

November Menu

SEASONAL TAPAS



TAPAS PER UNIT (to share or as a side)

- Spicy hummus*, Homemade pickles, Grilled bread on the BBQ - 6€
- Crunchy small potatoes, Homemade vegan aioli mayo* - 6€
- Creamy coleslaw, Organic pointed cabbage and «Fresh grain» beans* - 6,5€
- Smoked guacamole, Cilantro, Lime zest, Grilled corn tortillas* - 6,5€
- Minis vegetables skewers, Marinated and grilled on the BBQ* - 6,5€
- Organic candied eggplant, Spiced « Yoghurt », Pomegranate, Zaaar* - 7€
- Shiitake flambéed with whiskey/pineau des Charentes, Vegetable cream* - 8€

TEX-MEX

QUESADILLAS & GWAC* (2 pieces) - 10€

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

MUSHROOM TACOS (2 pieces) - 10€

- Grilled corn tortillas, Lacquered and BBQ grilled oyster mushrooms, Lettuce, Creamy coleslaw, Herb pesto, Fried onions, Cilantro, Pomegranate, Homemade pickles.

NO-CHICKEN TACOS (2 pieces) - 11€

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

BURGERS (served with crunchy potatoes, creamy coleslaw or mini vegetables skewers)

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

PORTOBELLO BURGER (Big mushroom, marinated and BBQ grilled) - 16€

BETTER BURGER (*Happyvore* Veggie Burger with our twist, BBQ grilled) - 17€

DESSERTS

CHOCOLATE/PEAR CAKE* - 6,5€

- Warm chocolate cake, Fresh pears pieces, Cocoa powder, Vanilla soy cream.

ORGANIC APPLE CRUMBLE - 6,5€

- Warm almond crumble, Roasted organic apples, Vanilla soy cream.

BBQ ROASTED PLUMS* - 8€

- French plums grilled on the BBQ, Kumquat, Granola, Vanilla soy cream.

☞ 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€
☞ ORGANIC TEA / HERBAL TEA <i>Clippers</i>	3€
☞ CAPPUCCINO	4€
☞ LATTE	4,5€
☞ ICED COFFEE	4€
☞ ICED LATTE	5€
☞ PLANT « MILKS » (almonds, oat or coconut) 4cl	1€