

coffee

Espresso BOMA, Ristretto	2,50
Double Espresso	4,50
Espresso with a dash of milk (Café Noisette)	2,80
Long black coffee (Café allongé)	3
Hot milk	3,50
Cappuccino, Coffee with milk (Café au lait)	4,50
Latte Macchiato	5
Valrhona 50% dark hot chocolate	7
Valrhona 50% dark Viennese hot chocolate (with whipped cream)	8

All our hot drinks are available in decaffeinated form with a plant-based option: oat, soy or almond milk.

special drinks

Affogato - 1 espresso and 1 scoop of vanilla ice cream	5
Mocaccino - 1 espresso and 1 hot chocolate	6
Matcha or Matcha Latte - <i>Palais des Thés, Japon</i> ☑	6
Irish Coffee - 1 espresso, whisky, cane sugar, whipped cream	12

Extras

Whipped cream or hot chocolate	1,50
Milk	0,50
Monin syrup - vanilla, caramel, hazelnut, chocolate-cookie, gingerbread, ginger	0,50

tea and infusions

5

Palais des Thés ☑

Organic Black tea

- Blue flower Earl Grey - bergamot and cornflower petals
- Golden Darjeeling - woody, fruity and floral notes
- Breakfast Tea - traditional English black tea blend

Organic Green tea

- Sencha Ariake, Japan - fresh and invigorating
- Genmaicha Yama, Japan - organic roasted rice
- Grand Imperial Jasmine - fresh jasmine flowers
- Fruity Escape - strawberry and peach
- Green tea with mint - fresh mint

Organic Rooibos

- Rooibos Bourbon - vanilla

Organic Herbal teas

- L'Herboriste 108 - verbena, orange and mint
- L'Herboriste 119 - turmeric, liquorice and verbena
- A Cœur Joie - St John's wort, tulsi and orange
- Dans Ma Bulle - Ashwagandha, ginseng and cocoa