



MENU

GLOUGLOU

7 JOURS / 7
9.00 - 18.00

TO GO
-10%



COFFEE

Espresso / Long coffee	2.5
Americano / Double / Noisette	3
Filter coffee of the day	4
Cappuccino	4.5
Flat White (2 shots)	5
Moka / White Moka	5.8
Latte (2 shots)	5.5
Latte Spanish (Condensed milk)	5.8
Latte Syrup	5.8
Vanilla, Hazelnut, Caramel	

TEA & CHOCOLATE

Chai latte	5
Green tea	4
Fresh mint tea	4
Earl Grey tea	4
Linden & Chamomile herbal tea	4
Hot chocolate	5
Hot chocolate with cinnamon	5
White chocolate	5

UBE

Ube	5,5
Ube Honey	5.8
Ube Vanilla	5.8

MATCHA

Matcha	5.5
Matcha white chocolate	5.8
Matcha Vanilla	5.8
Matcha Honey	5.8

“LA MAIN NOIRE”

BIO & NO CAFFEINE

Black : Activated Charcoal	5.5
Bleu : Coconut & Spirulina	5.5
Golden : Turmeric & Ginger	5.5
Pink : Beetroot & Raw Cacao	5.5

CURRENT OFFERT

Pumpkin latte (no caffeine)	6
Latte syrup pumpkin spice	6
Chicorée	5
Latte du moment : Speculoos	6
Sésame Latte	6

MILK

Cow
Oats
Coconut
Almond



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COOL DRINKS

Fresh orange juice	5	"Badoit Rouge" sparkling water	4
Homemade iced tea	4	Raw kombucha	6
Homemade lemonade	4	Kombucha of the moment	6

HOME-MADE JUICE - MADE TO ORDER 6

Shakira

Pineapple - apple - lemon

Soleil

Pineapple - orange - mint

Clarita

Strawberry - apple - orange

Booster

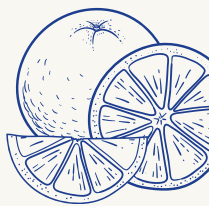
Carrot - orange - ginger

Wake-up

Orange - apple - ginger

Detox

Cucumber - apple - lemon or ginger



SWEETS

Cakes

4

Carrot cake

Lemon - Poppy seed

Banana - Chocolate*

*Available in classic or gluten-free versions

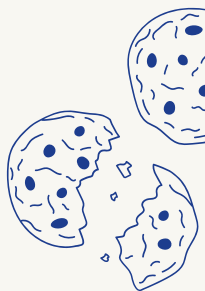
Cookies

3

Matcha - White Chocolate

Ube - Vanilla

Dark Chocolate - Salt



Basque cheesecake with red fruit coulis 5

Chia oat pudding 6
Chia seeds, oat milk, fresh fruit

Fruit salad 6

Granola bowl 8
Chocolate granola, Greek yogurt, fresh fruit, jam, honey

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PLATS

SEMAINE 9.00 - 15.00
WEEKEND 9.00 - 15.30

TOASTS and salad

-  **AVOCADO** 11
Avocado guacamole, sliced avocado, cucumber, chives, sesame seeds
- SALMON** 13
Homemade cream cheese, salmon, cucumber, poached egg, chives, sesame seeds
- BACON** 13
Homemade cream cheese, scrambled egg, bacon, chives, sesame seeds
-  **COLOMBIAN** 13
Ceviche: mango, tomato sauce, red onion, cilantro, lemon, sliced avocado, chives, sesame seeds
- BÉNÉDICTE** 15
Homemade cream cheese, poached egg, hollandaise sauce, sesame seeds
 Choice of: Salmon or Bacon or Avocado
- GRILLED CHEESE SANDWICH & salad**
 Vegetarian: Comté cheese, Cheddar 11
Bacon: Bacon, Comté cheese, Cheddar 13

With Focaccia bread: +€1

Supplements

Poached egg	2	Avocado	2
Scrambled eggs	3	Salmon	3
Feta cheese	2	Bacon	3

 **Gluten free** Gluten-free bread option +1

 Vegetarian

PANCAKES or WAFFLES

- BACON** 14
Homemade cream cheese, bacon
Scrambled eggs, chives, maple syrup, sesame seeds
- SALMON** 14
Homemade cream cheese, salmon, scrambled eggs, chives, maple syrup, sesame seeds
-  **AVOCADO** 14
Homemade cream cheese, avocado, scrambled eggs, chives, maple syrup, sesame seeds
- BÉNÉDICTE** 15
Homemade cream cheese, poached egg, hollandaise sauce, chives, sesame seeds
 Choice of: Salmon or Bacon or Avocado
-  **SWEET: FRUIT & WHIPPED CREAM** 13
Choice of topping:
Chocolate - Caramel - Maple syrup
Praline topping (please inform us of any allergies)
- MUFFINS and salad** 15
Muffin buns, homemade cream cheese, poached egg, hollandaise sauce, chives, sesame seeds
 Choice of: Bacon or Salmon or Avocado
-  **SALAD OF THE MOMENT** 12
Salad mix, marinated cabbage, grated carrots, cucumber, tomato, mango, avocado, feta cheese, chives, sesame seeds

FORMULES BRUNCH

M

22€

Main course
+ Choice of hot beverage
+ Cold beverage*

M A

24€

Main course
+ Choice of hot beverage
+ Cold beverage*
+ Cake or cookie

M A R A

26€

Main course
+ Choice of hot beverage
+ Cold beverage*
+ Chia pudding or fruit salad
Cheesecake or granola bowl

***Choice of drinks:**

*Fresh orange juice
Homemade iced tea
Homemade lemonade*



Fancy a homemade juice or kombucha instead?

+3

