprinkles	

#### **Black forest**

Our homemade vanilla ice cream, dark	 7,50 €
chocolate mousse insert, and cherries	1,000

## Very brownie

Our homemade vanilla ice cream, chocolate		7,50 €
ganache insert, and brownie pieces		

## **ICE CREAM SANDWICHES**

#### Pistachio

Pistachio ice cream served between two	— 7,00€
chocolate sponge cakes, coated with the	1,00 0
chocolate of your choice	

#### Little fruits

Little fruits ice cream served between two	— 7.00 €
chocolate sponge cakes, coated with with	1,00 C
the chocolate of your choice	







## Every day until 11:30 AM

START YOUR DAY GENTLY WITH OUR BREAKFAST MENU:

- A drink: freshly squeezed orange juice, apple juice, or coffee (espresso, long coffee, americano)
- A bowl of fresh fruit
- A basket of pastries including a mini croissant, mini waffle, and mini pancake
- A chocolate delight among a ramequin, hot chocolate, or choco cappuccino (small size).



#### **LUNCH MENU**

#### Monday to Friday - from 11:30 a.m. to 2:00 p.m.

Extend the pleasure of lunch...

#### Add €3 to your savory dish

and enjoy:

- One drink (evian 50cl, lemonade, ice tea, bissap)
- A homemade dessert (small coated ice or cookie)

The perfect pairing for a truly indulgent lunch Offer valid on all savory dishes from the menu



#### RIGHT IN THE HEART OF PARIS

#### 99 Rue de la Verrerie, 75004 Paris

Metro stations : Châtelet-Les Halles and Hôtel de Ville

#### Opening hours

Mon to Sun: 10:00 AM to 8:00 PM Phone: +33 1 45 32 12 09



#### **CANAL SAINT MARTIN**

#### 47 rue Lucien Sampaix, 75010 Paris

Metro stations : République and Jacques Bonsergent

#### Opening hours

Mon and Tue: closed

Wed to Fri: 11:00 AM to 7:00 PM Sat and Sun : 10:00 AM to 8:00 PM

Phone: +33 1 40 35 97 66

