CAFÉ ABEL

Savory

AVOCADO & GRAVLAX ♥ 18
Sourdough bread, lemony mashed avocado, poached egg, homemade gravlax, pomegranate & fresh dill.

AVOCADO & CRISPY CHICKEN ♥ 18
Sourdough bread, lemony mashed avocado, crispy buttermilk chicken, coleslaw, yogurt-mustard sauce.

TCHOUKTCHOUKA VG 17
Eggs cooked in fresh tomatoes, peppers, feta, caramelized onions & sweet paprika.

GOLDEN HOLLANDAISE VG 17
Eggs Benedict, lemon & za'atar hollandaise, sautéed spinach & mushrooms.
+ Homemade gravlax (+4)

CHICK'N'LUSH 19
Potato bun, fried chicken, aged cheddar, pickled red onions, paprika mayo. Served with seasonal salad & homemade cajun fries.
+ Crispy bacon (+3,5)

NEW
EGG BUN 16
Potato bun, creamy scrambled eggs, melted cheddar, maple-glazed bacon, pickled red onions, maple & smoked paprika mayo. Served with a seasonal salad.
+ Gravlax (+4)

NEW
COMTÉ OMELETTE VG 16
3 organic eggs, roasted oyster mushrooms, comté, spinach, persillade & candied lemon.
+ Gravlax (+4) or bacon (+3,5)

ABEL'S PLATTER 18
Sourdough bread, scrambled eggs, gravlax or bacon, avocado, sautéed mushrooms, chickpeas. Served with a seasonal salad.

SMOKY BACON PANCAKES 16
Fluffy pancakes, smoked bacon, poached egg, maple syrup & dukkah.

NEW
CHEF'S BOWL VG 17
On a quinoa base: roasted sweet potato, oyster mushrooms, spinach, poached egg, feta, toasted hazelnuts, tahini-lemon sauce.
Vegan option: no egg or feta, + avocado V

DAILY LUNCH
(available on weekdays only)

NEW
GRILLED CHEESE & SOUP VG 16
Butter-toasted sourdough, comté, cheddar, caramelized onions, roasted oyster mushrooms. Served with the soup of the day.
+ Bacon (+3,5)

Sweet

ATAYEF PANCAKES 14,5
Orange blossom mascarpone, pistachios, seasonal fruit.

MAPLE SUNSHINE PANCAKES 14
Fluffy pancakes, warm maple syrup, melted butter & seasonal fruit.

NEW
APPLE CARAMEL BRIOCHE 14,5
Roasted apples, homemade salted caramel, vanilla cream & hazelnuts.

NEW
HOMEMADE GRANOLA BOWL VG 13
Homemade granola, Greek yogurt, amlou (almond, argan, honey), dates, seasonal fruit, toasted almonds.

PASTRIES
Homemade cakes & cookies available at the counter.

EXTRAS
Homemade gravlax +4
Fried or poached eggs +2,5
Crispy chicken +5
Mashed avocado +3,5
Feta +3

VG végétarien
V vegan



Taxes et services compris. Prix en euros TTC. Liste des allergènes disponible sur demande. Service continu.



VIRTUOUS LATTE

CHAI LATTE 6
Homemade spiced tea with a creamy milk foam.

DIRTY CHAI 7
Spiced chai boosted with a shot of espresso.

PUMPKIN SPICE LATTE NEW 7
Autumn spices, pumpkin, espresso & steamed milk.

AMLOU LATTE NEW 7,5
Homemade amlou (almond, argan, honey) & milk.
Dirty: + espresso shot (+1)

GOLDEN LATTE 6,5
Turmeric, ginger & warm spices, smooth & cosy.

UBE LATTE 6,5
Purple yam, vanilla notes & a rich, creamy texture.

MAPLE SALTED LATTE 7
Creamy maple, a hint of salt & balanced espresso.

PISTACHIO LATTE 8
Gourmet pistachio milk with a soft, nutty foam.
Dirty: + espresso shot (+1)

SPANISH COCO LATTE 7
Coconut condensed milk & espresso. Hot or iced.

HOT CHOCOLATE 6,5 (iced +0,5)
Rich cacao with generous silky steamed milk.

HAZELNUT HOT CHOCOLATE NEW 7 (iced +0,5)

MATCHA CEREMONY

Ceremonial-grade matcha, smooth & velvety.

MATCHA LATTE (HOT/ICED)	6/6,5
VANILLA MATCHA (HOT/ICED)	7,5
PEAR & VANILLA MATCHA ICED NEW	7,5
MANGO MATCHA ICED	7
STRAWBERRY MATCHA ICED	7
JASMINE MATCHA ICED	7,5

TEA

HIGH GRADE JASMINE GREEN TEA	6
RWANDA RUKERI BLACK TEA	6
TROPICAL FRUIT INFUSION	6

SPECIALTY COFFEE

Carefully selected beans, roasted artisanally in Paris.

ESPRESSO	3
DOUBLE ESPRESSO	4
MACCHIATO	3,5
LONG BLACK	4
CORTADO	4
AMERICANO	4,5
FLAT WHITE	5,5
CAPPUCCINO	5,5
FILTER COFFEE	6
LATTE	6
ICED LATTE	6,5
HAZELNUT MOCHA NEW	7

FRESH DRINKS

FRESHLY PRESSED ORANGE JUICE 6

BERGAMOT LEMONADE NEW 6
Fresh lemon, bergamot & fresh mint.

HIBISCUS ICED TEA NEW 6
Hibiscus, cinnamon & rose. Also served hot.

MANDARIN-JASMINE NEW 6,5
Sparkling: mandarin, jasmine tea, vanilla, lime.

ROSE-LYCHEE LEMONADE 6,5
Homemade lemonade, rose & lychee.

BUMBLE 6
Espresso, orange juice & caramel syrup.

KOMBUCHA	6
LEMONAID/CHARITEA	6
STILL WATER	4,5
SPARKLING WATER	6

EXTRAS

Plant-based milk +0,5
(oat/almond/coconut)
Pistachio milk +1,5
Espresso shot +1
Vanilla/caramel/maple/
roasted hazelnut syrup +1
Honey +1

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