

# COFFEE FACTORY

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## Fresh Products

For each dish, the growth of every element & the selection

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## Skilled Chefs

For each dish, the growth of every element & the selection

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## Best Bar

For each dish, the growth of every element & the selection

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## Vegan Cuisine

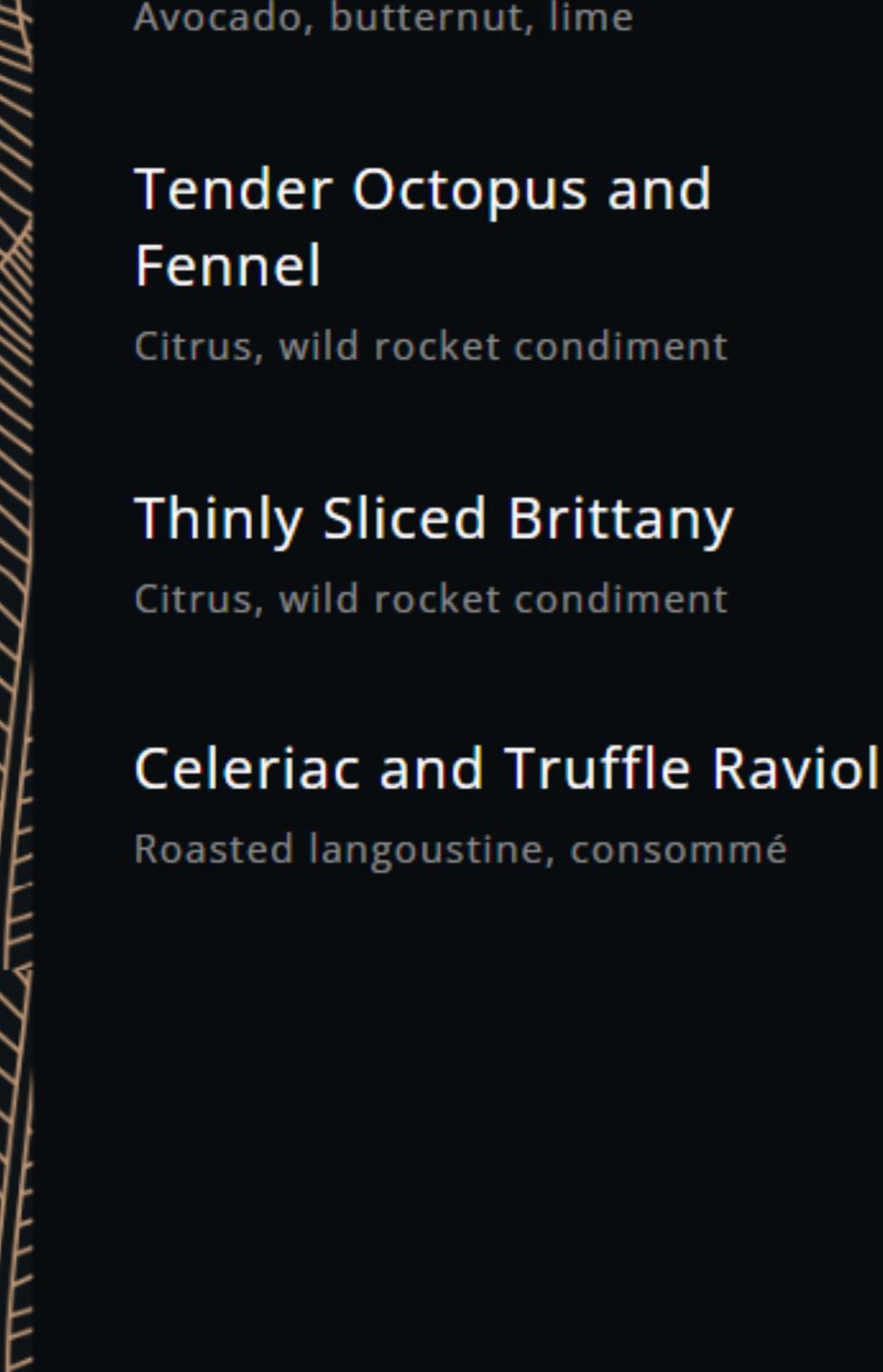
For each dish, the growth of every element & the selection

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# THE COFFEE HERALD



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## PREP TECHNIQUES

Quisque rutrum, aenean imperdiet. Etiam ultricies nisi vel augue. Curabitur ullamcorper ultricies nisi, nam eget dui. Etiam rhoncus maecenas tempus,

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# BEST IN TOWN COFFEE

ESTD 1997 FOR EVERYONE



From Our Menu

## Try Our Special Offers



Raw Scallops from Erquy \$38 Viennese Veal Cutlet \$38

Candied Jerusalem artichokes, truffle

Sea Bass Ceviche \$36 Corrèze Pan-seared Veal \$36

Avocado, butternut, lime Olive oil mashed potato, onion jus

Tender Octopus and \$38 Cod Filet Cooked on One \$38

Fennel Chorizo, chickpea espuma, pequillos

Thinly Sliced Brittany \$42 Grilled Veal Filet Mignon \$42

Citrus, wild rocket condiment Pumpkin, endives with hazelnuts

Celeriac and Truffle Ravioli \$32 Grilled Black Angus Sirloin \$32

Roasted langoustine, consommé Coin de rue' potatoes, Béarnaise sauce

[VIEW ALL MENU](#)

250

VARIETIES OF COFFEE

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123

HOURS OF TESTING

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321

COFFEE MARKETS

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2220

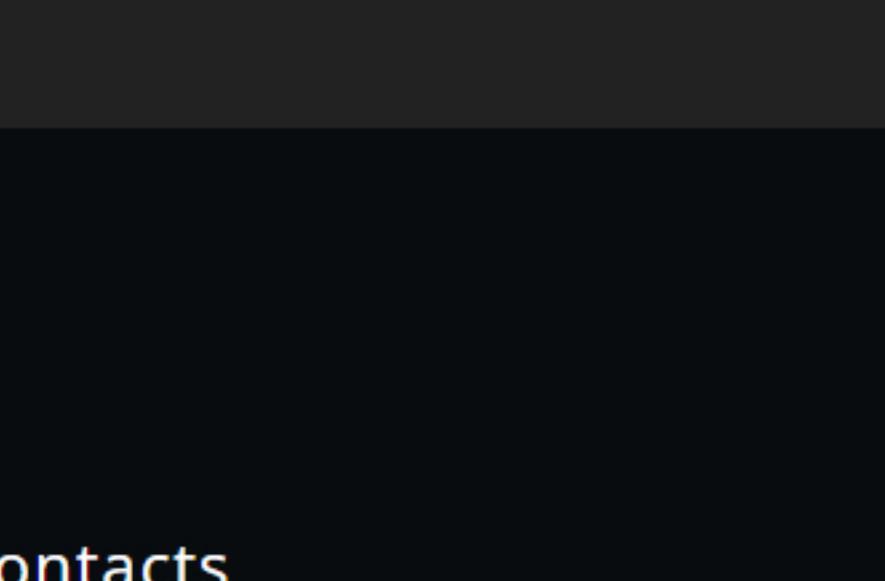
COFFEE BRANDS

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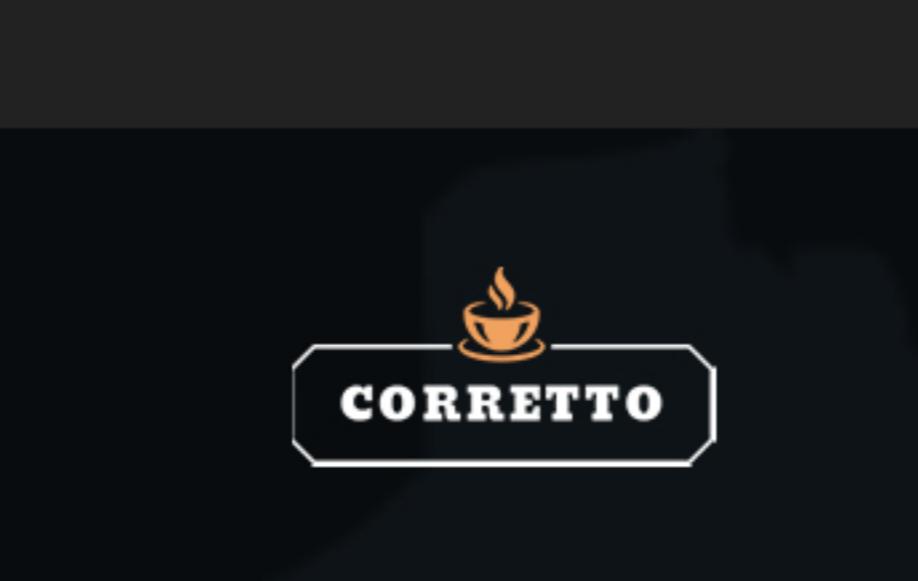
Team of Restaurant

## Meet Our Professionals



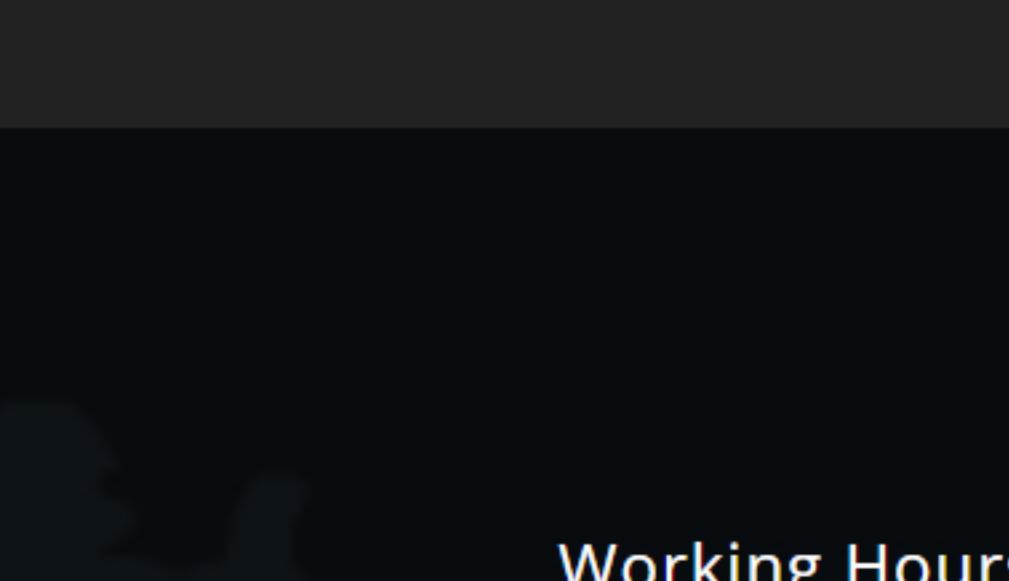
Damien Russo

Assistant Chef



Benoît Montagne

Chef



Mario Jardin

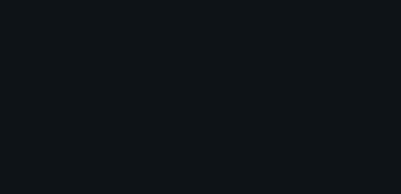
Assistant Chef

Contacts

5 Rue Dalou, 75015 Paris

+33 156 78 89 56

correto@mail.com



Working Hours

Mon - Fri: 7.00am - 6.00pm

Sat: 7.00am - 6.00pm

Sun: 8.00am - 6.00pm

Make a Reserve

Your Name\*

Your Phone\*

1 Persons

mm/dd/yyyy

07:00 pm

[BOOK A TABLE](#)

Some Facts

## Enhancing Your Feelings



From signature delights such as beef tartare and the best mashed potato in Paris, all the way to unique specialities such as thinly sliced Brittany artichokes with truffles.

200+

Clients Every Day

180+

Great Moments



Fish Week

Food



Enhancing Your Feelings

Food



Discover the Restaurant

Restaurant

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