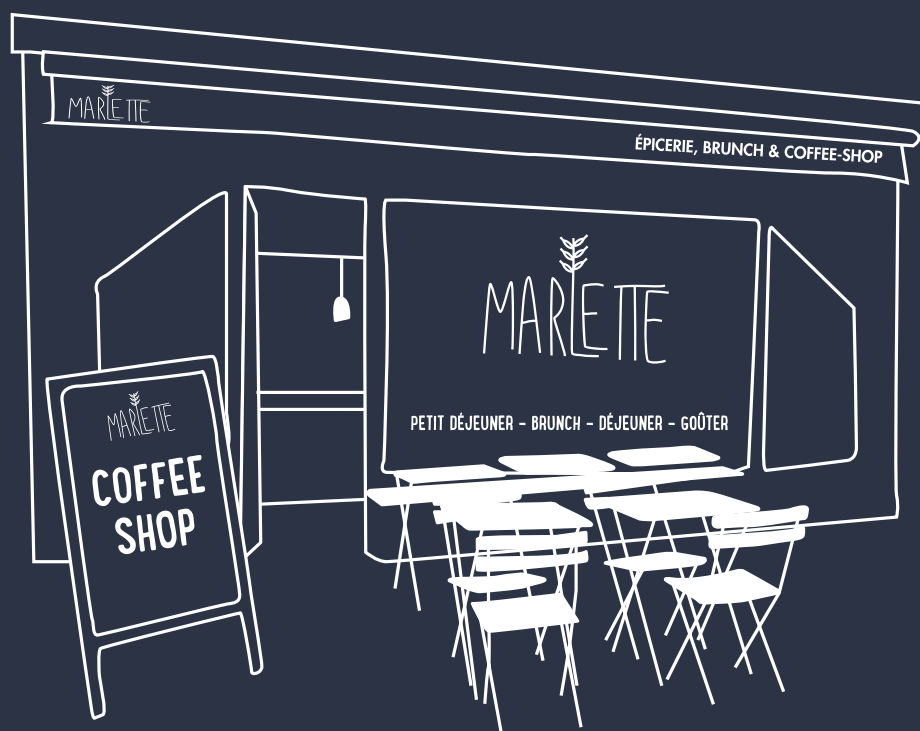


MON-FRI
8H - 17H
WEEK-END
9H30 - 19H

MARLETTE

BREAKFAST . BRUNCH . LUNCH . CAKES



WHO ARE WE?

WELCOME TO CAFÉ MARLETTE! SINCE 2014, THIS ICONIC COFFEE-SHOP ON RUE DES MARTYRS HAS BEEN DELIGHTING BOTH LOCALS AND CURIOUS TRAVELERS. AT MARLETTE, WE BELIEVE THAT HAPPINESS IS FOUND IN SIMPLE THINGS, LIKE A LOVELY MELTING CAKE, FRESHLY GROUND COFFEE, OR A DELICIOUS BRUNCH SHARED WITH FAMILY OR FRIENDS. THAT'S WHAT OUR TEAM IS HAPPY TO WELCOME YOU FOR, EVERY DAY OF THE WEEK.

AND FOR THOSE WHO WANT TO TAKE A PIECE OF MARLETTE AT HOME, WE OFFER OUR FAMOUS BAKING MIXES. EASY TO MAKE, THESE ORGANIC BLENDS ALLOW YOU TO RECREATE THE MARLETTE EXPERIENCE IN YOUR OWN KITCHEN. WITH LOVE, TEAM MARLETTE.

BREAKFAST

FROM 8.30AM TO 3PM

QUICK BREAKFAST 9,90€
(Until 11 am)
. Coffee, tea, or homemade hot chocolate
. Fresh fruit juice (orange or lemon or apple)
. Fresh baguette with butter & jam

MARLETTE'S GRANOLA 9,00€
. Homemade granola, yogurt or coconut yogurt, fresh fruits, honey

CHIA BOWL 9,00€
. Chia seeds, oat milk, fresh fruits, homemade granola, maple syrup

HEALTHY BREAK 13,00€
. Chia bowl or Marlette granola + anti-fatigue blue infusion (served hot or cold with ice)

AVOCADO TOAST 14,50€
. Toasted bread, avocado, sesame roasted, pomegranate and salad
. Choose one ingredient: soft-boiled egg or bacon or feta or roasted mushrooms
. Extras: soft-boiled egg, bacon, feta, roasted mushrooms +2,50€

MARLETTE'S GOURMET BREAKFAST (M) 14,50€
(Until 11 am)
. Coffee, tea, or homemade hot chocolate
. Fresh fruit juice (orange or lemon or apple)
. Soft-boiled egg with soldiers
. Marlette cake or Fresh baguette with butter & jam

DOUBLE SOFT-BOILED EGGS 7,50€
. Salted butter & soldiers

SCRAMBLED EGGS 14,00€
. Toasted bread and salad
Choose one ingredient: bacon or ham Prince de Paris or comté cheese or roasted mushrooms
. Extras: Comté cheese, bacon, roasted mushrooms +2,50€

BAGUETTE TOASTS WITH BUTTER & JAM 5,00€
(Re-Belle jam: 80% fruits, Work Integration Social Enterprise based in Paris)

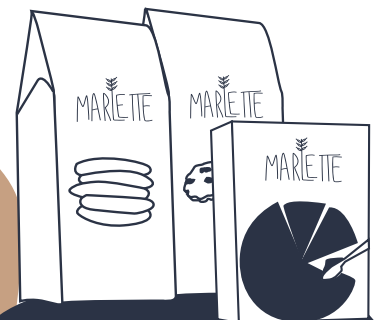
SCONE & CREAM 5,00€
. Thick raw cream and jam

GREEK YOGURT WITH HONEY OR MAPLE SYRUP 5,50€

BRUNCH

FROM 9.30AM TO 3PM

AUTUMN BRUNCH (M) 29€
. **Hot drink:** Hot drink : Coffee, tea/infusion, hot chocolate, chicory
(Other drinks: chai, green latte, pumpkin spice latte, ginger infusion, anti-fatigue blue infusion +1.50€)
. **Cold drink:** freshly squeezed orange juice, lemon juice, apple juice
(Other mixed juices on the menu +2.00€, beer, cider, sparkling cocktail Yoleau +3.00€)
. **Brunch plate of your choice :**
. Avocado toast, choose your ingredient : soft-boiled egg or bacon or feta or roasted mushrooms
. B.E.C. (Bacon Egg & Cheese)
. Pita Mushrooms and French Cheese
. Grilled ham and Comté cheese sandwich
. **Marlette's cake or small granola**
. **Fresh baguette with slightly salted butter and jam**



**BAKING MIX
MARLETTE:
-20%
WITH A BRUNCH**

LUNCH

FROM 9.30AM TO 3PM

PITA MUSHROOMS AND FRENCH CHEESE 16,00€
. Roasted mushrooms, Comté cheese, soft-boiled egg, pita bread, mushroom cream, hazelnuts, red onion pickles, and salad.

AUTUMN VEGGIE BOWL 15,00€
(available from 11 am, weekdays only)
. Marinated pumpkin, grilled broccoli, marinated beetroot egg, lentils, feta, toasted pumpkin seeds, cranberries, radishes, and salad.

SOUP OF THE DAY WITH HAM & FRENCH CHEESE TOAST 12,90€
(available from 11 am)
. Ask us what the Chef has prepared today !

B.E.C. (BACON EGG & CHEESE) 16,00€
. New brioche bun from local bakery, scrambled eggs, bacon, comté cheese, caramelized shallots, sweet potato fries, and salad

GRILLED HAM & FRENCH CHEESE SANDWICH 11,00€
. Toasted French baguette, ham Prince de Paris, Comté cheese, pickles, mustard, salted butter, salad

EXTRAS :
+ Bacon slices 2,50€
+ Feta cubes 2,50€
+ Sweet potato fries 2,50€
+ Roasted mushrooms 2,50€

. All our suppliers are selected with great care. All our breads come from the extraordinary French bakery Le Pain Retrouvé (baker and pastry Chef, organic and heritage flour varieties)

GOÛTER

ALL DAY

MARLETTE'S PASTRIES

Come to see our cake bar to discover all the recipes prepared by the Chef today! Cookie, banana bread, fondant, madeleine, financier... (prices indicated at the bar)

GOURMET COFFEE OR TEA ^M 11,50€

- . Specialty coffee, tea, or hot chocolate
- . Assortment of 3 Marlette cakes (selected by the team)

FAMILY SNACK ^M 8,50€

- . 4 madeleines
- . 2 financiers
- . 1 cup of melted chocolate

SPECIAL CAKE OF THE MOMENT 5,00€

- . A Marlette cake that changes every season



^M: Homemade cakes
 . The list of allergens is available at the counter

BOISSONS

HOT DRINKS

CAFÉS DE SPECIALITÉ

Espresso	2,60€
Double Espresso	3,50€
Cortado/Noisette	3,50€
Americano/Long black	3,50€
Filter coffee	4,00€
Cappucino	4,50€
Latte	4,50€
Flat white (double shot)	5,00€
Moka	5,00€
Collagen latte morning routine	6,00€

TEAS AND HERBAL TEA

Teas & infusions	4,50€
Candied ginger infusion	5,00€
Anti-fatigue blue infusion	5,50€
(butterfly pea flower, ginger, peppermint, lemongrass, lemon, mallow, and seaweed)	
Anti-oxydant cherry of coffee infusion	5,50€

WELLNESS LATTE

Chai latte	6,00€
(tea, cinnamon, ginger, cardamom)	
Green latte	6,00€
(matcha, ginger, moringa)	
Pumpkin spice latte	6,00€
(butternut squash, agave syrup)	
Golden latte	6,00€
(turmeric, ginger, green cardamom, nutmeg)	
Hojicha Latte	6,00€
(roasted green tea, with notes of toasted hazelnut)	

HOMEMADE HOT CHOCOLATE

Homemade hot chocolate	5,00€
Cream & cookies hot chocolate	6,00€

CHICORY

Chicory	3,50€
Chicory latte	4,50€
(Options: Cocoa & Cereals or Guarana +0,50€)	

EXTRAS

+ Oat milk	0,50€
+ Coconut milk	0,50€
+ Whipped cream	1,00€
+ Espresso shot	0,90€
+ Syrup	0,50€
+ One spoonful of marine collagen	1,50€



COLD DRINKS

ICED

Iced coffee	5,50€
Iced latte	5,50€
Iced moka	5,50€
Iced chai	5,50€
Iced green matcha	5,50€
Iced golden	5,50€
Iced ginger	5,50€
Iced Dirty chai	6,00€
Iced anti-fatigue blue infusion	5,50€
(butterfly pea flower, ginger, peppermint, lemongrass, lemon, mallow, and seaweed)	
Homemade iced tea	5,50€
Homemade iced lemonade	5,50€
with fresh mint	

FRESH JUICES

Freshly squeezed juices:	4,90€
orange, lemon, or apple	
Freshly blended vitamin juices:	6,90€
. Detox : celery, apple, lemon, ginger	
. P.O.C. : apple, orange, carrot, ginger	
. Vitagreen : kiwi, apple, lime	
. Good glow : beetroot, carrot, apple, ginger	

ALCOHOLIC DRINKS 33cl

White Jasmine beer Rupture	6,50€
4,2%Alc	
Pale Ale beer Rupture	6,50€
4,2%Alc	
Cider Le Coq Toqué!	5,50€
5%Alc	
Cocktail Yoleau	6,50€
4,5% Alc	
(cranberry, citron vert & écorces d'oranges)	

BOTTLED DRINKS 33cl

Hop Waters Rupture	3,90€
(sparkling water infused with hops)	
Kombucha Archipel	5,50€
. Clementine leaf	
. Blackcurrant leaf	
Organic sparkling infusions Symples	5,50€
. Thyme, peppermint & lemon infusion	
. Verbena, lavender & cherry infusion	
Sparkling Water Celtic (50cl)	4,00€
Sirop Lissip (2cl + tap water)	3,20€
. Grenadine syrup	
. Strawberry, mint and lemon syrup	
. Cucumber, lemon and mint syrup	
. Vineyard peach, verbena and lemon syrup	
. Ginger, apple and hibiscus syrup	

. At Marlette, we serve specialty coffee. It comes from one of the best roasters in Paris: Brûlerie Belleville.
 . Our coffee is sourced from long-standing and passionate producers. Be aware that it was freshly roasted just a few days ago.

MARLETTE

THE HISTORY OF CAFÉ MARLETTE'S PASTRIES



L'ÎLE DE RÉ

BIRTHPLACE
OF MARLETTE'S
BAKING MIXES



LA ROCHELLE

IN OUR WORKSHOP,
METICULOUSLY
SELECTED INGREDIENTS
FOR OUR GOURMET RECIPES



AT CAFÉ MARLETTE

OUR GENEROUS, DELICIOUS AND
FRESHLY PREPARED PASTRIES.
ENJOY EVERY DAY WITH A TASTY
SPECIALTY COFFEE



AT HOME

LOVED OUR PASTRIES?
VISIT OUR COFFEE SHOP
AND TAKE HOME
YOUR FAVORITE RECIPE

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LEAVE US A REVIEW ON
GOOGLE! TELL US ABOUT
YOUR EXPERIENCE AT
CAFÉ MARLETTE