




TASTY EATS


Our kitchen is open everyday until 2 pm.

Our seasonal kitchen

pulled beef bun with paprika 19
brioche bun with 8 hour low temperature cooked pulled beef flavoured with paprika served with roasted potatoes and a side of mixed salad

autumn pan-fried  17
pan-fried root vegetables and shiitake mushrooms, cod and sweet garlic sauce, slivers of roasted hazelnuts and fresh spring onion
(vegetarian option on request) 



grilled raclette cheese and onion confit  15
melted raclette cheese served with caramelised onion confit and a hint of balsamic vinegar with a side of mixed salad

smoked tofu Caesar salad  14
crisp romaine salad, tomatoes, parmesan, smoked tofu glazed with honey and soy, soft-boiled egg, creamy Caesar sauce and tasty golden croutons

butternut velouté   8
butternut squash, coconut milk and slivers of roasted hazelnuts

Seasonal sandwiches

chicken ciabatta, goat cheese and pear 12
crispy ciabatta bread filled with tender chicken, creamy goat cheese and artisan pear chutney

smoked tofu brioche sandwich   10
smoked tofu glazed with honey and soy, crunchy raw carrots and fresh daikon radish with a coriander spiced sriracha mayonnaise

enhance your meal

roasted mushrooms	3	little velouté	4
roasted potatoes	3	fried egg	2
bacon	3	soft boiled egg	2
mixed salad	3	2 scrambled eggs	4

vegetarian  spicy  gluten free 

Brunch essentials

gourmet bun 15
bacon, scrambled eggs, cheddar sauce served with roasted potatoes and a side of mixed salad

fried, scrambled or soft-boiled eggs 13.5
+ one side of your choice
(roasted mushrooms, bacon, roasted potatoes, mixed salad)

bacon pancakes 13
2 fried eggs and maple syrup

classic pancakes 9
maple syrup, salted caramel or jam

toast 3.5
toast with butter and red fruit jam

Our desserts

french toast brioche 13
caramelised pecan nuts, whipped cream and maple syrup

seasonal pancakes 11
stewed apples caramelised Tatin style, dressed with artisanal caramel

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

granola bowl 8
yogurt with homemade jam and granola

creamy rice pudding 7
with crunchy homemade granola and melted caramel

Our baked goods

speculoos cheesecake 6

caramel peanut brownie 5

hazelnut financier 4.5

the must-have cakes 4.5

banana bread, carrot cake, lemon, chocolate

seasonal cake 4.5

blueberry and hazelnut

cookies 4

mocha cookie (with Chelbesa Ethiopian coffee)

dark chocolate with pecans

granola cookie

coco gourmand 4

coconut and chocolate

ME MENU BOISSONS

Nos cafés pure origine

espresso	2.5
café noir	4
café filtre (refill 1.5)	3.5
double espresso (2 profils au choix)	4

les 3 "Coutume" 10
espresso, cortado et filtre

EXTRACTIONS DOUCES

tous nos cafés du moment, Grand Cru (+3)

Next level pulsar (350 ml) 8
infuseur "No By Pass" exclusivité Coutume en France !

Café au lait frais entier ou boisson végétale avoine

cortado	4
cappuccino	5
latte	5
flat white	5.5
large / extra shot	+ 1
supplément avoine	+ 0.5

Thés & chocolat

chaï latte	5
matcha latte	5
chocolat chaud pure origine	5
thés et infusions bio Rishi	4.5
supplément avoine	+ 0.5

Menu semaine : Lundi au vendredi

Bienvenue chez Coutume

Tous nos cafés sont **pure origine**, nous les sourçons en direct et les torréfions dans nos ateliers à deux pas de Paris.

Nos boissons froides

cold brew	5
latte / cappuccino glacé	6
café noir glacé	4
chocolat glacé pure origine	6
chaï latte glacé	6
matcha latte glacé	6
jus d'orange ou pamplemousse 30 cl	5
jus bio pressés à froid 30 cl	6
joie • pomme-carotte-ananas-citron bonheur • framboise-fraise-eau de coco confiance • pomme-ananas-passion-gingembre légèreté • pomme-concombre-citron-gingembre	
kombuchas 33 cl	6
sodas bio 33 cl	6
Abatilles eau plate 50/75 cl	3/4.5
Abatilles eau pétillante 50/75 cl	3.5/5

Notre bar

bières Demory en bouteille 33 cl	6
vin blanc Bourgogne Domaine Jacques Prieur Chardonnay 2018	
verre 12 cl / bouteille 75 cl	6 / 40
vin rouge Moulin à vent Domaine Labruyère Cœur de Terroir 2015	
verre 12 cl / bouteille 75 cl	6 / 40
Champagne J.M Labruyère Grand Cru Prologue	
coupe 12 cl / bouteille 75 cl	12 / 85

Nos baristas et chefs ont-ils régalez vos papilles ?
Merci de partager votre expérience :



Prix TTC en euros.

