mellow factory

Savoury Dishes

Edinburgh — See our board
A generous plate adjusted seasonally

Auckland — 6
Soft boiled egg with sourdough bread soldiers and butter

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

• Benedict — 15
2 Freshly poached eggs on an English Muffin, covered wit Hollandaise sauce and crispy onions

• Scrambled — 13
2 Buttery scrambled eggs sprinkled with feta cheese and chives on a toasted sourdough bread

• Bruschetta — 13.5
Garnished Focaccia with pesto, creamy burrata and strips of sun-dried tomatoes

• Hummus — 12
Pita bread with its garlic hummus, chickpeas and strips of sun-dried tomatoes, flavoured with paprika oil and poppy seeds

Salford — 17
*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
- 2 fried eggs flavoured with Herbes de Provence
- Crispy bacon
- Handcrafted Cumberland sausage
- Red lentil dahl with coconut cream and curry spices
- Garlic hummus sprinkled with Zaatar
- Spicy kidney bean falafels
- 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 — See our board
Our indulgent sweet plate of the day

Oxford — 6
Scones served warm with double cream and raspberry jam

Bath — 7
Oats and sultana cooked in milk, sweetened with honey and flavoured with either:
Cinnamon / Coconut / Chocolate chip

Le Cap — 8
Yoghurt with crunchy granola, dried fruits and seeds, topped with fresh fruits

Orlando — 8
Smoothie bowl of fresh fruits mixed with milk, topped with crunchy granola and chia seeds

Brighton — 8.5
Chia seeds and coconut milk parfait, sweetened with amber maple syrup and garnished with fresh fruits, puffed rice, dried coconut and handcrafted jam

Pancakes — 10
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 *La Torref de Fersen*	2
Double espresso *La Torref de Fersen*	3.5
Caffè lungo *La Torref de Fersen*	2.2
Caffè Americano *La Torref de Fersen*	2.2
Cappuccino (Expresso *La Torref de Fersen*, lait, mousse de lait)	4
Latte Macchiato (Lait, Expresso *La Torref de Fersen*, mousse de lait)	4.5
Flat White (Double Expresso *La Torref de Fersen*, lait, mousse de lait)	5
Mocaccino (Expresso *La Torref de Fersen*, cacao, lait, mousse de lait)	5
Hot chocolate	5

Tea and herbal teas

Tea & herbal tea *Sol à Sol* *See our tea offer*	5.5
Chaï latte (Chaï tea *Sol à Sol*, milk, cinnamon)	5.5
Dirty chaï latte (Chaï tea *Sol à Sol*, Espresso shot *La Torref de Fersen*, milk, cinnamon)	7

Iced drinks

Seasonal iced tea	5.5
Iced coffee Double espresso shot *La Torref de Fersen*, almond syrup, ice cubes	4.5
Frappuccino Espresso shot *La Torref de Fersen*, milk, simple syrup, ice cubes	5
Iced chaï latte Milk, chaï tea *Sol à Sol* 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 *33cl - Lemon'aid*	4
Organic citrus tonic *25cl - La French svp*	4
Organic cola *33cl - Oxfam Fair Trade*	4
Organic iced soft drink *33cl* *Symples Infusions*	4.5
Organic hand crafted juice *25cl* *Verger de thau*	4.5
Freshly squeezed juices *25cl* (Orange ou citron)	5.5
Local Komucha *33cl - Riviera Kombucha*	5.5
Mineral still water *40cl - 808*	3
Mineral sparkling water *40cl - 808*	3.5

Alcoholic drinks

Alcohol can only be ordered with a meal.

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

Cocktails 12

Alcohol can only be ordered with a meal.

Mimosa *12cl*
Champagne *De Sousa* , orange juice

Lillet Tonic *16cl*
Flower-infused wine *Lillet Blanc*, citrus tonic *La French svp*

Cinzano Spritz *12cl*
Vermouth *Cinzano*, Prosecco

Mojito *12cl*
Agricultural white rum, lime, mint, brown sugar, simple syrup, sparkling water

Moscow Mule *16cl*
Vodka *Fair*, Ginger beer *La French svp*, lemon

Elevenses *16cl*
Whisky *Bushmills*, raspberry jam, lemon, black tea *Sol à sol*

Espresso Martini *16cl*
Vodka *Fair*, espresso shot *La Torref de Fersen*, coffee liqueur, simple syrup

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