



Your little France



ENTREES

Salmon mousse choux pastries

Choux pastries made in the shape of small fishes are filled with a light mousse of both fresh and smoked salmon

\$15

French toast with onions

Wedges of french toast topped with caramelized onions, smoked bacon and melting Gruyere

\$12

SALADS

Greek salad

Made with pieces of tomatoes, sliced cucumbers, onions, feta cheese, and olives, typically seasoned with salt and oregano, and dressed with olive oil.

\$15

Kale, quinoa and avocado salad

Creamy avocado, roasted tomatoes, and tangy lemon cling to the kale, which soaks in from all the flavors.

\$15

Greek chickpea salad

This easy Greek classic with red onion, cucumber and olives is made more filling with chickpeas and pan-fried tofu.

\$15



MAIN DISHES

Pasta with Asparagus

Making a cream out of the whole sauce that every mouthful of pasta will have a delicious taste of asparagus

\$40

Baked Spätzle with Green Pesto

Delicious pasta with a homemade Green Pesto

\$40

Pasta With Radicchio

Add your ingredients here

\$40

Creamy Lemon Pasta

This unbelievably delicious pasta dish of two lemons, heavy cream, salt and pepper in a saucepan

\$40

PIZZA

Margarita pizza

Add your ingredients here

\$35

Vegetarian Pizza

Add your ingredients here

\$35

Pizza Pepperoni

Add your ingredients here

\$40

Pizza quattro formaggio

Add your ingredients here

\$40



DESSERTS

Tarte Tatin

Upside-down pastry in which the fruit is caramelized in butter and sugar before the tart is baked.

\$10

Crêpes

Served as a base for a variety of sweet toppings or fruits

\$10

Paris-Brest

French dessert, made of choux pastry and a praline flavored cream

\$10

Eclair au chocolat

An oblong pastry made with choux dough filled with a cream and topped with icing

\$10

DRINKS

Matcha Latte

Sweet and comforting drink mixes matcha powder with steaming hot milk and honey.

\$7

Caramel Mocha

Mocha sauce and toffee nut syrup are combined with coffee and milk

\$7

Fresh juice

Freshly squeezed juice

\$8