



# mellow

FACTORY

## Savoury Dishes

### Edinburgh

*A generous plate adjusted seasonally*

### Auckland

Soft boiled egg with sourdough bread soldiers and butter

### San Francisco

*Each San Francisco toast is served with a seasonal side salad*

#### • Benedict

2 Freshly poached eggs on an English Muffin, covered with Hollandaise sauce and crispy onions

#### • Scrambled

2 Buttery scrambled eggs sprinkled with feta cheese and chives on a toasted sourdough bread

#### • Bruschetta

Garnished Focaccia with pesto, creamy burrata and strips of sun-dried tomatoes

#### • Hummus

Pita bread with its garlic hummus, chickpeas and strips of sun-dried tomatoes, flavoured with paprika oil and poppy seeds

### Salford

*Our English Breakfast is made up of pan-fried mushrooms with aromatic herbs, baked beans in tomato sauce, crunchy seasonal salad with seeds, a thick sourdough bread slice and butter and 2 sides of your choice:*

#### Sides :

- |  |   |
|--|---|
| • 2 buttery scrambled eggs and chives            | • Red lentil dahl with coconut cream and curry spices  |
| • 2 fried eggs flavoured with Herbes de Provence | • Garlic hummus sprinkled with Zaatar                  |
| • Crispy bacon                                   | • Spicy kidney bean falafels                           |
| • Handcrafted Cumberland sausage                 | • Hot goat cheese with honey  |

Seasonal side: See our board

Extra side on any dish: 4€

## Extras and alternatives:

Cornbread + 2  / Cashew butter +1   / Plant-based milk or yoghurt +0,5  

Vanilla whipped cream +1 / Amber maple syrup +1 / Handcrafted jam +1,5 /

Fair Trade chocolate spread +2

## Sweet dishes

### Miami

*Our indulgent sweet plate of the day*

### Oxford

Scones served warm with double cream and raspberry jam

### Bath

Oats and sultana cooked in milk, sweetened with honey and flavoured with either:  
Cinnamon / Coconut / Chocolate chip

### Le Cap

Yoghurt with crunchy granola, dried fruits and seeds, topped with fresh fruits

### Orlando

Smoothie bowl of fresh fruits mixed with milk, topped with crunchy granola and chia seeds

### Brighton

Chia seeds and coconut milk parfait, sweetened with amber maple syrup and garnished with fresh fruits, puffed rice, dried coconut and handcrafted jam

## Pancakes

Our stack of two fluffy pancakes

### Classic Logan

Grade A amber maple syrup and butter

### Fruity Logan

Vanilla whipped cream and fresh fruits

### Mojito Logan

Brown sugar and lemon syrup, infused with mint

### Chocolate Logan

Dark chocolate ganache and roasted hazelnut praline



## Our Pastries

Have a look at our display !

– All our pastries are homemade –

*They change depending on Charlotte's inspiration  
and your requests*

**Everything here is homemade, with organic and/or responsibly sourced products from our local suppliers.**

*All taxes and services are included in the price, stated in euros. Please ask the staff for the list of allergens.*

 Vegan

 Gluten free





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## Seasonal drink

Changes according to seasonality and Delphine's inspiration ! See our board

### Coffee & Chocolate drinks

Espresso <i>La Torref de Fersen</i>	2
Double espresso <i>La Torref de Fersen</i>	3.5
Caffè lungo <i>La Torref de Fersen</i>	2.2
Caffè Americano <i>La Torref de Fersen</i>	2.2
Cappuccino (Espresso shot <i>La Torref de Fersen</i> , milk, milk froth)	4
Latte Macchiato (Milk, espresso shot <i>La Torref de Fersen</i> , milk froth)	4.5
Flat White (Double espresso shot <i>La Torref de Fersen</i> , milk, milk froth)	5
Mocaccino (Espresso shot <i>La Torref de Fersen</i> , cocoa powder, milk, milk froth)	5
Hot chocolate	5

### Tea and herbal teas

Tea & herbal tea <i>Sol à Sol</i> <i>See our tea offer</i>	5.5
Chai latte (Chai tea <i>Sol à Sol</i> , milk, cinnamon)	5.5
Dirty chai latte (Chai tea <i>Sol à Sol</i> , espresso shot <i>La Torref de Fersen</i> , milk, cinnamon)	7

### Iced drinks

Seasonal iced tea	5.5
Iced coffee Double espresso shots <i>La Torref de Fersen</i> , almond syrup, ice cubes	4.5
Frappuccino Espresso shot <i>La Torref de Fersen</i> , milk, simple syrup, ice cubes	5
Iced chai latte Milk, chai tea <i>Sol à Sol</i> syrup, ice cubes	6

Extra: Plant-based milk +0.5

All coffee-based drinks are available as decaffeinated



### Our delicatessen shop

Have a look at our local products available to purchase on our display. All our teas can be also be purchased loose.

### Refreshing drinks

Organic lime lemonade <i>33cl - Lemon'aid</i>	4
Organic citrus tonic <i>25cl - La French svp</i>	4
Organic cola <i>33cl - Oxfam Fair Trade</i>	4
Organic iced soft drink <i>33cl</i> <i>Symples Infusions</i>	4.5
Organic hand crafted juice <i>25cl</i> <i>Verge de thau</i>	4.5
Freshly squeezed juices <i>25cl</i> (Orange or lemon)	5.5
Local Komucha <i>33cl - Riviera Kombucha</i>	5.5
Mineral still water <i>40cl - 808</i>	3
Mineral sparkling water <i>40cl - 808</i>	3.5

### Alcoholic drinks

Alcohol can only be ordered with a meal.

Handcrafted cider <i>33cl - Mauret</i>	6.5
Local crafted beer <i>33cl - Craftazur</i>	7
Wine <i>12.5cl / 75cl - Côte de Provence</i> Red, white, rosé	7 / 25
Champagne <i>12.5cl / 75cl - De Sousa - Brut</i>	11 / 55

### Cocktails

Alcohol can only be ordered with a meal.

Mimosa <i>12cl</i> Champagne <i>De Sousa</i> , orange juice	12
Lillet Tonic <i>16cl</i> Flower-infused wine <i>Lillet Blanc</i> , citrus tonic <i>La French svp</i>	
Cinzano Spritz <i>12cl</i> Vermouth <i>Cinzano</i> , Prosecco	
Mojito <i>12cl</i> Agricultural white rum, lime, mint, brown sugar, simple syrup, sparkling water	
Moscow Mule <i>16cl</i> Vodka <i>Fair</i> , Ginger beer <i>La French svp</i> , lemon	
Elevenes <i>16cl</i> Whisky <i>Bushmills</i> , raspberry jam, lemon, black tea <i>Sol à sol</i>	
Espresso Martini <i>16cl</i> Vodka <i>Fair</i> , espresso shot <i>La Torref de Fersen</i> , coffee liqueur, simple syrup	

