

# our hot beverages

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all our 100% arabica specialty coffees are sourced  
and roasted to perfection in our roastery located in Grand Paris.

**our seasonal single origin coffee:**

espresso	2.5 €
black coffee	3.5 €
batch brew filter coffee	3.5 €

**with a choice of 2 coffee profiles:**

double espresso	4 €
pour-over filter coffee	6 €

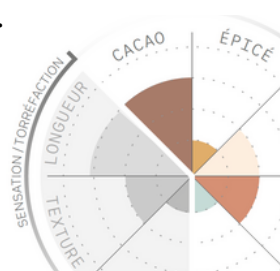
**coffee with fresh full cream milk or oat drink:**

cortado	3.5 €
cappuccino	5 €
latte	5 €
flat white	5 €
extra grand / shot	1 €

chai latte	5 €
hot chocolate Valrhona	5 €
organic teas Rishi	4.5 €

to continue the experience at home, freshly roasted  
beans and ground-on-demand coffee in 250g & 1kg bags.  
ask our baristas for recommendations!

also available on [coutumecafe.com](https://coutumecafe.com)



# our cold beverages

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<b>iced latte / cappuccino</b>	<b>5.5 €</b>
<b>iced black coffee</b>	<b>4 €</b>
<b>iced chocolate Valrhona</b>	<b>5.5 €</b>
<b>iced chai latte</b>	<b>5.5 €</b>
<b>kombucha x Datxa</b>	<b>6 €</b>
<b>cold brew</b>	<b>5 €</b>

<b>cold pressed organic juice 30 cl</b>	<b>5 €</b>
joie • apple-carrot-pineapple-lemon	
bonheur • raspberry-strawberry-coconut water	
confiance • apple-pineapple-passion fruit-ginger	
légèreté • apple-cucumber-lemon-ginger	

<b>organic sodas 33 cl</b>	<b>5 €</b>
classic lemonade	
green tea and ginger lemonade	
black tea and peach lemonade	
ginger beer	
orangeade	

## **waters**

abatilles still 75 cl	<b>4 €</b>
abatilles sparkling 75 cl	<b>4.5 €</b>
ocean52 still 33 cl	<b>2 €</b>
ocean52 sparkling 33 cl	<b>2 €</b>



# our bar

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## **Demory beer bottles 33 cl**

**6 €**

roquette (white)

citra lager (blond)

paris (IPA)

"coutume" coffee stout

## **white wine Bourgogne Domaine Jacques Prieur Chardonnay 2018**

glass

**6 €**

bottle

**40 €**

## **red wine Moulin à vent Domaine Labruyère Coeur de Terroir 2015**

glass

**6 €**

bottle

**40 €**

## **Champagne J.M Labruyère Grand Cru Prologue**

glass

**12 €**

bottle

**85 €**



# our seasonal kitchen

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our kitchen is open everyday until 2 pm.  
we source and cook all our products  
with an eco-responsible approach.

## special of the moment (from Monday to Friday) 13 €

bulgur with jerusalem artichoke thyme cream, roast jerusalem artichoke and mushroom, hazelnut and spring onion

## eggs 14 €

fried, scrambled or soft-boiled egg with one side:

- ricotta cheese
- roasted mushrooms
- bacon
- roasted potatoes
- mixed salad

*extra side* + 3.5 €

## pancakes

- classic: maple syrup, salted caramel or jam 12.5 €
- bacon: 2 fried eggs and maple syrup 16 €
- roasted pear with tonka bean, salted butter caramel, whipped cream and caramelized pecans 16 €

## seasonal tartine 16 €

tartine Chakchouka: fried red peppers tomato onion, roasted eggplant, feta and soft egg

## seasonal salads (from Monday to Friday)

- quinoa salad, red cabbage, roasted sweet potato, edamame, roasted cashews, coriander, grilled sesame dressing & soy sauce 13 €
- spelt salad, celery branch, red onion, green cabbage, Morteau sausage, old mimolette, radishes, mustard cream sauce 13 €



# our seasonal kitchen

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## **gourmet bun**

bacon, scrambled eggs, cheddar cheese sauce and mixed salad **15 €**  
*extra roasted potatoes* **+3 €**

## **french toast brioche**

caramelized pecan nuts, whipped cream and maple syrup **16 €**

## **toasted banana bread**

served with a choice of butter or whipped cream. **8 €**

## **bowl**



chia pudding : chia seeds with coconut milk, coulis and fresh fruits **8 €**

granola bowl : yogurt with homemade jam and granola **8 €**

## **freshly made pastry selection available in display:**

classic cakes (banana bread, carrot cake, lemon cake) **4 €**

cake of the moment **4 €**

cookie **4 €**

financier **4 €**

chocolat bar **4 €**

cheesecake with fruit coulis **6 €**

*information about meat and fish origins as well as the allergens list  
are available on request.*

# breakfast formula

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**24 €**

**hot drink**

choose: espresso, black coffee, double espresso, filter coffee, cortado, cappuccino, latte, hot chocolate, chai latte, tea or infusion (green tea, jasmine green tea, black tea, Earl Grey black tea, blueberry rooibos, chamomile)

+

**fruit juice and fruit salad**

choice of juice : orange or grapefruit

+

**viennoiseries & bread**

croissant & chocolate croissant, bread with butter & jam, honey

+

**yoghurt and cheese platter**

+

**option 1**

eggs: scrambled, soft-boiled or fried  
with one side dish: bacon, ricotta or mushrooms

**ou**

**option 2**

pancakes with butter & maple syrup

**served from 7:30 am to 10:30 am**

