



Charlotte

chleb ♣ wino

Monday - Thursday 7.00 - 00.00

Friday 7.00 - 1.00

Saturday 8.00 - 1.00

Sunday 8.00 - 22.00



Warsaw Zbawiciela Square * Prózna * Trzech Krzyży Square * Kieślowskiego
Cracow Szczepański Square * **Wroclaw** Pokoyhof Passage

VIENNOISERIE

Croissant	5.00
Croissant with filling	5.50
<i>lemon, raspberry</i>	
Croissant fourré	8.00
<i>with almond and rum</i>	
Pain au chocolat	5.50
Pain au raisin	5.50
Braid	5.50
Petite Brioche	5.00
Rugelach	4.50
Petite challach	4.00
Madeleine	1.50
Shortbread cookies (150 g)	12.00
<i>lavender / poppy seed / pistachio</i>	



PÂTISSERIE — pastries and sweets

Crème brûlée	10.00
Chocolate fondant	10.00
Lemon tart	10.00
Tart with seasonal fruit	10.00
Éclair	6.00
<i>strawberry / pistachio / vanilla / coffee</i>	
Macarons	4.00
White chocolate cheesecake	10.00
Mousse au chocolate	8.00
Meringue	5.00

BREAKFAST

Breakfast is served until 24:00 h

French breakfast 12.00

Croissant, Americano coffee or Charlotte tea.

Charlotte's Breakfast 19.00

Basket with selection of bread and Charlotte home-made preserves, chocolate, salted caramel or honey; choice of hot beverage or Cappy juice.

Breakfast with egg 20.00

Basket with selection of bread and Charlotte home-made preserves, chocolate, salted caramel or honey; choice of hot beverage or Cappy juice, fried or soft-boiled free-range egg.

Charles Breakfast 26.00

Basket with selection of bread and Charlotte home-made preserves, chocolate, salted caramel or honey; choice of hot beverage or Cappy juice, fried or soft-boiled free-range egg, glass of Beloure sparkling wine.

French omelette 10.00

with preserves / ham / goat cheese.

Granola with yoghurt 10.00

Natural yoghurt and home-baked oat granola with dried cranberries, nuts and honey.

Pain perdu 10.00

Orange french toast.

Fresh seasonal fruit 10.00



TARTINES – warm sandwiches

All tartines are made with Charlotte's bread.

Dinde mayo 13.00

Sliced roast turkey; cranberry and red wine sauce, mayonnaise.

Mozzarella with tapenade 13.00

Mozzarella, black olives tapenade.

Jambon Gruyère 13.00

Ham, Gruyère cheese, home-made rocket pesto.

Chèvre chaud 13.00

Goat cheese, thyme, honey.

TARTINES – open sandwiches

All tartines are made with Charlotte's bread.

Dijon 11.00

Ham, Gruyère cheese, Dijon mustard.

Bayonne 11.00

Cured ham, artichokes in olive oil, rocket.

Rostbef 12.00

Sliced roast beef, mayonnaise, mâche lettuce.

Saumon fumé 12.00

Smoked salmon, sour cream, dill.

Chèvre 12.00

Goat cheese, honey, mâche lettuce, thyme.

Fromage 11.00

„Pavé 3 Provinces“ cheese (soft cheese of Northern France), fresh fig.

Ratatouille 11.00

Grilled zucchini, grilled eggplant, roasted peppers, arugula, balsamic vinegar.

Seasonal 11.00

Ask service for current Seasonal sandwich.



SALADS

Nicoise 19.00

Mixed greens, tuna, green beans, vine tomatoes, hard boiled quail eggs, anchovy vinaigrette.

Paysanne 19.00

*Baked potatoes, rucola, gerkin, vine tomatoes, salsa verde & mustard vinaigrette
with Gruyère cheese croutons.*

Chèvre chaud 19.00

Mixed greens, rucola, goat cheese croutons, pine nuts, honey vinaigrette.

Green Salad 6.00

Small bowl of mixed greens.

SOUPS

We serve a different soup every weekday.

We serve soups from 12:00h

Soup of the day 12.00

Monday: Velouté of asparagus with tarragon enflused olive oil.

Tuesday: Classical broth with chicken and beef or Vegetarian broth.

Wednesday: Gazpacho of tomato, pepper and cucumber.

Thursday: Onion soup with gruyère cheese croutons.

Friday: Cream of green peas with mint.



SPÉCIALITÉS Charlotte

Croque-mademoiselle 19.00

*Baked sandwich with zucchini, béchamel sauce and Gruyère cheese, green salad.
(with fried egg 21.00)*

Croque-monsieur 19.00

*Classic baked sandwich with ham, béchamel sauce and Gruyère cheese, green salad.
(with fried egg 21.00)*

Croque-madame 21.00

*Baked sandwich with sliced roast turkey, béchamel sauce, Gruyère cheese
a fried egg and a green salad.*

Provençal Ratatouille with fresh vegetables 20.00

Stewed vegetables, homemade rucola pesto, Charlotte bread.

Assiette de fromages 13.00

*Selection of 4 French cheeses: goat, Pavé 3 Provinces, Gruyère, bleu,
accompanied by toasted Charlotte bread.*

Assiette de charcuterie 13.00

*Selection of French cold cuts: cured ham, sausage, rillettes,
accompanied by toasted Charlotte bread.*

Foie à la Charlotte 15.00

*Poultry liver mousse with brandy and fig preserve, 4 slices of Charlotte bread.
(with a glass of Muscat wine 27.00)*

Quiche du jour 10.00

Daily home-baked quiche.

Olive et balsamique 3.00

Small plate of extra virgin olive oil with balsamic vinegar.

Basket of bread 7.00

Bread and butter 3.00

Grilled Charlotte bread with demi-sel butter.

HOT BEVERAGES

Espresso 6.50

Double espresso 8.50

Café crème 7.50

Americano 9.00

Cappuccino 10.00

Latte 11.00

Flat white 12.00

Soy / rice / oat milk 2.00

All our coffees can be made with soy, rice, oat milk or lactose free milk.

Charlotte Tea 10.00

French Breakfast Tea

Earl Grey Charles - black Darjeeling tea with bergamot.

Jardin - black tea with floral - fruit aroma.

Vert Céladon - traditional Chinese green tea.

Lavande rosée - green tea with lavender and rose.

Forêt Rouge - red Rooibos tea with fruits (no caffeine).

Infusion provençale - Provence blend of herbs.

Menthe - mint herbal tea.



COLD DRINKS

Iced coffee 8.00

Spring Water 0.75l 4.00

sparkling, still

Mineral Water Buskowanika 0.33l 6.00

sparkling, still

Mineral Water Perrier 0.33l 8.00 / 0.75l 11.00

Charlotte lemonade 6.00

Pressed apple juice 6.00

Freshly squeezed juice 10.00

orange, grapefruit

Cappy juice 6.00

orange, apple, tomato

Coca Cola 6.00

Coca Cola, Cola Zero



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BAR

SPARKLING WINES



Bouvet-Ladubay Cremant de Loire

Blanc de Blancs, AOC Loire

16

Cremant de Loire Excellence Rose

AOC Loire

16

Beltoure

Alsace, méthode Charmat

11

Henry Leblanc Brut

Blanc de Blancs, méthode Charmat

14

Petit Pierre Larousse Brut

Blanc de Blancs, bottle 200 ml

19

CHAMPAGNES



Champagne Marquis de Bel Air

AOC Champagne

29

Champagne Jacquart Montaudon Cuvée Brut petit

AOC Champagne, bottle 375 ml

140

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BAR

APÉRITIF



Kir	13
<i>Crème de Cassis de Bourgogne, Sauvignon Blanc</i>	
Kir Pétillant	15
<i>Crème de Cassis de Bourgogne, Beltoure</i>	
Kir Royal	29
<i>Crème de Cassis de Bourgogne, Champagne</i>	
Pineau des Charentes	21
<i>AOC Pineau de Charentes</i>	

COCKTAILS



Punch	12 / 11 55
<i>fruit, Beltoure / Sauvignon Blanc / rosé / vodka</i>	
Mimosa	15
<i>Beltoure, fresh orange juice, grenadine</i>	
Lillet Ginger Fizz	19
<i>Lillet Blanc, vodka, ginger, bitters</i>	
Aperol Spritz	19
<i>Aperol, Beltoure</i>	

DESSERT / DIGESTIF



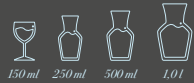
Arnaud de Villeneuve Muscat Moelleux	15
<i>IGP Côtes Catalanes</i>	
Raymond Morin Rose demi sec	16
<i>AOC Cabernet d'Anjou</i>	
Brandy Bardinet VSOP	10
<i>Bordeaux</i>	
Calvados D'Estou Fine	15
<i>AOC Calvados</i>	
Cognac Beauçéant VS	15
<i>AOC Cognac</i>	



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CARAFE WINES



WHITE

Saint Marc Reserve Sauvignon Blanc
IGP Pays d'Oc Languedoc

11 | 17 | 32 | 59

Arnaud de Villeneuve Chardonnay
IGP Côtes Catalanes

11 | 17 | 32 | 59

RED

Domaine de la Provenquière Cabernet Sauvignon
IGP Pays d'Oc

11 | 17 | 32 | 59

Mas de la Source Rouge
VDP Languedoc

11 | 17 | 32 | 59

ROSÉ

Odes Condomoises
IGP Côtes de Gascogne Condomois

11 | 17 | 32 | 59

SPARKLING WINES



Bouvet-Ladubay Cremant de Loire
Blanc de Blancs, AOC Loire

£ 16 | 94

Cremant de Loire Excellence Rose
AOC Loire

£ 16 | 94

Beltoure
Alsace, méthode Charmat

£ 11 | 52

Henry Leblanc Brut
Blanc de Blancs, méthode Charmat

£ 14 | 65

Petit Pierre Larousse Brut
Blanc de Blancs, bottle 200 ml

£ 19

CHAMPAGNES



Champagne Marquis de Bel Air
AOC Champagne

29 | 170

Champagne Jacquart Montaudon Cuvée Brut petit
AOC Champagne, bottle 375 ml

£ 140

Champagne Jacquart Montaudon Cuvée Brut
AOC Champagne

200

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AOC Loire

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Beltoure
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Henry Leblanc Brut
Blanc de Blancs, méthode Charmat

£ 14 | 65

Petit Pierre Larousse Brut
Blanc de Blancs, bottle 200 ml

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Champagne Marquis de Bel Air
AOC Champagne

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Champagne Jacquart Montaudon Cuvée Brut petit
AOC Champagne, bottle 375 ml

£ 140

Champagne Jacquart Montaudon Cuvée Brut
AOC Champagne

200