

# Better

100% | végétal  
gourmand

## September Menu



### SEASONAL TAPAS

TAPAS PER UNIT (to share or as a side)

- Smoked eggplant caviar\*, Zaatar, Grilled bread on the BBQ - 6€
- Spicy hummus\*, homemade pickles, Grilled bread on the BBQ - 6€
- Crunchy small potatoes, Homemade vegan mayo\* - 6€
- Smoked guacamole, Fresh cilantro, Grilled corn tortillas\* - 6.5€
- Minis vegetables skewers, Marinated and grilled on the BBQ\* - 6,5€
- Organic candied eggplant, Spiced « Yoghurt », Pomegranate\* - 6,5€
- Organic tomatoes brushettas, Garlic, Organic olive oil, Basil - 6.5€
- Organic green beans, Tomato sauce, « Feta », Green pepper - 6.5€

### TEX-MEX

QUESADILLAS & GWAC\* (2 pieces) - 9€

- Grilled corn tortillas, Melted *Violife* « cheese », Smoked guacamole, Organic tomato pulp, Fresh cilantro, Lime zest.

MUSHROOM TACOS (2 pieces) - 9€

- Grilled corn tortillas, Lacquered and BBQ grilled oyster mushrooms, Lettuce, Organic tomato pulp, Herb pesto, Fried onions, Fresh cilantro, Pomegranate, Homemade pickles.

NO-CHICKEN TACOS (2 pieces) - 10€

- Grilled corn tortillas, *Happyvore* « Nuggets », Lettuce, Creamy cucumbers, Homemade vegan mayo, Organic tomato pulp, Fresh parsley, Lime zest, Homemade pickles.

BURGERS (served with crunchy potatoes or mini vegetables skewers) - 16€

- Organic bun, Homemade vegan mayo, Homemade BBQ sauce, Melted *Violife* cheese, Lettuce, Organic tomato Pulp, Homemade rice « Bacon » Homemade Pickles.

PORTOBELLO BURGER (Large mushroom, marinated and BBQ grilled)

BETTER BURGER (*Happyvore* Veggie Burger with our twist, BBQ grilled)

### DESSERTS

CHOCOLATE/RASPBERRY CAKE\* - 6€

- Chocolate cake, Fresh raspberries, Vanilla soy cream.

ROASTED FIGS CRUMBLE - 6€

- Almond crumble, Roasted figs & nectarines, Vanilla soy cream.

BBQ ROASTED NECTARINE\* - 8€

- French yellow nectarine, Chocolate granola, Vanilla soy cream.

Please inform us about your allergies, Gluten-free options\*

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## ☛ Beverages Menu ☛

### COLD DRINKS



☛ HOMEMADE ICED-TEA 33cl	3,5€
☛ HOMEMADE LEMONADE 33cl	3,5€
☛ FRESH ORANGE JUICE 25cl	6€
☛ MICRO-FILTERED WATER (free refills) 75cl	3€
☛ MICRO-FILTERED SPARKLING WATER 75cl	4€
☛ SPARKLING WATER + LEMON <u>or</u> LIME 75cl	4,5€
☛ BREIZH COLA 33cl	3,5€
☛ LORINA SPARKLING LEMONADE 33cl	3,5€
☛ MOCKTAILS (passion, raspberry <u>or</u> pina colada) 7,5€	

### ALCOHOLIC BEVERAGES



☛ ARTISANAL BEERS <i>Artemus</i> 33cl	6€
☛ ARTISANAL CIDER <i>Moret</i> 33cl	6€
☛ VEGAN WINES Glass	between 6€ and 8€
☛ VEGAN WINES Bottle	between 25€ and 69€
☛ BETTER COCKTAILS	between 9€ and 13€
☛ BETTER SHOTS 4cl	between 4,5€ and 10€
☛ VEGAN CHAMPAGNE Glass	9€
☛ VEGAN CHAMPAGNE Bottle	50€

### COFFEE SHOP *Café Nibi\**



☛ ESPRESSO	2,5€
☛ AMERICANO	3€
☛ CAPPUCCINO	4€
☛ LATTE	4,5€
☛ ICED COFFEE	4€
☛ ICED LATTE	5€
☛ PLANT « MILKS » (almonds, oat or coconut) 2cl	1€

\*Café Nibi selection :

« Le Meneur », Brazilian coffee beans, Roasted in Paris.