

## HOT DRINKS

### Selection — Café Mokxa

|                      |       |
|----------------------|-------|
| Espresso             | 3.00€ |
| Double espresso      | 6.00€ |
| Decaffeinated coffee | 3.50€ |
| Long coffee          | 3.50€ |
| Coffee with milk     | 4.00€ |
| Cappuccino           | 5.00€ |
| Latte coffee         | 6.00€ |
| Chaï latte           | 7.00€ |

☿ Coffee beans - Notorious Rob | Brazil

### Selection — Home-made

|                             |       |
|-----------------------------|-------|
| Hot chocolate               | 5.00€ |
| Notes of cinnamon & vanilla |       |

### Selection — Teisuto

|                                       |       |
|---------------------------------------|-------|
| Green tea                             | 5.50€ |
| Sencha Okumusashi   Japan             |       |
| Green tea                             | 5.50€ |
| Genmaicha   Japan                     |       |
| Black tea                             | 5.50€ |
| Wakocha Benifuki   Japan              |       |
| Sencha Haru                           | 5.50€ |
| Infused tea : Lemon, ginger & combava |       |
| Infusion Ô !                          | 5.50€ |
| Cocoa & chaï spices                   |       |
| Matcha Latte                          | 7.00€ |
| Green tea & oat milk                  |       |

### Selection — Ferme du Kalbin

|                                                          |       |
|----------------------------------------------------------|-------|
| Infusion to choose :                                     | 5.50€ |
| Verbena / spearmint / lemon balm                         |       |
| lemon thyme / meadowsweet / elderberry                   |       |
| Frost infusion                                           | 5.50€ |
| Savory, juniper, pine, marshmallow,<br>cinnamon & ginger |       |

## COLD DRINKS

### The classics

|                                 |       |
|---------------------------------|-------|
| Fruit juices - Sautter 33 cl    | 5.00€ |
| Apple / orange / apricot        |       |
| Elsass cola   cola zéro 33 cl   | 5.00€ |
| Perrier 33 cl                   | 5.00€ |
| Miss Tonic 33 cl                | 5.00€ |
| Ginger beer 33 cl               | 5.00€ |
| Limonade 33 cl                  | 4.50€ |
| Diabolo 33 cl                   | 5.00€ |
| Cater syrup 33 cl               | 2.50€ |
| Still and sparkling water 50 cl | 3.50€ |
| Still and sparkling water 1 l   | 6.00€ |

### Selection — R-Kombucha

|                           |       |
|---------------------------|-------|
| Original 33 cl            | 6.50€ |
| Ginger, lemon 33 cl       | 6.50€ |
| Green cardamome 33 cl     | 6.50€ |
| Hibiscus flower 33 cl     | 6.50€ |
| Peach, elderberries 33 cl | 6.50€ |

### Selection — Symples

|                            |       |
|----------------------------|-------|
| Energizing 33 cl           | 6.00€ |
| Thyme, Peppermint & Lemon  |       |
| Detoxifying 33 cl          | 6.00€ |
| Sage, elder & apple        |       |
| Relaxing 33 cl             | 6.00€ |
| Verbena, lavender & cherry |       |

## SOMMELIER'S SELECTION

By the glass :

|                    |        |
|--------------------|--------|
| Dry white wine     | 7.00€  |
| "Vendange Tardive" | 12.00€ |
| Crémant            | 8.00€  |
| Champagne          | 15.00€ |

Fancy a cold drink?

Many of our hot drinks can be served iced.

Please ask us!

## PASTRIES

### Black Forest éclair 8€

Choux pastry and cocoa cracker, sour cherry confit, dark chocolate cream, vanilla and kirsch ganache, dark chocolate shavings, kirsch cherry

### Vine peach tartlet 8€

Sweet pastry, Genoa sponge, vine peach confit, peach rooibos tea ganache, fresh vine peaches

### Red berries 8€

Red berries "Pain de Gênes", tarragon gel, red berries confit, vanilla ganache, fresh red berries, tarragon powder

### Chocolate 8€

Soft Sacher cookie, creamy Oabika, cocoa and fleur de sel crumble, cocoa nibs & milk chocolate ganache

### Citrus tartlet 8€

Citrus cookie, creamy kalamansi and sudachi, Iranian black lemon meringue & lemon supreme

### Vanilla flan 2 to 4 persons 12€

Crisp sweet pastry & creamy vanilla flan, to share.

## COOKIES

### Hazelnut & Chocolate 4€

55% dark chocolate, caramelized hazelnuts & hazelnut praline

### Pistachio 5€

Caramelized pistachios & pistachio praline

## CAKES TO SHARE

### Marble cake 10€

Cocoa-vanilla cake, chocolate chips & vanilla syrup

### Pecan & caramel 12€

Creamy pecan & caramel cake, topped with milk chocolate

### Lime & Mint 10€

Lime and mint cake, lemon syrup & lemon zest

## KOUGELHOPFS

### Mini-Kougelhoppf 6€

Sweet Alsatian brioche with raisins and beer flower

### Kougelhoppf 4 pers. 13€

Sweet Alsatian brioche with raisins and beer flower

## CHOCOLATES

### Assortment of 4 chocolates (to choose) 6€

Our varieties :

- Guanaja 70% & fleur de sel
- Corn praline
- Smoked rooibos tea
- Mandarin orange
- Gingerbread
- Oabika (cocoa mucilage)
- Linzer (raspberry cinnamon)
- Creamy vanilla & caramel

For more details  
about the menu



Scan the code

The list of allergens is available on request