

# Fresh fruit & vegetable juices

## Health potions

4.50€ | 33 cl



Artisanal, homemade, extra fresh, raw and cold pressed organic fruit and vegetable juices.

Fresh juice: Based on delivery...check our blackboard !

Anti-oxydant: Burgundy blackcurrant, seasonal apple

Detox: seasonal apple, ginger, lemon

## Homemade drinks

Organic iced tea depends on the day's vibe (33cl) 3.00€

Lemonade (33 cl) 3.00€

Our Cryo Water ... not just any water 

\*True homemade, microfiltered, purified gourmet tasting water

Still Water (75 cl) 2.00€

Sparkling Water (75 cl) 3.00€

## Other drinks

Evian (50 cl) 2.00€

Perrier (50 cl) 2.50€

Sparkling soda (27,5cl)

Burgundy blackcurrant 3.50€

French sparkling lemonade

Mortuacienne (33cl) 3.00€

## Not so healthy

2.50€ | 33 cl

Coca cola

Coca Cola Zéro

Orangina

MEAT ORIGIN: Côte d'or

### OUR PRODUCERS:

Poultry: Poul'et Compagnie (Saulon La Chapelle, 21)

Beef & Pork: La Petite Ferme (Poiseul, 21), La Ferme des Louvières (Saint-Julien, 21)

Fish: Truites - GAEC de l'Aube (Veuxhautes, 21)

Vegetables: Jolyjardinage (Ruffey, 21), SCEA Varois et Couternon (21)

Baker: Le B (Ahuy, 21)

Cheese: Fromagerie Mauron (Gray-la-ville, 70), Marcel Petite (Pontarlier, 25)

## Wine by the Glass - 12,5cl



BIO-DYNAMIQUE



AGRICULTURE BIOLOGIQUE



### Natural Wine:

. Bourgogne Chardonnay 2016, Domaine de la Cras 5.00€

. Grenache « En avant doute » 2016, J. Jouret 5.00€

### Sparkling Wine:

. Crémant de Bourgogne, Brut, Domaine Brigand 5.00€

### Rosé Wine:

. Coteau d'Aix en Provence « Pomponette » 2015  
Domaine Sulauze  5.00€

### White Wine:

. Bourgogne Aligoté «Clos des Bruyères» 2015,  
Domaine de la Sarazinière 4.50€

. Bourgogne Chardonnay « Les Terroirs de Daix » 2015,  
Domaine Thierry Mortet  5.50€

. Bourgogne Vézelay 2015, Les Angelots  6.00€  
Domaine de la Sœur Cadette

. Mâcon Bray «Le Mouton Blanc» 2016,  6.00€  
Domaine Sébastien Boisseau

### Red Wine:

. Bourgogne Pinot Noir 2015,  
Domaine Jean Fournier 5.00€

. Givry 2015, Domaine Chaumont 6.00€

. Mâcon - Serrières «Les Monterrains» 2016,  
Domaine de la Sarazinière 5.00€

. Côte de Brouilly «Biosophiste» 2016,  5.50€  
Domaine Romuald Valot

. Côte du Rhône «La Cabotte» 2015,  4.00€  
Domaine d'Ardhuy

## Hot Drinks

Café Biacelli: A selection of the best grade of green fairtrade 100% Arabica bean from Costa Rica. Slow and artisanal roasting «made in Dijon».

Espresso 1.80€

Noisette (Macchiato): espresso with organic milk foam 2.00€

Cappuccino: espresso with a thick layer of organic milk foam 2.80€

Moka: hot chocolate mixed with coffee and covered with organic milk foam 3.50€

Valrhona Hot Chocolate 3.50€

## ORGANIC Tea

Jardins de Gaia

3.00€ | 33 cl

Black tea: Earl Grey

Green tea: mint

White tea: elderberry raspberry

## ORGANIC HERBAL TEA

Baum'Plantes

3.00€ | 33 cl

Lemony verbena

Moroccan Mint

Roman Chamomile