







# La Cafétéria

📍 [@lacafeteria.paris](https://www.instagram.com/lacafeteria.paris)

[www.lacafeteriaparis.fr](http://www.lacafeteriaparis.fr)

☎ 01.88.48.76.16

## STARTERS

-  **Chickpea hummus, olive oil, pita bread - 10**
-  **Falafels with homemade tzatziki - 13**
-  **Guacamole and tortilla chips - 10**
-  **The appetizer trio, pita bread - 16**

*Tzatziki, hummus, guacamole*

## OUR DISHES

-  **Salmon tartare, homemade chips - 24**  
*Mango & avocado*
-  **Roast beef<sup>®</sup> carpaccio, homemade chips, mixed greens - 22**  
*Chimichurri sauce*
-  **Salmon club, homemade chips, mixed greens - 20**  
*Gravlax salmon, avocado, pickled onions, dill cream and chives*
-  **Roast beef<sup>®</sup> club, homemade chips, mixed greens - 20**  
*Truffle mayonnaise, gherkins, caramelized onions, mesclun*
-  **Burrata focaccia - 20**  
*Avocado, tomatoes, mesclun*
-  **Salmon avocado toast - 20**  
*Poached egg, feta cheese, salmon, avocado, red cabbage, mixed greens, pickled onions*
-  **Ratatouille hummus - 18**  
*Poached egg, pita bread*
-  **Rigatoni with truffle cream - 19**  
*Truffle cream, truffle oil, parmesan*
-  **Ricotta & spinach ravioli - 19**  
*Rosé sauce*
-  **Caesar salad with breaded chicken<sup>®</sup> or gravlax salmon - 19**  
*Egg, parmesan cheese, mixed greens, homemade Caesar dressing, croutons*
-  **Quinoa salad - 18**  
*Feta, avocado, tomato, shallots, goji berries*

## GARNISHES

- Homemade chips - 6**
- Green salad - 6**
- Ratatouille - 6**
- Herb focaccia - 4**
- Pita bread - 2**

## MENU ENFANT

- Chicken<sup>®</sup> fillets**
- &**
- Chips or butter pasta**
- 
- 1 scoop of ice cream**
- (Vanilla, strawberry, or chocolate)**
- 
- 1 fruit syrup drink**
- (grenadine, mint, peach)**

**14€**



## OUR DESSERTS

**The gourmet coffee\* - 11** \*Tea, hot chocolate, café crème or cappuccino +€1.50

*Tiramisu, fruit salad, pavlova*

**Exotic fruit pavlova - 10**

*Meringue, whipped cream, exotic fruits, mango coulis*

**Tiramisu - 10**

*Traditional*

**The profiterole - 10**

*Homemade chocolate, vanilla ice cream, whipped cream, praline*

**The cookie - 10**

*Chocolate chip cookie, vanilla ice cream*

**Fruit salad - 9**

*Seasonal fruits*

**Our crepes - 6**

*Nutella, sugar, honey, caramel, maple syrup*

*Whipped cream supplement - 1 Ice cream scoop - 2*

**Our waffles - 7**

*Nutella, sugar, honey, caramel, maple syrup*

*Whipped cream supplement - 1 Ice cream scoop - 2*

**The cheese platter - 12**

*Assortment of cheeses, bouquet of mesclun*



## ICE CREAM DESSERT

**Liège coffee - 11**

*Coffee ice cream, vanilla ice cream, espresso shot, whipped cream*

**Liège chocolate - 11**

*Chocolate ice cream, vanilla ice cream, homemade hot chocolate, whipped cream*

**The Sunday cafet - 11**

*Frozen yogurt, caramel, popcorn, pralines*

**Yogurt - 11**

*Yogurt ice cream, passion fruit, mango coulis*

**Vacherin - 11**

*Vanilla ice cream, raspberry sorbet, whipped cream, meringue, red fruit coulis*

**Ice cream and sorbets -**

3<sup>50</sup> 6 9

Ice creams: vanilla, coffee, strawberry, yogurt, chocolate




Sorbets: Raspberry, passion fruit



# COFFEE SHOP

## HOT DRINKS




Espresso, décaféiné, lungo	2 <sup>80</sup>
Macchiato	3
Latté	5
Mocha	5 <sup>50</sup>
Matcha latté	6
Vanilla Chaï latté	6 <sup>50</sup>
Irish coffee	10
Milk supplement	+0.50
Plant-based milk	+0.50

## Ceremonial matcha

Double espresso/Americano	5 <sup>50</sup>
Cappuccino	6
Flat white	6
Tea or infusion	5
Ube latté	6
Hot chocolate Van Houten	5
Viennese coffee or chocolate	6
Syrup supplement	+0.50

vanilla, caramel, cane sugar, maple syrup

## COLD DRINKS




Iced coffee	6
Latté iced coffee	6 <sup>50</sup>
Iced chocolate	7

## Ceremonial matcha

Peach and lemon iced tea	6
Matcha latté / Ube latté	7
Syrup supplement	+0.50

vanilla, caramel, cane sugar, maple syrup

## FRUITY DRINKS MONIN



Matcha latte passion	7 <sup>50</sup>
Matcha latte mango	7 <sup>50</sup>
Matcha latte strawberry	7 <sup>50</sup>

## Ceremonial matcha

Ube latte mango	7 <sup>50</sup>
Ube latte strawberry	7 <sup>50</sup>
Ube latte passion	7 <sup>50</sup>

## FROZEN JUICES



Mango Passion	7
Pineapple Coco	7
Exotic Red	7

Passion fruit, strawberry, orange

## MILKSHAKES

The classics	11
Vanilla, strawberry, chocolate or coffee ice cream	
Mocha Shake	11
Coffee ice cream, chocolate ice cream, milk	
Pink Velvet	11
Strawberry, vanilla ice cream, milk	

Supp whipped cream, nutella or caramel - 1

## SOFTS

Evian, Badoit, 50cl - 5<sup>50</sup>

Vittel, 25cl - 4

Coca-Cola, Coca-Cola zéro, 33cl - 5

Perrier, 33cl - 5

Fuze Tea peach, 25cl - 5

Freshly squeezed orange 20 cl / lemon - 6

Organic Iced Infusion - 6<sup>50</sup>

Homemade peach and lemon iced tea - 6

Glass of fruit juice - 4<sup>50</sup>

*Pineapple, mango, passion fruit, orange*

Homemade hibiscus lemonade - 6

Filtered still water 0.8L - 2<sup>50</sup>

Filtered sparkling water 0.8L - 4



“Coup de ”

**necense**  
ON A TOUS SOIF  
D'UN MONDE MEILLEUR

**100% NATURAL DRINK, NO ARTIFICIAL FLAVORS**

**Limonade** - 6<sup>50</sup>

*Lemon peel, verbena...*

**Enervé** - 6<sup>50</sup>

*Blackcurrant leaves, hibiscus, maca, guarana, ginger, sage, rosemary...*

**Ginger bird** - 6<sup>50</sup>

*Ginger, bird's eye chili, black pepper*

**Indompté** - 6<sup>50</sup>

*Blackcurrant leaves, rosehip, heather flowers, elderflowers, meadowsweet, aromatic plants, dried fruit*


**Maté** - 6<sup>50</sup>

*Green mate and blackcurrant leaves*

**Pamplemousse Paradisu** - 6<sup>50</sup>

*Grapefruit and clementine peels, elderflower, hibiscus flower, angelica root...*


## OUR BEERS

	<u>33cl</u>	<u>25cl</u>	<u>50cl</u>	
Blond Asahi		5 <sup>50</sup>	10	7
IPA Harry		5 <sup>50</sup>	10	7
Panaché / monaco		5 <sup>50</sup>	10	7
Picon beer		6	11	7
Corona no alcool	6			

## WINES

### WHITE WINES

Petit chablis, La Chablisienne  
Sancerre, Hubert Brochard  
UBY n°3, Côtes de Gascogne

<u>15cl</u>	<u>25cl</u>	<u>75cl</u>	
<b>Chardonnay</b>			
8	13	38	5 <sup>50</sup>
10	16	46	
6 <sup>50</sup>	10 <sup>50</sup>	30	

### RED WINES

Brouilly - Feuillard  
Sancerre - Hubert Brochard  
Château Grave la Cour - Saint Esteph

<b>Bordeaux</b>			5 <sup>50</sup>
6 <sup>50</sup>	10 <sup>50</sup>	30	
10	16	46	
		55	

### PINK WINES

Brise Marine - IGP Méditerranée  
M de minuty

<b>Rosé méditerranée</b>			5 <sup>50</sup>
6 <sup>50</sup>	10 <sup>50</sup>	30	
10	16	46	


### HOMEMADE SANGRIA



6 <sup>50</sup>	10 <sup>50</sup>	5 <sup>50</sup>
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## CHAMPAGNE & PROSECCO


Marie des vignes, brut  
Prosecco Extra Dry Bolla DOC

<u>12cl</u>	<u>75cl</u>	
12	70	10
8	40	6

## APÉRITIFS


Kir, 12cl - 6  
*Strawberry, blackcurrant, blackberry, peach*  
Kir royal, 12cl - 12  
*Strawberry, blackcurrant, blackberry, peach*  
Casanis, 2cl - 5  
Martini blanc, 4cl - 5

## DIGESTIFS


Amaretto, 4cl - 7  
 Limoncello, 4cl - 7  
Baileys, 4cl - 7  
Get 27, 4cl - 7

## SPIRITUEUX

### LES RHUMS

Rhum Clément vieux, 4 cl - 13  
Rhum Yellow Snake, 4cl - 12  
*Jamaïque*   
Rhum arrangé maison, 4cl - 7  
*Mango/passion fruit, Amarena cherry, Clementine/kiwi, Pineapple/vanilla*

### LES WHISKEY

Jack Daniel's, 4 cl - 10  
Buffalo Trace, 4 cl - 12  
*Kentucky, USA* 

## SHOTS

Vodka, Tequila, Gin, Rhum, 2cl - 4<sup>50</sup> *Syrup of your choice*

## **BAR À COCKTAILS - 12** **9**

### **PORNSTAR MARTINI**

*Sobieski vodka, passion fruit puree, passion fruit juice, vanilla syrup, lime juice, shot of prosecco*

### **SUNSET PUNCH**

*Saint James rum, strawberry puree, mango puree, lime juice, pineapple juice*

### **STRAWBERRY PALOMA**

*San José tequila, strawberry puree, pamplemousse paradisu, lime juice, sparkling water*

### **STRAWBERRY FIZZ**

*Sobieski vodka, strawberry puree, lime juice, sparkling water*

### **GIN TONIC HIBISCUS**

*Gibson's gin, organic tonic, hibiscus syrup, lemon*

### **PINA COLADA**

*Saint James rum, Monin coconut puree, pineapple juice*

### **TROPICAL TEQUILA**

*San José tequila, mango puree, passion fruit puree, lime juice, pinch of chili pepper*

### **MANGO DAÏKIRI**

*Saint James rum, mango puree, mango juice, lime juice*

### **LES SPRITZ:**

**L'ORIGINAL, LIMONCELLO, HUGO, STRAWBERRY, PEACH, CAMPARI**

### **MOJITO: FRAISE, MANGUE OU PASSION**

*Saint James rum, mint leaves, lime, fruit puree, sparkling water*

## **LES SANS ALCOOL - 9** **6<sup>50</sup>**

### **PINK PARADISE**

*Strawberry puree, paradise grapefruit, lime juice, sparkling water*

### **BORA BORA**

*Passion fruit nectar, pineapple juice, lime juice, grenadine syrup*

### **VIRGIN SPRITZ**

*Venezio Spritz, sparkling water, orange slice*

### **VIRGIN HUGO SPRITZ**

*Venezio Hugo Spritz, lime, sparkling water*

### **VIRGIN MOJITO: FRAISE, MANGUE OU PASSION**

*Fresh mint, lime, cane sugar, sparkling water, fruit puree of your choice*

### **LA COLADA**

*Pineapple juice, Monin coconut puree*



**La maison n'accepte pas les chèques.  
La carte ticket restaurant est autorisée du  
lundi au vendredi de 12h00 à 15h00.**