Craft your
HOT
CHOCOLATE

Starting from
€5.25

The art of chocolate



THE ALL-INCLUSIVE BRUNCH

ADD €12 TO THE PRICE OF YOUR MAIN DISH TO UPGRADE IT TO AN ALL-INCLUSIVE BRUNCH MENU

AND GET: one drink, a bowl of fresh fruits, a basket of mini pastries (croissant, waffle, pancake, slice of baguette), a tasting of our 6 chocolates, and your favorite chocolate crafted into a chocolate treat of your choice (ramekin, hot chocolate, choco cappuccino, or chocolate-dipped ice cream).

- Select your main sweet or savory (See pages 3 & 5)
- Choose your drink orange or apple juice, tea, or coffee (espresso, americano, long coffee).
- Time for our chocolate tasting
 (Nothing better than tasting before deciding!)
 Taste our 6 chocolates and pick your favorite!
- Craft your chocolate delight.

 Choose between hot chocolate, chocolate ramekin, choco cappuccino, or chocolate-dipped ice cream all prepared with the chocolate you chose during the tasting.

included You'll also get: a mini waffle, a mini pancake, a mini croissant, and fresh seasonal fruits.



KIDS' BRUNCH

Up to 14 years old

Muffin breakfast (English muffin, scrambled eggs, and cheddar), mini waffle, mini pancake and fresh fruits to dip in the chocolate of their choice.

— €16

THE SUBTLE FLAVORS OF OUR CHOCOLATES

















dark intense elegant

black fresh tangy milk smooth cocoa milk subtle creamy white soft melting

the chef's surprise

SAVORY DISHES

Add €12 to your main to upgrade it to the all-inclusive brunch menu. (See page 2 for details)

Smoked salmon waffle 🕜	— €15
Savory waffle with parmesan, herb cream	
cheese, smoked salmon, avocado, salad	
Gourmet tartine 🕜	— €14
Mashed avocado, feta cheese, cherry tomatoes,	
pickled onions, black olives, and salad	
Grilled cheese 🕜	— €12
White bread, gouda, cheddar, sautéed onions and	V
mushrooms, with salad	
maomoomo, mar oalaa	
Scrambled eggs 🕜	— €11
Country bread, scrambled eggs, tomatoes, salad	
(with bacon or rillettes + €3)	
Country club sandwich [7]	— €16
Country bread, chicken breast, bacon (pork or	
turkey), tomatoes, avocado, onions, sautéed	
mushrooms, gouda, salad, and parsley garnish	
Full breakfast 🕜	— €16
Country bread, scrambled eggs, tomatoes,	
chicken rillettes, bacon (pork or turkey), roasted	

baby potatoes

Each of these dishes will be served with salad, 18-month Comté cheese, beetroot hummus, and fromage blanc.





SANDWICHES AND SALADS

WEEKDAYS FROM 11:30 AM TO 2:00 PM

— €	8
	— €

Grilled chicken breast, roasted peppers, sun-dried tomatoes, arugula, herbed cream cheese, black olives, drizzle of olive oil, and persillade

Nordic salmon — €9

Smoked salmon, smashed avocado, arugula, pickled onions, herbed cream cheese

Veggie riviera — €7

Beet hummus, roasted peppers, sun-dried tomatoes, arugula, crumbled feta

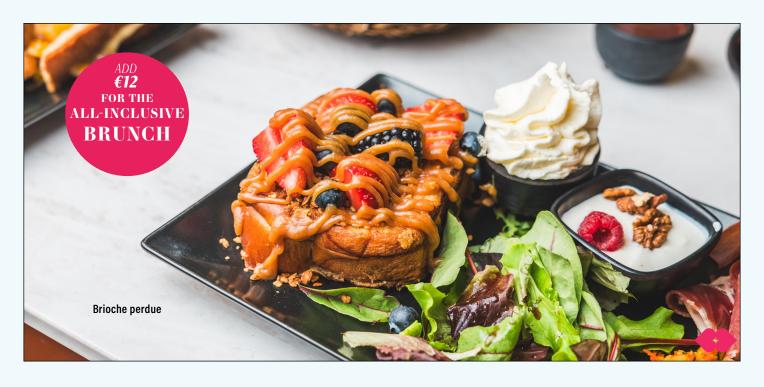
Salade fraîcheur — €13

Quinoa, arugula, sun-dried tomatoes, avocado, feta cheese, carrots, roasted peppers, broad beans, pumpkin seeds, raisins, almonds, basilhoney and ginger dressing (add salmon or chicken for + 4)

EXTRAS -

Comté OR carrot salad OR beetroot hummus OR quarter of sliced avocado OR serrano ham	— €2
Bacon (pork or turkey) OR rillettes OR roasted baby potatoes	— €3
Scrambled eggs OR chicken breast OR smoked salmon	— €4





SWEEET DISHES

Add €12 to your main to upgrade it to the all-inclusive brunch menu. (See page 2 for details)

Healthy bowl	— €1	11 The volcano 🧇	€14
Açaï puree, chia seeds, almond milk, granola, pumpkin seeds, shredded coconut, blueberries		Four pancakes topped with a chocolate ganache cascade, fresh fruits	
French Toast Brioche	— €1	I1 H&L Waffle / Crepe 🧇	— €10
French toast-style brioche, granola, whipped cream, salted caramel, red fruits		Waffle or Crepe, served with fresh fruit, vanilla ice cream, chocolate fondue	
Kilimanjaro Waffle 🧇	— €1	18 Classic Waffle / Crepe 🧇	— €7
Two waffles, two chocolate fondues, brownie, vanilla ice cream, hazelnuts		Waffle or crepe with chocolate fondue	
Classic fondue 🧇	— €1	11 Profiteroles 🤏	— €9
Bowl of fresh fruit served with two chocolate fondues		Two choux pastries, vanilla ice cream, chocolate ganache	
XXL fondue 🧇	— €1	19	
Fresh fruits, waffle and crepe pieces, served with chocolate fondues	three		





EXTRAS	
Crushed hazelnuts OR shredded coconut OR a ramekin of whipped cream OR pink praline OR sprinkles OR pretzels	— €1
Ramekin of vanilla ice cream OR chocolate	— €3
Bowl of fresh fruit OR basket of pastries	— €6
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Each of these dishes will be served with a chocolate of your choice from the six presented on page 2.



COLD DRINKS

Fresh juices

Freshly squeezed orange / apple juice — €4.00 Lemonade / Iced Tea / Bissap — €3.50

Mineral water 50 cl 100 cl Évian or San Pellegrino €2.50 €4.00

Mimosa — €8





HOMEMADE PASTRIES

Cookies

Our chocolates declined in cookies ... — €3.50 always fresh daily

Brownies

GOURMET VERSION

Your coffee or hot chocolate in a gourmet version

Add €5.25 to 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
The plant-based	€6.25	€8.50	€9.95
Lattés			
Café crème	€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	-
Coffee frappé (espresso +	-	€5.25	-
homemade vanilla ice cream)			
Choco coffees			
Choco cappuccino	€5.25	€5.95	-
Mocha coffee	-	€6.95	-
Choco latte macchiato	-	€6.95	-
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Espressos			
Expresso / Ristretto /	-	€2.80	-
Allongé / Américain			
Double	-	€3.80	-
Teas			
		€4.00	
Kusmi Tea (ask for our menu)		64.00	
Extras			
Plant-based milk, whipped cream		€1.00	
Marshmallows		€2.00	





DIPPED ICE CREAMS

Coated ice cream	S	M	L
Homemade vanilla ice cream	€4.50	€5.75	€7.70
coated in chocolate			

A second chocolate inside the cone €1.50

Toppings:

Crushed pistachios €2.00 crushed hazelnuts, grated coconut, €1.00

ramekin of whipped cream, pink praline, sprinkles, pretzels



Ice Cream bar (VEGAN)

Coconut or red fruit sorbet coated in — €7.50 the chocolate of your choice

FROZEN DELIGHTS

CHOCOLATE MILKSHAKE M L

Your choice of chocolate combined €7.50 €8.95

Your choice of chocolate combined with our homemade vanilla ice cream

Iced coffee

Coldbrew €5.95 Coffee frappé (espresso with €5.25

homemade vanilla ice cream)

- ICE CREAM SUNDAES

Caramel unicorn

Our homemade vanilla ice cream, caramel sauce, cookie pieces, mini waffle cone, and colorful sprinkles
— €7.50

Black forest

Our homemade vanilla ice cream, dark — €7.50 chocolate mousse insert, and cherries

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 chocolate sponge cakes, dipped in the chocolate of your choice

€7.00

Mixed berries

Mixed berries ice cream served between two chocolate sponge cakes, dipped in the chocolate of your choice

€7.00







Available daily until 11:30 AM

START YOUR DAY SWEETLY WITH OUR BREAKFAST SET:

- A drink: freshly squeezed orange or apple juice, or coffee (espresso, long coffee, americano)
- · A bowl of fresh fruits
- A basket of pastries including a mini croissant, a mini waffle, and a mini pancake
- A chocolate treat of your choice: a ramekin of chocolate, a hot chocolate (S), or a choco cappuccino (S)



LUNCH MENU

Monday to Friday - 11:30 AM to 2 PM

Extend the pleasure of your lunch...

Add €3 to the price of your savory dish, salad, or sandwich

and enjoy:

- A drink (50 cl Evian, lemonade, iced tea, or bissap)
- A homemade dessert (mini dipped ice cream or cookie)

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



IN THE HEART OF PARIS

99 Rue de la Verrerie, 75004 Paris

Metro stations : Châtelet-Les Halles & Hôtel de Ville

Opening hours:

Monday to sunday : 10:00 AM - 8:00 PM

Tél.: +33145321209



CANAL SAINT MARTIN

47 rue Lucien Sampaix, 75010 Paris

Metro stations : République & Jacques Bonsergent

Opening hours:

Monday & tuesday: closed

Wednesday to friday: 9:00 AM - 6:30 PM

Satursday & Sunday: 9:00 AM - 7:00 PM

Tél.: +33140359766

