

## 🌿 March Menu 🌿

### SEASONAL TAPAS



#### 🌿 TAPAS PER UNIT to share or as a side

- Organic crunchy small potatoes, Homemade vegan aioli mayo\* - 6,5€
- Spicy hummus, Homemade pickles, Pomegrenate\*, BBQ Grilled bread - 7€
- Creamy coleslaw, Radish, Cabbage, Pomegrenate, Fresh parsley\* - 7€
- Minis marinated brocolis skewers, 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€
- Organic leeks, Mulled red wine sauce, Homemade pickles, Croûtons - 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 brocolis skewers

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

#### 🌿 BURGER PORTOBELLO (Big mushroom marinated for 24H, BBQ grilled) - 17€

#### 🌿 BETTER BURGER (Beyond veggie-burger with our twist, BBQ grilled) - 19€

### DESSERTS

#### 🌿 CHOCOLATE/PEAR CAKE\* - 7€

- Warm chocolate cake, Fresh pear slices, 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.




# Better

100% | végétal  
gourmand



## ☛ Beverages Menu ☛

### COLD DRINKS


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- ☛ HOMEMADE ICED-TEA (passion & peach) 33cl 4€
  - ☛ HOMEMADE LEMONADE 33cl 4€
  - ☛ FRESH ORANGE JUICE 25cl 7€
  - ☛ MICRO-FILTERED SPARKLING WATER 75cl 4€
  - ☛ SPARKLING WATER + LEMON or LIME 75cl 4,5€
  - ☛ COLA *Breizh* 33cl 4,5€
  - ☛ SPARKLING LEMONADE *Lorina* 33cl 4,5€

- ☛ MOCKTAILS (passion, raspberry or pina colada) 8€

### ALCOHOLIC BEVERAGES

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- ☛ ARTISANAL BEERS *Artemus* 33cl 6,5€
  - ☛ ARTISANAL CIDER *Moret* 33cl 6,5€
  - ☛ 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 10€
  - ☛ VEGAN CHAMPAGNE Bottle 60€

### COFFEE SHOP Café Nibi\*

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- ☛ ESPRESSO 2,5€
  - ☛ AMERICANO 3€
  - ☛ ORGANIC TEA / HERBAL TEA *Clippers* 3€
  - ☛ CAPPUCCINO 4,5€
  - ☛ LATTE 5€
  - ☛ HOT CHOCOLATE 6€
  - ☛ 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