

Tasting Menu to share *

30€ / PERS

to choose / per person

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

* for the full table

May 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, Pomegrenate*, BBQ Grilled bread - 7€
- Creamy cabbage coleslaw, Pomegrenate, Fresh parsley, Egyptian pepper* - 7€
- Minis marinated brocolis skewers, Grilled on the BBQ* - 7€
- Smoked guacamole, Cilantro, Lime zest, Grilled corn tortillas on the BBQ* - 7,5€
- Organic shallots & minis radishes fritters, Creamy sauce with dill - 8€
- Organic leeks, Mulled red wine sauce, Homemade pickles*, Croûtons - 8€
- Green asparagus grilled on the BBQ, Creamy sauce with dill*, Fried onions - 10€

TEX-MEX

QUESADILLAS & GWAC* 2 pieces - 12€

- Grilled corn tortillas, Melted Violife « cheese », Guacamole, Organic lentils 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 OR 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/STRAWBERRY CAKE* - 7€

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

GOLDEN APPLES CRUMBLE - 7€

- Warm almond crumble, Roasted Golden 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 / DECAF 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