

MENU

LUNCH SERVICE FROM 12 PM TO 2,30 PM
DINNER SERVICE FROM 6 PM TO 9,45 PM

SET MENUS	* APPETIZER/ ENTRÉE <i>ou</i> ENTRÉE/ DESSERT	28 €
	* APPETIZER / ENTRÉE / DESSERT	35 €
	* LUNCH SET MENU	24 €

(Dish of the day, carrot cake *or* vegan lemon cake, coffee *or* tea)

APPETIZERS

- Green pea soup, mint salsa verde (vegan and gluten free).
- Vegan mezze, artichoke hummus, pickled vegetables, olives (vegan and gluten free)
- House made focaccia, fresh goat cheese and 'Nduja from Calabria.
- Puff pastry, green asparagus, ricotta with herbs and lemon (vegetarian)
- Gravlax of salmon, raifort sauce, trout eggs.

ENTRÉES

- Salad La Maison Rose, lentils, quinoa, roasted carrots, green asparagus, herbs, vegan yogurt/lemon dressing (vegan and gluten free).
- Brandade of cod, green seasonal salad.
- Slow cooked veal breast, parsley butter and white wine reduction, served with roasted potatoes.
- Polpettes (beef and porc meatballs with spinach, garlic and bread crumbs), in a thick rosemary and tomato sauce, served with roasted potatoes.

DESSERTS

- Carrot cake, with rosemary and walnuts, cream cheese icing.
- Chocolate tender cake with almond flour (gluten free)
- Cheesecake, seasonal flavor
- Lemon, polenta and almond flour cake (vegan and gluten free)
- Pavlova, seasonal flavor, house made meringue and whipped cream (gluten free)
- OPTION SMALL CHEESE PLATE INSTEAD OF DESSERT

PLEASE WAIT TO BE SEATED

MINIMUM FOR CARD PAIEMENT 10 €

PRICE SERVICE INCLUDED

CARTE CRÉDIT / CARTE AMERICAN EXPRESS / CARTE TICKET RESTAURANT ACCEPTED

ALL OUR MEALS ARE PREPARED IN OUR KITCHEN SUR PLACE WITH SEASONAL PRODUCTS AND A LOT OF LOVE
ALL OUR MEATS ARE FROM FRANCE

MENU APRIL 2024

BRUNCH!

SATURDAY AND SUNDAY
FROM 11,30 AM TO 2,30 PM

BRUNCH

35 €

· HOT DRINK a choice of :

Coffee, tea, or coffee with milk (*cappuccino or plant based milk* 1 € extra)

· COLD DRINK a choice of :

Ginger detox, *or* organic fruit juice, *or* glass of prosecco, *or* glass of french wine

· YOGURT, HOUSE MADE GRANOLA (*gluten free*)

House made apple sauce, maple syrup

· SALTED DISH

Eggs Florentine, salted french toast, oeuf slow cooked egg, béarnaise sauce

· DESSERT a choice of :

Carrot cake with walnuts, raisins and rosemary, cream cheese icing

Chocolate tender cake with almond flour (*gluten free*)

PLEASE WAIT TO BE SEATED

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PRICE SERVICE INCLUDED

CARTE CRÉDIT / CARTE AMERICAN EXPRESS / CARTE TICKET RESTAURANT ACCEPTED

ALL OUR DISHES ARE PREPARED IN OUR KITCHEN WITH FRESH SEASONAL PRODUITS AND A LOT OF LOVE
ALL OUR MEATS ARE FROM FRANCE

MENU APRIL 2024

DRINKS!

WE SERVE HOME MADE, ORGANIC DRINKS, FILTERED WATER
CAFE «LOMI» AN INDEPENDENT ETHIC COFFEE COMPANY
NO PLASTIC BOTTLES, STRAWS OR INDUSTRIAL DRINKS HERE !

COLD DRINKS

Micro filtered water AQUACHIARA (75 cl)

Sparkling	5 €
Still	2 €

SYRUPS

Peach, strawberry, mint, almond, grenadine, violet	3 €
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HOME MADE DRINKS

Italian lemonade (30cl).	4 €
Cola La Maison Rose (25cl) caramel, ginger, spices, lemon	5 €

ORGANIC FRUIT JUICE (22 CL)

Apple	4,5 €
Apple & Pear.	4,5 €
Red berries	4,5 €

SERVED HOT OR COLD (30 CL)

House made detox : Fresh ginger, lemon, thyme infused in honey	6 €
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MOCKTAIL (28 CL)

Virgin Violette (alcohol free gin, syrup of violet, tonic)	9 €
Alcohol free Spritz	7 €

HOT DRINKS

COFFEE

(LOMI FAIR TRADE COFFEE ROASTED IN PARIS 18th)

Espresso*	2,5 €
Americano*	2,5 €
Macchiato*	3 €
Double espresso*	5 €
Cappucino*	5 €
Small café au lait*	4,5 €
Big café crème*	5 €
Hot milk*	4 €
Hot chocolate	5 €

TEA

(LOCAL SUPPLIER, ORGANIC, NATURAL TEA BAGS)

Our selection of green teas ORGANIC (Genmai-cha or Sencha or Green tea and spices)	4,5 €
Our selection of black teas ORGANIC (Earl Grey / Darjeeling / breakfast Lapsang-Souchong)	4,5 €

HERB TEA

(LOCAL SUPPLIER, ORGANIC, NATURAL TEA BAGS)

Our selection mixed as you want (Verbena / Tilleul / Camomile / Mint / Dried red fruits)	4,5 €
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*Decaf version (LOMI) +0,50 €

*Replacement with non dairy milk +0,50 €

PAYMENT BY CREDIT CARD 10€ MINIMUM

WINE BY THE GLASS (12 CL)

PROSECCO

IGP Venezia, Vino Frizzante, grape variety Glera 6 €

WHITE

VDF, Rhône, Viognier, Roussanne, Sauvignon blanc Organic 6 €

IGP Grillo Sicilia BIODYNAMIC 6,5 €

IGP Pinot Grigio Venitia BIODYNAMIC 6,5 €

SEMI SWEET WHITE

IGP Val de Loire Pinot Gris « Domaine Bonnet Huteau» 7 €

ROSÉ

VDF, Rhône, grenache, syrah Organic. 6 €

IGP Puglia Zinfandel BIODYNAMIC 6,5 €

RED

VDF, Rhône, grenache, syrah, cabernet sauvignon Organic 6 €

IGP, Puglia Primitivo BIODYNAMIC 6,5 €

IGP, D'Abruzzo Montepulciano BIODYNAMIC 6,5 €

CARAFE OF RED, ROSÉ OU WHITE (50 cl)

Carafe French wine Organic 21 €

Carafe Italian wine BIODYNAMIC 23 €

CARAFE OF PROSECCO

IGP Venezia, Vino Frizzante, grape variety Glera (50cl) 19 €

LOCALLY BREWED BEER

BRASSERIE DE LA GOUTTE D'OR, DRAFT BEER (33CL)

Petite Pigalle, blond american (4,3°). 6,50€

APÉRITIFS

Organic blue pastis 8 €

Kir Cassis, Kir Chambord, Kir Peach, Kir Strawberry 7 €

Kir Royal 11 €

Organic walnut wine, Noilly Prat, Campari soda 7 €

PROSECCO COCKTAILS (25 CL)

<i>Spritz Campari, Spritz Chambord</i>	12 €
<i>Spritz Bitter, (artisanal and organic french liqueur similar to Apérol)</i>	12 €
<i>Spritz Opaline, (artisanal and organic french liqueur of grapefruit and rosemary)</i>	12 €
<i>Spritz Jolie fleur (artisanal and organic french liqueur of elderberry)</i>	12 €

COCKTAILS

<i>L'Espresso Martini Maison Rose : Vodka, vanilla, coffee (25 cl)</i>	12 €
<i>Le Negroni : Campari, vermouth, gin, orange zest (6 cl)</i>	12 €
<i>La Georgette : Amaretto, lemon, sparkling water (25 cl)</i>	12 €
<i>La Violette : Gin, violet syrup, tonic (25cl)</i>	12 €
<i>La Louise : Chambord liqueur, Amaretto, French vodka, cherry syrup (25cl)</i>	13 €

STRONG ALCOHOL (4CL)

<i>Sambuca (38 %) : Liqueur d'anis</i>	6 €
<i>Italicus (20%) : Lemon liqueur, bergamote and cedrat</i>	6 €
<i>Limoncello di Sorrento (34 %) Covento Campanie</i>	7 €
<i>Verbina liqueur ORGANIC (36%)</i>	7 €
<i>Gentiane liqueur ORGANIC (36%)</i>	7 €
<i>Mint liqueur ORGANIC (24%)</i>	7 €
<i>Calvados ORGANIC (42%)</i>	9 €
<i>Garagai : ORGANIC pastis, wild foraging in provence (40%)</i>	9 €
<i>Gin ORGANIC : Distilled wild plants (42%) Entropie</i>	11 €
<i>Vodka of flowers ORGANIC : Distilled weat and flowers (44%) Entropie</i>	11 €
<i>Vieille prune d'Ente (46%)</i>	11 €
<i>Grappa Riserva 2008 (Moscato 42 %) Distelleria di Altavilla, Piémont</i>	11 €

PLEASE DRINK WITH MODERATION

BOTTLES (75 cl)

BUBBLES

- AOP Champagne Brut Waris Hubert, Grand Cru, Blanc de blancs *Organic* 70 €
IGP Prosecco Rosé, cépage Glera, Pinot noir *Organic* 30 €

WHITE

- AOP Alsace, Domaine Dirlher Cadé, «Mémoires» *BIODYNAMIC* 39 €
AOP Muscadet Sèvres et Maine, «Blancs Bonnets» *BIODYNAMIC* 34 €
AOP Sancerre, Domaine Fouassier «Sur le Fort» *ORGANIC* 59 €
AOC Chenin, Domaine de L'R, «Valdegrulla» Blanc de Chenin *Organic* 49 €
AOP Saumur, Domaine de l'Enchantoir «Terres Blanches» *Organic* 46 €
AOP Bourgogne, Domaine Louis Chenu «Les Bruchots» *Organic* 56 €
IGP Mâcon- Péronne, Domaine Aimé Blouzard «Les As» *Organic* 38 €

ROSÉ

- IGP Côteaux de l'Ardèche Château de la Selve, Maguelonne *Organic* 34 €

RED

- IGP Val de Loire, Domaine Bonnet Huteau «Cabecot» *Organic* 35 €
AOP Saumur, Domaine de l'Enchantoir «L'Ilot des Biches» *Organic* 44 €
AOP Bordeaux, Domaine Jean-Yves Millaire «Château Cavale» *BIODYNAMIC* 36 €
IGP Côtes du Lot, Château les Croisille «Cocoricot» *Organic* 31 €
AOP Morgon, Domaine Thevenet, «Tradition» *Organic* 45 €
AOP Côtes du Rhône, Domaine Duseigneur, «La Goutte du Seigneur» *Organic* 33 €
AOP Lirac, Domaine Duseigneur, «Antares» *Organic* 45 €

SEMI SWEET WHITE

- IGP Val de Loire Pinot Gris «Domaine Bonnet Huteau» *Organic* 32 €

PLEASE DRINK WITH MODERATION

TEA-TIME, SNACKS

*BETWEEN 3 PM AND 6 PM
OUR KITCHEN IS CLOSED*

*YOU CAN ORDER SNACKS AND CAKES
FROM 3,30 PM TO 5,30 PM*

SALTED

- Olives and pickled vegetables 7 €
- Plate of mixed charcuterie from Maison Montalet, butter, pickles 11 €
- Cheese plate : Brie, Brillat savarin, Comté, chutney and house made pickles of vegetables 14 €

SWEET

- Carrot cake with walnuts, raisins, rosemary and cream cheese icing 8 €
- Chocolate tender cake with almond powder (**gluten free**). 9 €
- Lemon, polenta and almond flour cake (**vegan and gluten free**) 7 €

MINIMUM FOR CREDIT CARD PAYMENT 10 €

PRICE NET SERVICE INCLUDED

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