

LA VICTOIRE SUPRÊME DU CŒUR

LE RESTAURANT VÉGÉ

Before all

A.C.E	(pink grapefruit-carrot-lime with or without ginger)	5
Fresh carrot juice	(with or without ginger)	5
Mango-Mango	(mango lassi)	5
Stopover in Beirut	(orange blossom lassi, crushed pistachios)	5
Pineapple-Strawberry-Coconut	(Smoothie, only from fresh fruits)	6
Hot in Bamako	(House iced green tea with ginger, lime and honey)	6
House ginger beer	(house ginger "beer" with lime)	5
White sangria	pitcher 50 cl 10 liter	18
Kir	Blackcurrant or blackberry	5
Kir royal	Blackcurrant or blackberry	9
Piña colada	Ananas, coco, rhums agricoles blanc et brun, sirop de canne	9

Before + During .18,5

Before .6,5

Tapenade trio (NG)
 Mushroom terrine with onion jam
 Red onion pakoras, chutney
 Raw vegetable tagliatelles (NG)
 Zucchini and coriander velouté (NG)
 Absolute green salad (salad of crunchy green veggies) (NG)
 Pure and hard salad (Daikon cress, lentils, carrots, mushrooms, smoked tofu) (NG)
 Bolivian salad (vegetarian « chicken », quinoa, avocado, grated purple carrots) (NG)
 Italian salad (arugula, wholemeal pasta, cherry tomatoes, artichoke hearts, basil, olive and balsamic dressing)

During .14,5

Special of the day (see the board)
 Seitan escalope with mushroom sauce, thai rice with black mushrooms
 Shiitake and smoked tofu risotto (NG)
 Veggiburger of house seitan, sautéed potatoes, salad
 Vegetable spaghettis on a bed of mashed spinach (NG)
 Mushroom roast, mashed vegetables, salad
 The salads are available as main

Degustation platter .18,5

(Tapenades, mushroom terrine, pakora, seitan, vegetarian chicken, sautéed potatoes, salad)

During During

See our wine list, organic, naturals and traditional

Organic sweet cider	glass 4,5 50 cl 8	bottle 12
Chi (fermented drink)	glass 4,5 50 cl 8	bottle 14
Organic non alcoholic beer, Organic Cola without added sugar		5
Coca-cola, Orangina, Heineken		4,5
San Pellegrino 50cl, Evian 50cl, Perrier 33cl		4,5

After

Pastries of the moment	(See the board)	6 to 8
Chocolate Fondue		8
Soy yogurt with raspberry sauce or agave sirup (NG)		6
Sorbets (by scoop) (NG)	(Cocoa, raspberry, pear)	2,5

After All

Espresso : Grande Réserve, Ristretto, Moka d 'Ethiopie, Decaffeinated
2.8 Organic grain coffee 2.8 - Caffe Latte 4.5 - Tchai Latte 4.5 - Hot Chocolate 4.5 Teas : Ceylon - Breakfast - Earl Grey - Oolong - Rooibos - Green Tea- Green tea with mint - Ragga Passion tea **5 Herbal teas**: Lemon verberna - Spearmint - Lime blossom - Enchanted garden (digestive: mint, marjoram, camomille, marigold) Good night ((sweet and soothing : lime blossom, camomille, lavender), Elfic Remedy (detox : raspberry, bleuet, marigold) Harmony (re-balancing: raspberry, lemongrass, lime blossom), Youth Fountain (fortifying : lemongrass, lime blossom, sage) **5**

And Also

Lunch (weekdays)

Buffet : 12,80

Saturday lunch

Appetizers and salads at 6, mains at 10,50, 13,50 et 18,50

Brunch (sundays and hollidays)

A volonté : 1890 (sweet/savoury, hot/cold)

With a fresh juice and a hot drink : 23,5

(children under 12 : 9,45 and 11,75)

Carte des vins

	Verre	Pichet 50 cl	Bouteille
BLANCS			
Organic white Sauvignon	4,5	16	24
Sauvignon Chardonnay	4,5	16	
ROSE			
Organic Sirah rosé	4,5	16	24
Côtes de Provence	4,5	16	
RED			
Bordeaux Haut Millet	4,5	16	
St Chinian Organic	5	19	28
Touraine Marionnet	7	24	32
Bourgueil 1996	8	28	42
Nuit Saint-Georges			90
CHAMPAINS			
Bio Comte Hugue de la Bourdonnais			80

The whole menu is vegan (except *). (NG): no gluten
Brrrrrrunch ! It is the password for Sunday lunch A volonté 18.9 - With 2 drinks 23,5
Bad check, bad karma, sorry we cannot accept checks anymore.

Open 7 days. 12pm-3pm & 6:30pm-10:30pm (saturdays until 11pm)
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