

BRUNCH SUNNY & SIDES

Served from 8am to 3pm.

FULL BRUNCH – 26.50 €

2 EGGS + 2 SIDES + 1 HOT DRINK + 1 COLD DRINK + 1 DESSERT

À LA CARTE : 2 EGGS + 2 SIDES 16€

Everything is served with sourdough bread by Louis Lamour

1- CHOOSE YOUR EGGS :



TWO EGGS

Fried or Scrambled

2- CHOOSE 2 SIDES :

Extra side + €3

HASH BROWNS

Cheddar sauce

GRILLED BACON

PANCAKES

GRAVELAX SALMON

Dill, lime and beetroot.

GRILLED HALLOUMI

Marinated in honey and soy sauce.

SIDE OF THE MOMENT + €1

Changes with the seasons, just ask us!



HOT DRINKS

ALL our hot drinks are available.
Also available ICED !

CAPPUCCINO

LATTE

HOT CHOCOLATE

FILTER COFFEE



COLD DRINKS

FRESH ORANGE JUICE

FRESH LEMON JUICE

ICED TEA OF THE DAY



A SWEET TOUCH

BANANA BREAD

Chocolate chips

CARROT CAKE

GRANOLA BOWL

Seasonal fruit & strawberry jam

DESSERT OF THE MOMENT

Depending on the team's inspiration, just ask us!

PASTRY FROM THE DISPLAY

+€1.5

Prenez le temps. On s'occupe du reste.

THE BREAKFAST,
THE FIRST CHAPTER
OF THE DAY

There are those who wake up standing. And those who take a few more minutes before facing the world.

A croissant left in crumbs on the counter. The sound of the coffee machine behind the room. An open table, books left a little too early.

Here, mornings start slowly. Those who order close the world for a moment, without even looking at the menu.

An espresso, an orange juice, a few pages of a book to keep for yourself. Nothing too complicated. Just what it takes to begin properly.

Sit down, open your book... we'll take care of the rest.

THE
CONTINENTAL
BREAKFAST

9.5€

CROISSANT OR CHOCOLATINE

FRESHLY SQUEEZED ORANGE JUICE
BUTTER & JAM TOAST

ESPRESSO, LONG BLACK, FILTER
OR TEA

OTHER HOT DRINK + 0.5
OAT MILK + 0.6



A MORNING RITUAL

The first coffee rarely tastes like the second one. The first one is mostly about becoming a person again.

You arrive half asleep. You leave a little more awake than before.

Some people read. Others simply stare at the street and let life wake them up.

At Books & Coffee, breakfast has never really been a meal. It's a moment where the day finally finds its rhythm.

And for two bites, we sometimes tell ourselves this is probably

BREAKFAST

served from 8am to 3pm

PANCAKES



CHEESY SAVOURY STACKS 15

Two large pancakes, bacon, two fried eggs, cheddar sauce and crispy onions. Served with maple syrup.

– Extra side +€4

SWEET PANCAKES PB&J 12

Two fluffy pancakes, peanut butter, strawberry jam & fresh banana.

PASTRIES & SIDES

CROISSANT	1.7
PAIN AU CHOCOLAT	1.8
FLAKY BRIOCHE	4.5
CINNAMON ROLL	4.5
GOURMAND ROLL	6
Pistachio, Hazelnut or Caramel & Pecan.	
GRANOLA BOWL	5
Served with fromage blanc, seasonal fruits and strawberry jam.	

CLASSICS

HAM & CHEESE CROISSANT 6

Served until 11:30am.

RÖSTI BACON 15

Homemade potato rösti, grilled smoked bacon, cheddar sauce, fried egg.

LUNCH

12:00 - 15:00

Monday to Friday

Starter + Main + Dessert · 26 €

Starter + Main or Main + Dessert · 21 €

Main · 18 €



Microfiltered sparkling water included in the set menu.



HOMEMADE FRIES

€5.5

STARTERS

FIG & BEETROOT TARTARE

Fresh goat's cheese, hibiscus

BAKED ISIGNY CAMEMBERT +€3,9

Honey, walnuts and thyme

À la carte, €12

MAINS

BASQUE PORK BELLY

Smoked sweet potato purée,
sweet and sour ginger caramel

CROQUE - MONSIEUR

Truffle ham, Louis Lamour country bread,
béchamel, mozzarella, Emmental, salad and homemade fries

Add a fried egg (Farm of Tizac), +€1,5

MONKFISH CURRY

Coconut rice and lime

HOUSE VEGGIE BURGER

Red kidney bean and oat patty,
mature cheddar, burger sauce, lettuce, onions and pickles.
Served with homemade fries.

DESSERTS

Any dessert from our display

or

Coffee with a selection of mini desserts, +€4

SANDWICHES & SALADS

11:30 - 15:00

OUR RECIPES

**ALL OF OUR RECIPES
ARE AVAILABLE AS
SANDWICHES OR SALADS.**

SEASONAL SPECIAL

Beetroot hummus, fresh goat's cheese, sun-dried tomatoes and rocket.

JAMES

Marinated chicken, Caesar sauce, Grana Padano, bacon, lettuce.

ACHILLE

Cured ham, pesto, mozzarella, sun-dried tomatoes, lettuce.

MARTIN

Pastrami, honey mustard, sheep's cheese, pickles, red cabbage.

GANDHI

Seasonal vegetables, pesto, bean sprouts, sun-dried tomatoes, cucumber, rocket.

DAISY

House-cured duck breast, raspberry coulis, sheep's cheese, piquillo peppers, rocket.

CELESTIN

Gravlax salmon, cream cheese, Parmesan, cucumber, lettuce.

LOUIS

Ham, butter, Emmental, tomato, lettuce.

OUR COMBOS

SANDWICH + DRINK + DESSERT 16

SALADE + DRINK + DESSERT 17



HOMEMADE FRIES 5.5

1 CHOOSE YOUR RECIPE

From the recipes on the left.

2 SANDWICH OR SALAD



THE BREAD
for the sandwich

Plain
Seeds
Olives



LE TOPPING
for the salad

Crispy onions
Peanuts
Croutons
Raisins

3 THE DRINK

Iced tea of the day	Sparkling water
Fresh lemon water	Still water

4 THE DESSERT

Pumpkin Spice cookie
Triple chocolate cookie & chocolate spread
Chocolate & peanut butter cookie
Banana bread
Gianduja & hazelnut financier
Vanilla & tonka bean flan
Any other pastry from the display case: +1.5

À LA CARTE

SANDWICH ONLY (Bread: plain, seeds or olives) 12

SALAD ONLY (Topping: crispy onions, peanuts, croutons or raisins) 13

PASTRIES

INDIVIDUALS

LEMON & BASIL TART

6.5

The sharpness of lemon with the aromatic freshness of basil, a delicate pastry.

EARL GREY & PEAR PAVLOVA

6.5

Crisp meringue, light bergamot-infused cream and fresh pear.

SIGNATURE PAIRING

From 3 pm to 6 pm



DRINK

London Fog
Matcha Latte
Black Sésame Latte

+



PASTRY

Pavlova
Lemon & Basil Tart
Millionnaire Shortbread

10.5€

MILLIONNAIRE SHORTBREAD

6.5

Biscuit base, caramel layer, smooth chocolate.

GOURMET COFFEE

9.9

6 mini pastries paired with a hot drink.
(espresso, long black or tea)

• Other hot drinks +0.5€

BY THE SLICE

VANILLA & TONKA BEAN FLAN

5

Delicately infused, smooth and comforting.

PISTACHIO FLAN

7

Homemade puff pastry, silky Iranian pistachio cream, and pistachio praline.

HAZELNUT FLAN

6.5

A rich roasted hazelnut custard on crisp puff pastry.

CANNELÉ SUNDAE ICED

8

Two canelés, artisan vanilla ice cream, crunchy hazelnuts and caramel sauce.

CARROT CAKE

6

Walnuts from Périgord, lightly spiced with cinnamon.

CHEESECAKE

6.5

Crispy base, smooth and light.
Served with a red fruit coulis.

BANANA BREAD

5

Ultra moist, made with ripe bananas & chocolate chips.

WALNUT & HAZELNUT BROWNIE

6

Cluizel 63% dark chocolate, Périgord walnuts and Piedmont hazelnuts, with a hint of fleur de sel.

TO SNACK

CINNAMON ROLL

4.5

Flaky pastry rolled with cinnamon, caramel center.

GOURMAND ROLL

6

Choose your flavor: Pistachio, Hazelnut, or Caramel & Pecan.

FLAKY BRIOCHE

4.5

Filled with vanilla cream and chocolate chips.

FINANCIER

3.5

Gianduja & hazelnut spread.

COOKIES

PUMPKIN SPICE

4

Soft, with pumpkin and spices, toasted pecans, a cream cheese filling and passion fruit caramel.

TRIPLE CHOCOLATE & CHOCOLATE SPREAD

4

Crispy on the outside, soft inside, hazelnut spread

DARK CHOCOLATE & PEANUT BUTTER

4

VEGAN - GLUTEN-FREE

Valrhona dark chocolate, chickpea flour and roasted peanut pieces.

COFFEES

Extra shot	+ 1	Syrup	+ 0.5
Oat milk	+ 0.6	Whipped cream	+ 1
Extra milk	+ 0.5		

ESPRESSO / DOUBLE 2.2 - 3.5

Choice of : Amour à Kyoto (Home Blend) or Single origin.

- Long black available

ESPRESSO MACCHIATO 2.5

Espresso with a touch of milk.

AMERICANO 4

Double espresso diluted with hot water.

BATCH BREW (FILTER COFFEE) 4

Carefully brewed to reveal the full complexity of the coffee.

MOCHA 5.5

A smooth balance of coffee and chocolate.

CORTADO 4

Two shots of espresso softened with 75 ml of milk.

FLAT WHITE 4.5

A double ristretto with 100 ml of finely textured milk.

CAPPUCCINO 4.5

An espresso with 135 ml of steamed milk, finished with a light foam.

LATTE 5

An espresso with 220 ml of milk.

LATTE MACCHIATO 6

A large latte with your choice of syrup.

Syrups

Vanilla · Hazelnut · Caramel
Chai · Speculoos · Pumpkin Spice

WHOLE BEANS
OR GROUND
250 G 12 €

ALL OUR COFFEES ARE ROASTED AT OUR ROASTERY, JUST ACROSS THE STREET, 29 RUE SAINT-JAMES.

« AMOUR À KYOTO » – GUATEMALA, BURUNDI & COLOMBIA

Awarded at the Global Coffee Awards, this blend brings together the cocoa sweetness of Guatemala, the liveliness of Burundi, and the floral elegance of a smooth, refined Colombian coffee.



NO COFFEE



TEAS & INFUSIONS —
Turn a few pages to
discover our 130 references

CHAI LATTE 5.5

A black tea infusion with ginger, cinnamon, cardamom and clove, mixed with 200 ml of milk for a warm and comforting drink

MATCHA LATTE 6

Dammann matcha tea, softened with 220 ml of milk for a smooth, vegetal and energising cup.

BLACK SESAME LATTE 6

Homemade black sesame cream, milk and vanilla. A round, deep drink with delicately nutty notes.

LONDON FOG 6

The smoothness of milk and our homemade vanilla syrup meets the bergamot notes of Earl Grey tea with blue flowers.

HOT CHOCOLATE 5.5

A rich and creamy milk chocolate drink for a comforting, indulgent experience.

HONDURAN TASTING HOT CHOCOLATE 6.5

Single-origin Honduran cocoa with fruity notes of redcurrant, plum, cherry, raspberry and lychee.

OUR COW'S MILK COMES FROM
LA **Laiterie des Fayes**,
A FAMILY-RUN FARM IN THE HEART OF LIMOUSIN.
THEIR ARTISANAL KNOW-HOW
AND RESPECT FOR THE LAND
RESULT IN A SOFT, WELL-BALANCED MILK.



OR OUR OAT MILK : **Oatly Barista Edition**, 100% PLANT-BASED.
EACH OAT FLAKE IS CAREFULLY SELECTED AND PROCESSED EVERY MORNING (IT TAKES TIME, BUT THEY'RE PATIENT).

ICED DRINKS

ICED LATTE 6

Espresso, cold milk, and ice. Simple, fresh, effective.

ICED MATCHA LATTE 6.5

Dammann matcha, cold milk, and a light milk foam.

ICED BLACK SESAME LATTE 6.5

Roasted black sesame, cold milk, and delicately toasted notes.

ICED HOT CHOCOLATE 5.5

Rich chocolate, cold milk and ice.

ICED CHAI LATTE 5.5

Infused chai spices, cold milk, and warm aromatic notes.

AEROCANO 5

An airy, velvety iced Americano with a light foam.

Extra shot + 1
Oat Milk + 0.6
Extra milk + 0.5
Syrup + 0.5
Whipped cream + 1

Syrups

Vanilla · Hazelnut · Caramel
Chai · Speculoos · Pumpkin Spice

COLD DRINKS

ICED TEA 4.5

Seasonal flavours, changing throughout the year.

LEMONADE 5

Fresh lemon juice, cane sugar and microfiltered sparkling water.

FRESH LEMON JUICE 5

Refreshing and tangy, freshly squeezed in-house.

FRESHLY SQUEEZED ORANGE JUICE 5.5

It's all in the name, pressed in-house.

GINGER BEER 5.5

Ginger, Madagascar pepper and sparkling water.

SMOOTHIE OF THE DAY 6.5

Fresh fruits, changing with the seasons.

KOMBUCHA TURBULENTE 6

ELDERFLOWER & WHITE TEA

Delicate and floral, with notes of lychee and citrus.

KOMBUCHA TURBULENTE 6

ROSEMARY & GINGER

Bright, fresh and herbaceous, with a lingering aromatic finish.

MENEAU ORGANIC COLA 5

REDUCED SUGAR

An artisanal sparkling cola with natural, refreshing flavors.

FILTERED SPARKLING WATER 0.5 L 3.9 0.75 L 4.1

Filtered on-site, a responsible alternative, sparkling as you wish.

ALCOHOL

DRAFT BEERS

Half Pint ^{25c1} 4 or Pint ^{50c1} 8

BLONDE KROMBACHER

Light, refreshing and delicately hoppy (4.8%)

WHEAT BEER KROMBACHER

Notes of citrus and cereals (4.8%)

BOTTLED BEER ^{33c1}

IPA

EFFET PAPILLON

Delicate with citrus and tropical fruit notes, fresh and well-balanced (6%)

6

COCKTAILS

KYOTO SPRITZ

A refreshing blend of espresso, Aperol, and Fever-Tree tonic.

7

SPRITZ

Pampelle, Prosecco, and a splash of sparkling water.

8

WINES

REDS

BORDEAUX

CHÂTEAU FERRAN « TUCAOU » 6 | 27
AOC Bordeaux Supérieur - 2018

MENTION SYRAH 6 | 27
Guillaume Clémenceau, Vin de France
2020

RHÔNE VALLEY

THOMAS RAYNAL - 2CŒURS 6 | 27
AOP Côtes-du-Rhône - 2019

CIDER (BOTTLE) ^{33c1} 5.5

Cidrerie SASSY, Normandy

EXTRA BRUT « SMALL BATCH »

Made from French apples, with subtle fruity notes and light tannins (5%)

POIRÉ

Fine bubbles with delicate aromas of ripe fruit, fresh and elegant (2.5%)

ALCOHOL-FREE BLONDE BEER 5.5

BRASSERIE PARALLÈLE

Light and malty, with notes of grapefruit and Timut pepper. (0%)

MIMOSA

Prosecco topped with freshly squeezed orange juice.

6

ROSÉ

CHÂTEAU HOSTIN LE ROC 4.5 | 26
IGP Atlantique - 2024

WHITES

BORDEAUX

CHÂTEAU FERRAN « TUCAOU » 6 | 27
Entre-Deux-Mers - 2020

CHÂTEAU LA RAME, SEC 6 | 27
AOC Bordeaux - 2024

CHÂTEAU LA RAME, MOELLEUX 6 | 27
AOC Sainte-Croix-du-Mont - 2019

TEA MENU

OUR SELECTION

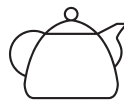
Two great French houses,
united by the same commitment to quality and refinement.

CHRISTINE DATTNER

A passionate creator, she has been imagining original, refined and poetic blends for over forty years. Her teas embody the French art of tea, between Asian tradition and Parisian creativity.

DAMMANN FRÈRES

A historic house founded in 1692, carrying on the heritage of tea through origin teas and iconic aromatic blends. An invitation to travel through flavours and the emotions of tea.



All our pure teas are served in a teapot
for one person (0.7 L) or two people (1,2 L)



All our flavoured teas are served
in a mug (0,7 L) or in a teapot (1,2 L)

OUR FAVORITES

300

Jasmine Pearls

608

Fidji

Mango, pineapple, yuzu, papaya

205

**Breakfast -
China & Ceylon**

517

Earl Grey Blue Flowers

Bergamot, blue petals

103

Passion de Fleurs

Rose, apricot, passion fruit

105

Les Rives du St-Laurent

Blueberries, elderflower, pomegranate

Find our full selection at the roastery, just across the street, 29 rue Saint-James.

WHITE TEAS

100

Pai-Mutan « White Peony »



0.7 L 7€ / 1.2 L 10€

"The slightest negligence can destroy the quality of products that become unnecessarily ordinary teas without distinctive character. Producing just the right amount is necessary: their requirement and their interest are exceptional. Their teas are like jade — an incomparable, unmatched quality." — Cai Xiang (11th century)



0.7 L

5



1.2 L

7.5

101

Christmas White Tea

Gingerbread, almond, cherry

102

Premier Amour

Jasmine, rose petals

103

Passion de Fleurs

Rose, apricot, passion fruit

104

Julia

Raspberry, grapefruit

105

Les Rives du St-Laurent

Blueberries, elderflower, pomegranate

106

Victoria's Garden

Bergamot, blue petals



0.7 L

6



1.2 L

9

200

Assam Mangalam SFTGFOP - India

With exceptional quality, this tea reveals remarkable complexity, with rich, spicy aromas and a smooth, refined finish.

201

Darjeeling Himalaya - India

Grown at over 2,300m altitude, this tea offers a delicate and flavourful infusion with a light muscat note.

202

Ceylan Pettiagala - Sri Lanka

An exceptional tea from the Dimbula region. These long, beautiful leaves produce a remarkably fruity infusion.

203

Grand Yunnan - China

A black tea combining strength and smoothness. One of the few teas that balances power and aroma without bitterness.

204

Rwanda Rukeri OP - Rwanda

Grown at 1,500–2,000 metres altitude, this tea develops woody and vegetal notes. Perfect for breakfast with milk or enjoyed plain throughout the day.

205

Breakfast - China & Ceylon

A blend of two black teas, one from Ceylon OP and one from China Pekoe. Delicious with a splash of milk.

206

Lapsang Souchong (smoked) - China

After oxidation, the leaves are dried over cypress wood fires, giving this tea its distinctive smoky character.

207

Tarry Souchong (smoked) - China

One of the smokiest teas.

208

Hoja Caoba

This finely twisted black leaf tea reveals a distinctly cocoa-forward character on the nose and palate. The infusion is round, with lightly toasted sweet potato notes.

209

Darjeeling Phuguri

A beautiful golden liquor with floral and fruity notes, lightly sweet with muscat hints.

GREEN TEAS PURE



0.7 L

7



1.2 L

10

300 Jasmine Pearls

These pearls from the Fujian province are rolled, then dried to preserve their aromas, producing only one kilo per day. As they unfurl in hot water, they release a floral fragrance with delicate animal notes.

301 Long Ching “Dragon Well” - China

Long Ching has long been a highly prized tea in China. According to legend, it dates back to the Qing dynasty, when it was particularly distinguished for its exceptional quality. It is said that the emperor, passing through the region, offered a few leaves to his mother, instantly curing her.

302 Sencha Fukuyu - Japan

Sencha is harvested, then steamed, and is highly appreciated in Japan for its refreshing taste. This summer harvest reveals a cup with strong vegetal notes, enhanced by a toasted aroma.

303 Genmaïcha - Japan

A blend of Bancha green tea, roasted and puffed rice, producing a liquor with green, marine, and cereal notes. Very popular in Japan, often enjoyed with meals.

304 Chung Hao Jasmin - China

A delicate and refined liquor. Considered one of the most delicate and fragrant jasmine teas produced in China.

305 Yunnan Vert - China

A lesser-known green tea in China, but very fragrant. Its hand-rolled leaves in sticks offer a distinctive infusion, different from Sencha, with fresh, slightly astringent notes and fruity hints.

306 Jasmine Congou - China

A Congou green tea from China, scented with jasmine flowers.

307 Vietnam Mao Feng - Vietnam BIO

A stunning discovery of this Vietnamese green tea. A soft, sweet liquor with remarkable depth.

308 Hojicha de Kyoto - Japan BIO

A toasted green tea, deeply rooted in Japanese tradition. Low in caffeine, ideal for late in the day.

OOLONG (BLUE-GREEN TEA)

400 Oolong Milky « Lis d’Or » - China

The leaves of this tea develop a gourmet aroma, enhanced by the intensity of the natural butteriness. A typically Taiwanese tea, also known as “Milk Oolong.” Gentle infusion reveals floral (white flowers) and vegetal notes.

401 Oolong Se Chung - China

A very fine semi-fermented tea, with notes of honey and flowers, ideal for an afternoon or evening break. Its light oxidation gives a beautiful clear, amber-yellow liquor.

402 Chestnut Oolong - China

The chestnut aroma delicately enhances the naturally floral notes of oolong.

403 Salted Caramel Oolong - China

The soft, velvety notes of oolong blend beautifully with the sweet-salty notes of caramel, creating a refined and indulgent balance.

404 Oolong Aqua Rosa - China

Yuzu, peach, and lemon

405 Souffle d’Été

Apricot, elderflower, rhubarb

PU ERH (POST-FERMENTED TEA)

700

Pu Erh Nature - China



0.7 L 6.5 / 1.2 L 9.5

This refreshing tea, known for its medicinal properties and used in traditional Chinese medicine, has a distinctive and truly unique flavor. Its deep red infusion gently coats the palate with a naturally sweet taste.

INFUSIONS



0.7 L

5



1.2 L

7.5

CHRISTINE DATTNER

701

Rooibos Blood Orange BIO

702

Rooibos Johannesburg

Peach, orange, red fruits

703

Rooibos Tendre Madeleine

Vanilla, caramel, madeleine

704

J'Veux du Soleil

Apple, hibiscus, lemongrass, citrus zests

705

Rooibos Jardin Bleu

Rhubarb, strawberry, wild strawberry

706

Pure Sérénité BIO

Chamomile, vanilla, citrus, mint, lemongrass

707

Pure Beauté BIO

Rosemary, rooibos, maté, fennel, ginger

DAMMANN FRÈRES

708

Rooibos Cederberg

709

Vanilla Rooibos

710

Citrus Rooibos

Grapefruit, orange, bergamot

711

Christmas Rooibos

Cloves, red berries, orange peel, cinnamon

712

Tisane du Berger

Linden, verbena, lemongrass, peppermint, orange blossom

713

Fleur d'Oranger

Chamomile, elderflower, orange blossom, apple, linden

714

Nuit d'Été

Hibiscus, raspberry, cream, strawberry

715

German Chamomile

Chamomile with hints of pineapple

716

Christmas Herbal Tea

Lemon balm, liquorice, red berries, cocoa beans, cardamom, cinnamon

717

Peppermint

718

Magic Ginger

Hawthorn, ginger, green lemon, honey

719

Lovely Chaï

Ginger, cinnamon, anise, cardamom, pepper, liquorice, fennel seeds

Find our full selection at the roastery, just across the street, 29 rue Saint-James.

BLACK TEAS FLAVOURED

CHRISTINE DATTNER



0.7 L

5



1.2 L

7.5

- | | | |
|--|--|---|
| 500 Smoked Earl-Grey
Smoked tea & bergamot | 510 Vanille
Bourbon vanilla pieces | 520 Le Grand Bleu
Blackberry, blueberry, blackcurrant |
| 501 Bonne Année
Orange, cinnamon, cardamom, ginger | 511 Les Amants de Vérone
Pistachio, strawberry | 521 Sissi l'Impératrice
Clementine, bergamot |
| 502 Cocoa Beans | 512 Printemps à Corfou
Peach, apricot, vanilla | 522 Belle Mirabelle
Mirabelle plum, yellow roses |
| 503 Je reviendrai à Montréal
Maple syrup | 513 Nuit Céleste
Honey, vanilla, cinnamon | 523 Thé de l'Avent
Spice blend, honey |
| 504 Les Jardins de Monet
Strawberry, rhubarb & vanilla | 514 Balalaïka
Citrus, ginger | 524 Pêche de Vigne BIO |
| 505 Massala Tchai
Cinnamon, ginger, cardamom | 515 L'Hiver à St-Petersbourg
Earl-Grey, grapefruit | 525 Trois Gingembres BIO
Ginger, carrot, beetroot, turmeric |
| 506 Dame de Haute-Savoie
Thyme, honey, chestnut | 516 Mademoiselle Coco
Earl-Grey, jasmine | 526 Earl Grey Fleurs de Mauve BIO
One of the most popular teas |
| 507 Praline | 517 Earl-Grey Blue Flowers
Bergamot, blue petals | 527 Les Poupées Russes BIO
Bergamot, orange |
| 508 L'hymne à l'Amour
Red fruits, lychee, rose | 518 Little Bouddha
Vanilla, lavender, bergamot | 528 Joyeux Noël
Orange, almond, chocolate |
| 509 Congou à la Rose
Rose petals | 519 Cézanne Peint BIO
Lavender, peach | |

DAMMANN FRÈRES

- | | |
|---|---|
| 529 Douchka
Bergamot, sweet orange, lemon | 535 Amande Amaretti
Bitter almond, flower petals |
| 530 Earl-Grey Yin Zhen
Bergamot, silver tips, flower petals | 536 Thé des Sages
Black tea, green tea, jasmine green tea, flower petals, bergamot, vanilla |
| 531 4,5,6 Cueillir des Cerises
Raspberry, blackcurrant leaf, cherry blossom, wild strawberry, cherry, blackcurrant, cranberry | 537 Christmas Tea Noir
Orange peel, maraschino, caramel, pineapple, sweet orange |
| 532 Flocons d'Épices
Orange peel, cinnamon, nutmeg, clove | 538 Winter Granola
Goji berries, puffed rice, raisins, pecan nuts, buckwheat, maple syrup |
| 533 Paul & Virginie
Vanilla, caramel, raspberry, redcurrant, strawberry, cherry | |
| 534 Coquelicot Gourmand
Poppy, raspberry, cherry, violet, vanilla, bitter almond, biscuit | |

Find our full selection at the roastery, just across the street, 29 rue Saint-James.

GREEN TEAS FLAVOURED

CHRISTINE DATTNER



0.7 L

5



1.2 L

7.5

600 **Earl-grey de Mamouchou**
Oolong, sencha, orange, bergamot

601 **Tous les Matins du monde**
Bergamot, mango

602 **Un thé aux Maldives**
Red fruits, exotic fruits, grapefruit

603 **Un été à Capri**
Wild strawberry, grapefruit

604 **Nuit à Shanghai**
Red fruits, grapefruit, lychee

605 **Si Versailles m'était conté**
Bergamot, pear, vanilla

606 **Été à Bombay**
Lemongrass, sweet orange, pineapple, mango

607 **Jardins de Babylone**
Mint, papaya, mango

608 **Fidji**
Mango, pineapple, yuzu, papaya

609 **Paradis Perdu** **BIO**
Blueberries, magnolia

610 **New York City**
Apple, vanilla

611 **Notox**
Maté, lemon balm, cardamom, mint

612 **Violette Impériale**
Flavoured with violet petals

613 **Comme un ouragan**
Ginseng, ginger

614 **La Forêt de Sherwood**
Black fruits, chestnut

615 **Notox Green Lemon** **BIO**
Detox tea, lime, mint leaf

616 **Natural Maté** **BIO**
Le tigre qui pleure

617 Lemongrass, ginger, turmeric, lime

618 **L'été à St-Petersbourg**
Bergamot, grapefruit, orange

619 **Satsuma**
Mandarin, yuzu, cherry blossom

620 **Yang Tsé Kiang**
Lemongrass, ginger, a hint of green tea

621 **Un dimanche au bord de l'eau** **BIO**
Sencha with red fruits and lime

DAMMANN FRÈRES

622 **Minty Tea**
Pure mint infusion

623 **Miss Dammann**
Ginger, lime, passion fruit, flower petals

624 **Palm Beach**
Orange, banana, green apple, pineapple, green lemon, cranberry

625 **Un, deux, trois, je m'en vais au bois**
Wild strawberry, redcurrant, blueberry, raspberry, blackcurrant, cherry, peppermint

626 **Thé des Deux Chinois**
Coconut, mango, lime, pepper, ginger

627 **Bali**
Jasmine green tea, lychee, grapefruit, vine peach, rose

628 **Almond Vanilla**

629 **Paul & Virginie**
Strawberry, redcurrant, vanilla, caramel, raspberry, cherry

630 **Nuit à Versailles**
Bergamot, kiwi, orange blossom, violet, peach

631 **L'Oriental**
Passion fruit, vine peach, wild strawberry

632 **Christmas Green Tea**
Cinnamon, vanilla, ginger, almond, orange

633 **Green Chai**
Ginger, cinnamon, rosehip, cardamom, clove

634 **Calypso Mango**
Jasmine, mango