

READY TO EAT ?

MONDAY TO SATURDAY 08:30 AM / 00:00 AM - kitchen closed at 10:30 PM
SUNDAY 8:30 AM / 5:00 PM - kitchen closed at 4:00 PM

season

wifi : season(wistro) - password : nicetomeetyou

BREAKFAST TARTINES - 6€

Toasted gluten free bread & baguette with strawberry & litchee jam, chocolate spread (Nocciolata) or fruits butter

MAGIC BLUE BOWL - 11€

Banana & blue spirulina, almond milk, toppings

SEASON AÇAÏ BOWL - 10€

Banana, açai pulp, topping

SUMMER BOWL - 10€

Mango, passion fruit, banana, acerola, toppings

FRESH PORRIDGE - 7€

Oat, almond milk, banana, blueberry, honey or cinnamon

MUESLI - 10€

Yoghurt, fresh fruits and Dear Muesli (Organic granola, cranberries, white berries, pumpkin seeds)

ADD TOPPINGS + 1€

Peanut butter, almond butter, fruits

FRENCH TOAST - 11€

French toast, chocolate sauce, tahini and maple syrup, cinnamon

GREEN PANCAKES - 12€

Moringa Pancakes, maple syrup, white chocolate mascarpone, blueberries, pecan nuts

PANCAKES D'OLIVER - 12€

Crispy bacon, maple syrup, orange blossom cream, pecan nuts

PANCAKES CARAMEL - 12€

Pancakes, banana, chopped almonds, homemade almond caramel and coconut, gomasio seasonal fruits

AVOCADO TOAST* - 11€ ●

*Gluten free bread - 12€ ●

Toasted bread with avocado puree, mustard and spices

SALMON AVOCADO TOASTS* - 14€

*Gluten free bread - 15€ ●

Toasted bread, goat cheese, avocado puree, marinated salmon

NOHOLITA'S TOAST - 14€

*Gluten free bread - 15€

Toasted bread with avocado puree, mustard and spices, gomasio, grilled halloumi

DOUBLE TROUBLE - 10€

1 avocado toast + 1 small bowl of choice : açai bowl or muesli

SIDES add it anywhere you want

Poached egg 2€ / Bacon 3€ / Halloumi 3€ / Salmon 3€

SEASON BURGER - 17€

«NOGLU» Gluten-free bread, Beyond meat (vegetable meat, gluten-free), dill mayonnaise, comté, mustard, batavia pickles, season sweet potato chips

VEGAN BURGER - 17€ ●

Vegan bread, Beyond meat (organic steak), tomato jam, vegan mayo, pickles, romaine lettuce, american mustard, season sweet potato chips

MARINED SALMON SALAD

small - 10€ _____ large - 17€

Marinated salmon, green salad, mango, ginger, pumpkin seeds

QUINOA SALAD

(chicken) small - 10€ _____ large - 17€

(without chicken) small - 9€ _____ large - 16€

Mixed salad, trio quinoa, raisins, coriander, red onions, hazelnut, avocado, yoghurt with tahini sauce, marinated chicken with honey & sesame seeds

SUMMER SALAD

small - 9€ _____ large - 16€

Watermelon, cucumber, feta, mint, onions, green peppers, lime zest, mixed salad, pumpkin seeds

NOODLE SALADE

small - 11€ _____ large - 17€

Konjac noodles with coriander & cashew pesto, edamame, avocado, raw carrot, romaine salad, cucumber, cashew, mint, peppers, gomasio, black sesame seeds

SEASON BOWL - 16€

Red Quinoa, baba ghanouj, roasted carrots, yellow & green courgettes, yellow & green bears, feta, gomasio

SWEETCORN FRITTERS - 14€

Sweetcorn and sweet potato fritters, mixed salads coriander and lime, avocado puree, poached egg,

AVOCADO BÉNÉDICTE - 13€

Gluten-free bread «NOGLU», poached eggs, avocado puree, mixed salads (lemon, curry, garlic, old-fashioned mustard & gomasio, hollandaise sauce)

EGG SANDWICH - 13€

«NOGLU» Gluten-free bread, fried egg, crispy onions, bacon, tomato and red chilli jam, baby spinach, avocado

SHAKSHUKA with merguez (without pork) _____ - 11€

without meat _____ - 9€

Poached egg in a spicy tomato sauce, coriander, potatoes, red peppers, oriental spices

LE NAAN - 16€

Homemade naan, satay chicken, cream cheese, baby spinach, season sweet potato chips

SEASON BURRITO - 15€

Multi grain wrap, omelette, avocado, green pepper, blackbeans & tomato sauce, yoghurt with chives, cheddar cheese

CHOCO 'N' PEANUT - 7 € ●

Peanut butter and chocolate cake

HAPPY BANANA - 7 €

Banana bread, coffee mascarpone

RED ENVY - 8 €

Cheesecake with red fruits

SEASONAL FRUIT SALAD - 6 € ●

CRÈME CHOCO/AVOCAT - 8 € ●●

Dates, almond milk, crushed almonds