

our hot beverages

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	3.5 €
pour-over filter coffee	6 €
next level brewer café	9 €
les 3 "coutume"	9.5 €

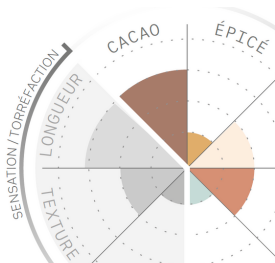
coffee with fresh full cream milk or oat drink:

cortado	3.5 €
cappuccino	4.5 €
latte	4.5 €
flat white	5 €
extra grand / shot	1 €

chai latte	4.5 €
hot chocolate Valrhona	5 €
organic teas	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



our cold beverages

iced latte / cappuccino	5.5 €
iced black coffee	3.5 €
iced chocolate Valrhona	5.5 €
iced chai latte	5 €
kombucha x Datxa	6 €
cold brew	5 €

cold pressed organic juice 30 cl	5.5 €
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joie • apple-carrot-pineapple-lemon

bonheur • raspberry-strawberry-coconut water

confiance • apple-pineapple-passion fruit-ginger

légèreté • apple-cucumber-lemon-ginger

orange juice 30 cl	4.5 €
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organic sodas 33 cl	5.5 €
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classic lemonade

green tea and ginger lemonade

black tea and peach lemonade

ginger beer

waters

ocean52 still 33 cl	2 €
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ocean52 sparkling 33 cl	2.5 €
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our seasonal kitchen

our kitchen is open everyday until 3:50 pm.

we source and cook all our products

with an eco-responsible approach.

special of the moment

14 €

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

eggs

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

13.5 €

- 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

15 €

- roasted pear with tonka bean, salted butter caramel, whipped cream and caramelized pecans

15 €

seasonal tartine

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

15 €

seasonal salads

- quinoa salad, red cabbage, roasted sweet potato, edamame, roasted cashews, coriander, grilled sesame dressing & soy sauce

14 €

- spelt salad, celery branch, red onion, green cabbage, Morteau sausage, old mimolette, radishes, mustard cream sauce

14 €



our seasonal kitchen

gourmet buns

14.5 €

bacon, scrambled eggs, cheddar cheese sauce and mixed salad
served with salad and potatoes

our sandwiches of the moment

- toasted bread, pleurottes, teriyaki sauce, roasted pineapple dices, young gouda **9 €**
- club sandwich BLT: whole wheat bread, bacon, lettuce, tomatoes and mayonnaise **7.9 €**

Coutume salad

mixed salad with Coutume vinaigrette perfect to round off your meals **3.5 €**


granola bowl

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

freshly made pastry selection available in display:

classic cakes (banana bread, carrot cake, lemon cake)	4.5 €
cake of the moment	4.5 €
cookie	4 €
financier	4.2 €

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



our seasonal kitchen

gourmet buns

14.5 €

bacon, scrambled eggs, cheddar cheese sauce and mixed salad
served with salad and potatoes

our sandwiches of the moment

- toasted bread, Saint-Maure, fig jam, grilled bacon, fresh mint **9 €**
- club sandwich BLT: whole wheat bread, bacon, lettuce, tomatoes and mayonnaise **7.9 €**

Coutume salad

mixed salad with Coutume vinaigrette perfect to round off your meals **3.5 €**

granola bowl

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

freshly made pastry selection available in display:


classic cakes (banana bread, carrot cake, lemon cake) **4.5 €**

cake of the moment **4.5 €**

cookie **4 €**

financier **4.2 €**

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our seasonal kitchen

gourmet buns

14.5 €

bacon, scrambled eggs, cheddar cheese sauce and mixed salad
served with salad and potatoes

our sandwiches of the moment

- ciabatta bread, pleurottes, teriyaki sauce, roasted pineapple dices, young gouda **9 €**
- ciabatta bread, Saint-Maure, fig jam, grilled bacon, fresh mint **9 €**
- club sandwich BLT: whole wheat bread, bacon, lettuce, tomatoes and mayonnaise **7.9 €**

Coutume salad

mixed salad with Coutume vinaigrette perfect to round off your meals **3.5 €**

granola bowl

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


french toast brioche

caramelized pecan nuts, whipped cream and maple syrup **15 €**

freshly made pastry selection available in display:

classic cakes (banana bread, carrot cake, lemon cake)	4.5 €
cake of the moment	4.5 €
cookie	4 €
financier	4.2 €
cheesecake with fruit coulis	6 €

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Coutume meals

discover our affordable gourmet food & beverage formulas
for every moment of the day

breakfast or snack

7 €

hot drink + cake

cold drink extra

Lunch on site

18 €

choice of dish + coffee + pastry

lunch on site or to take away

14.5 €

choice of sandwich or salad + one ocean52 water + one
pastry

brunch (weekends only)

25 €

pancakes or eggs or bun or toast + a small granola + a
small juice + a coffee + a pastry



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pancakes or eggs or bun or toast + a small granola + a
small juice + a coffee + a pastry

cheesecake extra

+ 2 €

