Camille's

MAISON DE CONFIANCE

OUR DISHES

OUR ROLLED OMELETTES Extra-fresh organic eggs, served with a slice of toast **14,00**

- **CHEF'S XO SAUCE** A flavourful sauce combining Basque (Bayonne ham) and Asian (soy sauce) influences
- **CACIO E PEPE SAUCE** Parmesan and black pepper sauce.
- **MUSHROOM AND HERB SAUCE**

CAMILLE'S PANCAKES **14,50**
Two pancakes brushed with whisky butter, two organic fried eggs, crispy bacon **or** grilled halloumi (+€1), generously drizzled with maple syrup.

TOULOUSE SMASH **14,50**
Ultra-soft brioche bun, smashed Toulouse sausage **or** smoked salmon (+€1), omelette, homemade pickles and a deliciously rich house sauce.

BREAKFAST CORNER Build-your-own breakfast plate with a cumin-infused tomato sauce base, served with a slice of toast **16,00**
YOUR CHOICE: Two organic fried eggs **or** a plain rolled omelette
+ CHOOSE TWO SIDES FROM: 1 slice of grilled za'atar halloumi **or** 2 slices of crispy bacon **or** 1 slice of toasted homemade cornbread (gluten-free)

BENEDICT'S **16,50**
Brioche bread topped with dill and lemon labneh, a spiced seed mix, a fried egg, smoked salmon **or** bacon, all generously covered with hollandaise sauce

FONDUE TOASTIE **14,50**
A toasted sandwich made with crispy sourdough bread, filled with caramelised Roscoff onions deglazed with white wine and grated Comté cheese

OUR SIDES

OUR MUST-HAVES CAMILLE'S WARM CHEESE GOUGÈRES (10 mn cooking time) **7,50**

FAVA Split pea hummus with hazelnut oil **5,00**

SALAD Served with a walnut oil and shallot vinaigrette **4,50**

HASHBROWN Rosemary potato fries served with homemade sauce **5,00**

CREAMY MUSHROOM CASSEROLE With herb cream **5,00**

EXTRAS +2€

- +EXTRA XO SAUCE
- +ORGANIC FRIED EGG x1
- +BACON x2
- +SMASHED SAUSAGE x1
- +HALLOUMI grilled za'atar x1
- +CORN BREAD homemade (sans gluten)
- +PEANUT BUTTER (25g)
- +PRALINE (25g)
- +CHOCOLATE SPREAD (25g)
- +SALTED BUTTER (25g)
- +HOMEMADE JAM (25g)

OUR SWEET TREATS

FRENCH-STYLE TOAST Slices of toasted sourdough bread selected by our baker (gluten-free option: homemade cornbread +€1) **6,50**
YOUR CHOICE: Salted butter **or** peanut butter | Homemade jam **or** lemon-infused honey.

CHILDHOOD FRENCH TOAST **7,50**
Served warm with homemade salted butter caramel sauce and a quenelle of whipped mascarpone cream.

FONTAINEBLEAU Light and airy Greek yoghurt mousse with seasonal fruit (+€1.50 for our delicious homemade oat granola) **7,00**

CHESTNUT MUFFIN with hazelnut praline **5,80**

CAMILLE'S COOKIE 75% dark chocolate, sea salt flakes **4,00**

MAMAMIA ICE CREAM A cup of farm-fresh yoghurt soft-serve ice cream (+€1 PER TOPPING) **6,00**
OUR TOPPINGS: Lemon-infused honey **or** salted butter caramel **or** hazelnut praline **or** strawberry coulis **or** caramelised hazelnuts **or** homemade granola **or** an espresso shot or a matcha shot

SWEET TOOTH PANCAKES x2 . . . . . **7,50**
CHOOSE ONE FLAVOUR: Maple syrup and whisky butter **or** frangipane **or** salted butter caramel **or** chocolate spread **or** hazelnut praline crunchy peanut buttere **or** homemade jame **or** crunchy peanut butter and jame **or** lemon-infused honey

Dishes can be adapted upon request : Lactose-free Gluten-free Vegetarian Vegan *(traces may be present)*

Lease inform us of any food allergies or intolerances before placing your order.

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MAISON DE CONFIANCE

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OUR HOMEMADE REFRESHING DRINKS

KEFIR A naturally sparkling drink with numerous health benefits: lemon (the traditional flavour) **or** ginger **or** cherry **4,50**

BUTTERMILK Orange blossom-flavoured buttermilk, inspired by a drinkable yoghurt **4,50**

ICE TEA Peach **4,50**

LEMONADE Fresh lemon and rose water **4,50**

ORANGE JUICE Freshly squeezed **5,00**

OUR INDULGENT HOMEMADE DRINKS

L'ORGEATA Coffee flavoured with orgeat (almond) syrup, topped with a light whipped cream **5,50**

CAM COLAC Rich vanilla-flavoured milk blended with 55% dark chocolate (plant-based milk +€0.50) **5,50**

MOCCACINO The perfect blend of chocolate and coffee (plant-based milk +€0.50). **6,00**

OAT CHAÏ Oat milk infused with black tea and Indian spices (+€0.50 for a dirty chai) **5,50**

GOLDEN LATTE Golden milk infused with Indian spices and honey (plant-based milk +€0.50) **5,50**

MATCHA LATTE Premium Imperial matcha (plant-based milk +€0.50) **5,00**

COCONUT STRAWBERRY MATCHA Iced matcha with coconut milk and strawberry coulis. . **6,00**

EXTRAS +0,50€

- +OAT MILK
- +COCONUT MILK
- +LEMON HONEY
- +VANILLA FLAVOURING
- +CARAMEL FLAVOURING
- +DECAF
- +EXTRA MILK

OUR TEAS

GREEN TEA Plain **or** Bergamot **or** Mint **4,00**

BLACK TEA Plain **or** Red Berries **or** Jasmine **4,00**

HERBAL INFUSION Vanilla Rooibos **or** a blend of Verbena / Lemongrass / Mint / Thyme **4,00**

NOS CAFÉS

RISTRETTO **2,00**

EXPRESSO **2,00**

AMÉRICANO **2,00**

DOUBLE EXPRESSO **3,50**

FILTER COFFEE **3,50**

ESPRESSO WITH A DASH OF MILK **2,50**

COFFEE WITH MILK **4,00**

CAPPUCCINO **4,00**

FLAT WHITE **4,50**

LATTE **4,50**

OUR SOFT DRINKS

COCA COLA - COCA ZÉRO (33cl) **3,50**

ORANGINA (25cl) **3,50**

GINGER BEER (33cl) **5,00**

APPLE JUICE (25cl) **4,50**

GLASS OF MILK (hot or cold) **3,00**

BADOIT (50cl) **3,50**

SYRUP (Strawberry **ou** Cherry **ou** Peach) **3,00**

OUR ALCOHOLIC DRINKS

WHEAT BEER (33cl) Aviateur Toulouse **5,50**

IPA BEER (33cl) RATZ Cahors **5,50**

BLONDE BEER (33cl) Aviateur Toulouse **5,50**

DRY CIDER (33cl) Kupela Basque **5,50**

Drinks can be served upon request: Iced

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