

BRUNCH SUNNY & SIDES

Served from 8am to 3pm.

FULL MENU – 26.5 €

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

OR

2 EGGS + 2 SIDES 12 €

1-CHOOSE YOUR EGGS :

Fried OR *scrambled*

2-CHOOSE 2 SIDES :

Add one side for +4 €

CRISPY HASH BROWNS

Cheddar sauce

GRILLED BACON

PANCAKES

GRAVLAX SALMON

Pickled cucumber & beetroot

GRILLED HALLOUMI

Honey & soy sauce

SAUTÉED MUSHROOMS

GRILLED MEATBALLS

Pork & beef, spices & mint

POLENTA FRIES

Parmigiano Reggiano, chipotle mayo

AVOCADO FOCACCIA

(+1.5€)

GRILLED GREEN ASPARAGUS

SIDE OF THE MOMENT (+1.5 €)



HOT DRINKS

ALL our hot drinks are available in the set.

Suggestions :

HOT CHOCOLATE FILTER COFFEE
CAPPUCCINO TEA



COLD DRINKS

FRESH ORANGE JUICE
FRESH LEMON JUICE
ICED TEA OF THE DAY



UNE TOUCHE SUCRÉE

BANANA BREAD

Chocolate chips

CARAMEL & PECAN FRENCH TOAST

Served with whipped cream

GRANOLA BOWL

Seasonal fruit & strawberry jam

PASTRIES FROM THE COUNTER (+1.5 €)

Take your time. We've got you.

THE MORNING ISSUE

8:00 - 11:30

2 | TUESDAY, NOVEMBER 6, 2025

THE BOOKS AND COFFEE INTERNATIONAL EDITION

How a breakfast shaped the first lines of a Bordeaux imaginary

BORDEAUX, FRANCE — On croyait les grands départs réservés aux pistes d'aéroport et aux trains de nuit. Mais les habitués du 26 rue Saint-James le savent : certains voyages commencent ici, sur une table en bois blond, à l'heure où la lumière caresse les croissants comme des dunes de beurre.

Chaque matin, le même rituel se rejoue. Un disque de jazz crépite doucement, le percolateur ronronne comme un moteur d'hydravion, et l'air s'emplit de parfums mêlés d'agrumes, de grains torréfiés et d'histoires qui s'écrivent dans la vapeur.

C'est ici, dit-on, qu'un pilote-écrivain de passage aurait conçu l'idée d'un vol vers "l'Imaginaire". Un homme discret, carnet à la main, qui dessinait les contours d'un roman entre deux gorgées de café.

"Le jus d'orange avait la couleur du lever du jour, et la mousse du café dessinait des nuages à hauteur de tasse," aurait-il écrit dans ses notes.

On le revoyait souvent revenir, toujours à la même heure, comme s'il venait ravitailler son inspiration.

Certains disent qu'il notait les sons : le claquement des tasses, le sifflement du lait, le murmure d'un morceau de Chet Baker en fond. D'autres jurent qu'il écrivait les prénoms de serveurs, les couleurs de lumière, le goût exact du sucre au fond de la cuillère. Tout cela, pour un livre qu'il n'a peut-être

jamais publié — mais dont chaque page semblait déjà flotter dans l'air. La Formule Continentale serait née de cette habitude :

**CONTINENTAL
SET**

9€

**CROISSANT
OR
CHOCOLATINE**

**FRESHLY SQUEEZED ORANGE JUICE
BUTTER & JAM TOAST**

**COFFEE
(ESPRESSO, LONG BLACK, FILTER)
OR TEA**

**OTHER HOT DRINK + 0.5
OAT MILK + 0.6**

un croissant ou une chocolatine, un jus d'orange pressé et un café fumant.

Un décollage doux-amer vers des contrées invisibles. "Voyager, c'est parfois fermer les yeux sur place et sentir le monde arriver."

Le mythe raconte qu'il avait baptisé cette routine son "plan de vol sensoriel". Il affirmait qu'un bon café doit s'écouter comme un solo de trompette, qu'un croissant se lit comme un poème feuilleté, et qu'un jus d'orange pressé contient plus de soleil qu'une carte postale entière.

Aujourd'hui, Books & Coffee perpétue cet héritage invisible. Chaque matin, la salle devient une aéroport miniature : les voyageurs sans bagages y croisent des lecteurs en escale, les écrivains solitaires notent leurs pensées au verso des tickets, les photographes cherchent le bon angle de lumière pour immortaliser la vapeur au-dessus d'une tasse.

C'est une aviation d'un autre genre, sans altitude mais pleine d'âme. Une compagnie où le billet s'achète en sourires, et où le seul carburant requis reste la curiosité.

Ici, la Formule Continentale n'est pas seulement un petit-déjeuner : c'est une invitation. À ralentir. À observer. À écouter le monde bruire doucement comme une radio d'avion au loin.

Et à se rappeler que parfois, les plus grands voyages tiennent dans la distance entre une tasse et la première page d'un livre.

"Avant le ciel, il y eut le café. Avant les ailes, la vapeur. Et avant le départ, Books & Coffee."

CROISSANT	1.6	GRANOLA BOWL	5
CHOCOLATINE	1.8	Served with fromage blanc,	
FLAKY BRIOCHE	4.5	seasonal fruit & strawberry jam	
CINNAMON ROLL	4.5	HAM & CHEESE CROISSANT	6

LUNCH

12:00 - 15:00

Monday to Friday

Starter + Main + Dessert · 26 €
Starter + Main or Main + Dessert · 21 €
Main · 16 €

STARTER

LANDES ASPARAGUS DUO

*Crispy pangrattato, traditional vinaigrette,
paprika oil*

MAINS

SLOW-COOKED LAMB SHOULDER WITH

CINNAMON & CARDAMOM (+2€)

*Warm flatbread, labneh, dried figs,
tender vegetables, feta & pickles*

FRIED CHICKEN

Coleslaw, spiced mayonnaise

CATCH OF THE DAY (+2€)

*Preserved lemon, pea purée,
buttered salsify, garlic & honey-infused oil*

ROASTED PARSNIP, FLAVOURED BUTTER

Sesame cream, feta, pomegranate, parsnip crisps

DESSERT

Any dessert
or
Gourmet coffee (+4 €)

*House-filtered still or sparkling water included**

SANDWICHES & SALADS

11:30 - 15:00

OUR RECIPES

SANDWICH ONLY : 11
SALAD ONLY : 11.5

JAMES

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, soy sprouts, sun-dried tomatoes, cucumber, rocket

DAISY

Homemade smoked duck breast, raspberry coulis, sheep's cheese, pickles, rocket

CELESTIN

Smoked trout, cream cheese, Parmesan, cucumber, lettuce

LOUIS

Ham, butter, Emmental, tomato, lettuce

SEASONAL SPECIAL

BEETROOT HUMMUS, FETA, POMEGRANATE, WALNUTS, FENNEL, PEAS & ROCKET

SET MENUS

SANDWICH + DRINK + DESSERT : 15 € / **SALAD** + DRINK + DESSERT : 15.5 €

→

Choose a recipe above

→

For your sandwich, choose a bread :

- Plain
- Seeds
- Olives

For your salad, choose a topping :

- Crispy onions
- Peanuts
- Croutons
- Raisins

→

A drink :

- Homemade iced tea
- Sparkling water
- Fresh lemon juice
- Still water

→

A dessert :

- Triple chocolate cookie & chocolate spread
- Matcha, raspberry & white chocolate cookie
- Chocolate & peanut butter cookie
- Banana bread
- Gianduja & hazelnut financier
- Vanilla & tonka bean flan

* Any other pastry +1.5€

PASTRIES

Every day, our pastry team crafts each of our cakes. Step into their workshop at 28 rue Saint-James.

INDIVIDUALS

MILLIONNAIRE SHORTBREAD	6.5	VANILLA, RASPBERRY & PISTACHIO DOME	6
Biscuit base, caramel layer, smooth chocolate.		Light vanilla mousse, raspberry compote, finished with a crunchy pistachio coating.	
PAVLOVA STRAWBERRY	6.5	GOURMET COFFEE	9.9
Meringue topped with light cream and fresh strawberries.		6 mini pastries paired with a hot drink. (espresso, long black or tea)	
LEMON BASIL TART	6.5		
The sharpness of lemon with the aromatic freshness of basil, a delicate pastry.		• Other hot drinks +0.5€	

BY THE SLICE

VANILLA & TONKA BEAN FLAN	5	CHEESECAKE	6.5
Delicately infused, smooth and comforting.		Crispy base, smooth and light. Served with a red fruit coulis.	
CARROT CAKE	6	BANANA BREAD	5
Walnuts from Périgord, lightly spiced with cinnamon.		Ultra moist, made with ripe bananas & chocolate chips.	

TO SNACK

CINNAMON ROLL	4.5	CARAMEL & PECAN ROLL	6
Flaky pastry rolled with cinnamon, caramel center.		Caramel and pecans, warm and toasted notes.	
PISTACHIO ROLL	6	FINANCIER	3.5
Creamy pistachio praline, lightly toasted notes.		Gianduja (hazelnut chocolate) cake.	
HAZELNUT ROLL	6		
Intense hazelnut praline, rich and comforting.			

COOKIES

MATCHA, RASPBERRY & WHITE CHOCOLATE	4	DARK CHOCOLATE & PEANUTS	4
A balance between matcha bitterness and raspberry sweetness.		VEGAN - GLUTEN-FREE	
TRIPLE CHOCOLATE & CHOCOLATE SPREAD	4	Valrhona chocolate with crunchy roasted peanuts.	
Crispy on the outside, soft inside, hazelnut spread			



COFFEES

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

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

A long black 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 Tea · Speculoos · Pumpkin Spice

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.

A coffee crafted with precision, where each origin contributes its nuance, for a balanced, refined and naturally indulgent cup.



WHOLE BEANS
OR GROUND
250 G 12 €

NO COFFEE



TEAS & INFUSIONS —

Turn a few pages to discover our 130 references

CHAI LATTE 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.

HOT CHOCOLATE 5

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

BLACK SESAME LATTE ^{NEW} 6

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

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).

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 4.5
Refreshing and tangy, freshly squeezed in-house

COLD BREW 5.5
Cold-infused for twelve hours, revealing a smooth, fresh and delicately aromatic coffee

GINGER BEER 5.5
Ginger, Madagascar pepper and sparkling water

FRESH ORANGE JUICE 5.5
It's all in the name, pressed in-house

SMOOTHIE OF THE DAY 6
Fresh fruits, changing with the seasons

FRESHLY SQUEEZED FRUIT JUICES 6
Made with a Didier juicer, revealing the best of seasonal fruits

MAMA KOMBUCHA – RASPBERRY & BASIL 6
Sparkling, Bordeaux-made and naturally fermented, combining the brightness of raspberry with the aromatic freshness of basil

MENEAU ORGANIC COLA SUGAR-FREE 5
Un cola pétillant artisanal aux arômes naturels et rafraîchissants

FILTERED SPARKLING WATER 0.5 L 3.9
0.75 L 4.1

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

ALCOHOL

DRAFT BEERS

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

BLONDE KROMBACHER

Light, refreshing and delicately hoppy (4.8%)

WHEAT BEER KROMBACHER

Notes of citrus and cereals (4.8%)

BOTTLED BEER

IPA EFFET PAPILLON ^{33cl} 6

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

COCKTAILS

SPRITZ 8

Aperol, Prosecco and a splash of sparkling water

CIDER (BOTTLE) ^{33cl} 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%)

WINES

REDS

BORDEAUX

CHÂTEAU FERRAN « TUCAOU » 8 | 35

AOC Bordeaux Supérieur - 2018

CHÂTEAU LAYAUGA DUBOSCQ 6 | 27

AOC Médoc - 2018

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

CHAMPAGNE

J.C. ROGÉ, BRUT NATURE 60

AOC Champagne

TEA MENU

OUR SELECTION

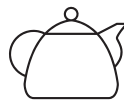
Two great French houses,
united by the same commitment to quality and refinement.

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

WHITE TEAS

	0.7 L	4.5
	1.2 L	7.5

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)

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

BLACK TEAS PLAIN

	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

4.5



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



0.7 L

4.5



1.2 L

7.5

CHRISTINE DATTNER

- | | | | | | |
|-----|--|-----|--|-----|---|
| 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 <small>BIO</small> |
| 505 | Massala Tchai
Cinnamon, ginger, cardamom | 515 | L'Hiver à St-Pétersbourg
Earl-Grey, grapefruit | 525 | Trois Gingembres <small>BIO</small>
Ginger, carrot, beetroot, turmeric |
| 506 | Dame de Haute-Savoie
Thyme, honey, chestnut | 516 | Mademoiselle Coco
Earl-Grey, jasmine | 526 | Earl Grey Fleurs de Mauve <small>BIO</small>
One of the most popular teas |
| 507 | Praline | 517 | Earl-Grey Blue Flowers
Bergamot, blue petals | 527 | Les Poupées Russes <small>BIO</small>
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 <small>BIO</small>
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



0.7 L

4.5

CHRISTINE DATTNER



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**

617 **Le tigre qui pleure**
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