

Better

100% | végétal
gourmand

Pre set Menu to share

28€ / PERS

1 tapas + 1 texmex + 1/2 burger + 1 dessert

Chef's Choices

January Menu

SEASONAL TAPAS



TAPAS PER UNIT to share or as a side

- Crunchy small potatoes, Homemade vegan aioli mayo* - 6,5€
- Spicy hummus, Homemade pickles*, Grilled bread on the BBQ - 7€
- Creamy coleslaw, White radish, Pomegranate, Fresh parsley* - 7€
- Minis vegetables skewers (brocolis & mushroom) grilled on the BBQ* - 7€
- Smoked guacamole, Cilantro, Lime zest, Grilled corn tortillas on the BBQ* - 7,5€
- Spicy oyster mushroom & sweet-potato soup, Ginger, Combawa*, Croûtons - 8€
- Sweet-potato purée infused with Sichuan pepper, « Feta », Nuts, Cilantro* - 8€
- Creamy shitaké mushrooms flambéed with whiskey & sweet wine, Parsley* - 9€

TEX-MEX



QUESADILLAS & GWAC* 2 pieces - 12€

- Grilled corn tortillas, Melted Violife « cheese », Guacamole, Red beans salad, Fennel slices, Cilantro, Lime zest.

MUSHROOM TACOS 2 pieces - 12€

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

NO-CHICKEN TACOS 2 pieces - 13€

- 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 vegetables skewers

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

BURGER PORTOBELLO (Big mushroom marinated 24H, Grilled on the BBQ) - 17€

BETTER BURGER (Beyond veggie burger with our twist, Grilled on the BBQ) - 19€

DESSERTS

CHOCOLATE/PASSION CAKE* - 7€

- Warm chocolate cake, Passion fruit, Cocoa powder, Vanilla soy cream.

ORGANIC APPLE CRUMBLE - 7€

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


BBQ ROASTED PINEAPPLE* - 10€

- Maple sirup/rhum marinated pineapple, Passion fruit, Vanilla soy cream.

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

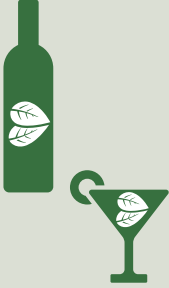
☛ Beverages Menu ☛

COLD DRINKS




☛ HOMEMADE ICED-TEA (passion & peach) 33cl	4€
☛ HOMEMADE LEMONADE 33cl	4€
☛ FRESH ORANGE JUICE 25cl	7€
☛ MICRO-FILTERED WATER (free refills) 75cl	3€
☛ MICRO-FILTERED SPARKLING WATER 75cl	4€
☛ SPARKLING WATER + LEMON <u>or</u> LIME 75cl	4,5€
☛ COLA <i>Breizh</i> 33cl	4,5€
☛ SPARKLING LEMONADE <i>Lorina</i> 33cl	4,5€
☛ MOCKTAILS (passion, raspberry <u>or</u> pina colada)	8€

ALCOHOLIC BEVERAGES



☛ ARTISANAL BEERS <i>Artemus</i> 33cl	6,5€
☛ ARTISANAL CIDER <i>Moret</i> 33cl	6€
☛ VEGAN WINES Glass	between 6€ and 12€
☛ VEGAN WINES Bottle	between 29€ and 59€
☛ BETTER COCKTAILS	between 10€ and 13€
☛ BETTER SHOTS 4cl	between 4,5€ and 12€
☛ VEGAN CHAMPAGNE Glass	9€
☛ VEGAN CHAMPAGNE Bottle	55€

COFFEE SHOP Café Nibi*



☛ ESPRESSO	2,5€
☛ AMERICANO	3€
☛ ORGANIC TEA / HERBAL TEA <i>Clippers</i>	3€
☛ CAPPUCCINO	4,5€
☛ LATTE	5€
☛ HOT CHOCOLATE	5€
☛ ICED COFFEE	4€
☛ ICED LATTE	6€
☛ PLANT « MILKS » (almonds, oat or coconut) 4cl	1€

*« Le Meneur », Brazilian coffee beans, Roasted in Paris by Café Nibi