

CHIPS 35 BREAD &
OLIVE OIL 35
SALTED ALMONDS
45 OLIVES 50
THREE CHEESES
& BREAD 145
SELECTION OF
CHARCUTERIE &
BREAD 110
TOASTED HAM
& CHEESE
SANDWICH 110
TOASTED TOMATO
& MOZZARELLA
SANDWICH 110
RASPBERRY
MOUSSE
CRUMBLE 75

COCO

DÉJEUNER
(Served from 11:00 - 15:00)

Chicken Salad on Rye with Mushrooms,
Tarragon and Chervil 85

Burrata with Salads, Tomato,
Beans and Croutons 125



SPARKLING WINE

NV Bruno Danguin 'Crémant de Bourgogne' -

Bourgogne 85 / 400

NV Franck Bonville 'Blanc de Blancs, Brut' -

Champagne 140 / 700

WHITE WINE

2024 Weingut Scheuermann 'Riesling' - Pfalz 65 / 250

2024 Hervé Villemade 'Sauvignon Blanc' - Loire 75 / 350

2024 La Soeur Cadette 'Chablis' - Bourgogne 85 / 400

2023 Domaine Leflaive 'Mâcon-Verzé' -

Bourgogne 140 / 700

ORANGE WINE

2024 Les Vins Pirouettes 'Eros' - Alsace 75 / 350

ROSÉ WINE

2024 L'Ermite d'Auzan 'Costières de Nîmes' -

Provence 65 / 250

RED WINE

2023 Agricola Gaia 'Monferrato' - Piedmont 65 / 250

2023 Domaine Rion 'La Croix Blanchés' -

Bourgogne 85 / 400

VERMOUTH

Bordiga Bianco - Sweet, White 80

COCKTAILS

Spritz: Elderflower - Limoncello - Aperol - Campari 85

Gin & Tonic 85

Negroni 95

Coco Clover 95

Espresso Martini 125

DRAFT BEER

Snublejuice IPA 65

Kronenbourg Blanc 55

Tuborg Pilsner 55

CANNED BEER

TO ØL 45 Days Organic Pilsner 55

TO ØL Whirl Domination 65

NON ALCOHOLIC

TO ØL Implosion Non-Alcoholic IPA 60

MURI, Proxy Wine (Ask your waiter for available
flavours) 70 / 300

SOFT DRINKS

Freshly Squeezed Orange Juice - Apple Juice 45

Lemonade - Lemon - Blood Orange 45

Coke - Coke Zero 45

Sparkling - Still Filtered Water 25

Espresso - Americano 35

Latte - Cappuccino - Cortado - Flat White 45

Tea pot: White - Black - Green - Herbal Mint 50

Matcha - Matcha Latte 60

Hot Chocolate 50

