1,2,3 ASSIETTES À COMPOSER

ADAM & EVE 14,90€
2 flavors + 1 side

PARADIS TERRESTRE 16,90€
3 flavors + 1 side

PARADIS DU PARADIS 47,00€
TO SHARE !
Giant platter with our best flavours*
GREAT FOR 2 ENOUGH FOR 3

BLINIS OR PITA : +0,80€

+ ONE FLAVOR ? : +2,90€

YOUR FLAVOURS

1. Crispy camember with sesame
2. Tuna cream, preserved lemon, blinis
3. Tomato and mozzarella pita with basil
4. Courgette falafel perfumed with mint and basil hummus
5. Toasted pitas, goat cheese, honey, walnut and spinach
6. Mozzarella Di Bufala, old-style tomato, extra-virgin olive oil
7. Vegan Shawarma BBQ
8. Toasted pita, tuna cream, preserved lemon
9. Thai tuna tartar
10. Fried chicken covered in cereal crumbs
11. Smoked salmon, cream of dill and hot blinis **+0,50€**
12. Marinated chicken skewers
13. Very crispy fried Panko Shrimps, spicy mayo
14. Toasted pita, smoked salmon, cream cheese, dill
15. Salmon à la "plancha" **+0,50€**
16. Toasted pita, smoked turkey, apple, cheddar
17. Paradis taramasalata, blinis
18. Feta cheese and heirloom tomato
19. Pita with pastrami, honey mustard and melted cheddar cheese
20. Soup or gazpacho of the day

YOUR SIDE DISH

1. Chips 2. Steamed rice 3. Coleslaw 4. Plancha grilled vegetables and mushroom
5. Organic bulgur and quinoa, grilled zucchini, Kalamata olive, chickpea, edamame and mint

*The flavours of le Paradis du Paradis : smoked turkey pita, apple and cheddar; goat cream cheese pitas, honey, walnut and spinach, cream of tuna pitas, preserved lemons; marinated chicken skewers, tuna cream, goat cream cheese, salmon fillet, crispy camembert, tarama and smoked salmon toasts, blinis, chips & coleslaw.

Welcome Paradis !

TOASTED PITAS 8,90€
TO CHOOSE
- Tuna cream, preserved lemon
- Smoked turkey, apple, melted cheddar
- Smoked salmon, cream cheese, dill
- Goat cream, honey, walnut and spinach
- Tomato and mozzarella with basil
- Pastrami, honey mustard and melted cheddar cheese

PLANCHE DE 3 PITAS 21,50€
Choose 3 pitas and share them (or not!)

SOUPE OU GASPACHO DU MOMENT 13,90€
Served with condiments
+ Tomato and mozzarella pita with basil

AVOCADO TOAST
Cereal bread toast, smashed avocado and mesclun salad
TO CHOOSE
- Mozzarella Di Bufala 13,50€
- Thai tuna tartar 14,90€

Chaud le Toast !

GOODY WOODY 15,90€
Toasted sandwich bread, chicken, sundried tomato, corn cream, cheddar, chips

DELI PASTRAMI 16,20€
Toasted sandwich loaf, thin slices of spiced Pastrami, melted cheddar, pickles, red onion, honey mustard, coleslaw and fries

DOUBLE YOUR PASTRAMI +3,50€

BANQUISE SAUVAGE 16,40€
Toasted sandwich bread, smoked salmon, fresh cheese, dill, poached egg, chips

Street Paradis

FALAFEL EN FÊTE 15,60€
Pita, basil hummus, mint and zucchini falafel, chite cabbage, tomato, cucumber, grilled zucchini, Mediterranean salad, harissa and tahini

FISH & CHIPS 15,90€
Crispy cod, chips, mix of salad, tartar sauce

BURGGIE'S® COMME UN BURGER 16,80€
Turmeric bread, spinach salad, basil hummus and fries
AU CHOIX
- Salmon plancha, dill mustard
- Fried chicken covered in cereal crumbs and spicy mayo sauce

UN VRAI VEGGI'BURGER ! 17,90€
In a turmeric bread, a tasty veggie steak and tartar sauce, avocado, melted cheddar, romaine lettuce, tomato, red onions and fries

Mama Marmite

MAMA TCHAKTCHOUKA 14,50€
Compotée de tomates, oignon doux, poivron confit, œuf, herbes fraîches et sa pita

FETA À L'HUILE D'OLIVE VIERGE +2,00€

VEGGIE SHAWARMA BBQ +3,00€

CHIFFONNADE DE PASTRAMI +3,50€

MAMA CHICKEN CARRY 15,20€
Poulet, curry rouge, tandoori, lait de coco, oignon rouge, champignon, légumes parfumés au gingembre, yaourt aux herbes et riz vapeur

La vie est belle en Salade

VITAMINÉ DÉTOX 12,80€
Spinach, old-style tomato, feta cheese, basil hummus, cranberry, organic apple and almonds

CAESAR AU PARADIS 16,20€
Romain salad, fried chicken covered in cereal crumbs, poached egg, Reggiano parmesan cheese shavings and croutons

BURRATA D'ENFER 14,90€
Burrata, tomato salad, crispy slice of bread with pesto

MAMA CHEF 16,20€
Mesclun salad, avocado slices with sesame, pink radish, mushroom hash, citrus dressings
TO CHOOSE
- Very crispy fried panko shrimps, spicy mayo
- Vegan Shawarma BBQ
- Thin slices of spicy pastrami
- Fried chicken covered in cereal crumbs
- Salmon filet à la "plancha

2 PANKO SHRIMPS MORE +3,50€

Un bowl d'Énergie

RECETTE PARADISIAQUE
Baby spinach, chioggia beet, mix of organic bulgur and quinoa, grilled zucchini, Kalamata olives, chickpeas and mint, julienned carrots, edamame, avocado and fresh pineapple
TO CHOOSE
- Courgette falafel perfumed with mint and basil hummus **15,60€**
- Thaï tuna tartar **16,80€**
- Deluxe Mer Rouge : Panko shrimps, smoked salmon, tarama, Thai tuna tartar and blinis **21,00€**

List of allergens available by our team. Price included in € - Service included - The house does not accept checks. thank you

FRUIT & VEGETABLES BAR

Homemade Lemonades
(40 cl) 7,80€

LEMON NANA
Freshly squeezed lemon, fresh mint leaves

ROUGE ORANGEADE
Strawberry, orange

GREEN ICE'T
Green iced tea with fresh mint leaves

ROSE PAMPLEMOUSSE
Grapefruit, cranberry

PASSIFLORA
Passion fruit, lime

GRANNY'T
Organic granny apple, lemon

CURE DÉTOX
Pomegranate, cranberry, mix of berries

And to share
(1L) 15,90€

GREAT FOR 2
ENOUGH FOR 3...

Cocktails stars
(35 cl) 8,80€ / (45 cl) +1,50€

VITAMINE
Lemon, orange, grapefruit, kiwi

ROSE PARADIS
Strawberry, banana, orange, lemon

JOSÉPHINE BAKER
Passion fruit, mango, coconut

ROUGE PARFAIT
Raspberry, strawberry, pineapple

VERGER PARADIS
Organic apple, pear, peach, apricot

YOYO CORAIL
Banana, mango, strawberry and yolita

AVOCADO DRINK
Avocado, organic apple, pear

MANGUE ÉNERGIE
Mango, tangerine and lime

LA PANTHÈRE ROSE
Raspberry, litchee, pomegranate

Pressés minute
(40 cl) 8,40€

NO ADDED SUGAR

DOUBLE FORCE
Organic apple, pineapple, basil

APPLE BUNNY
Organic apple, organic carrot

TORNADE SANTÉ
Organic apple, cucumber, mint

POTION MAGIQUE
Organic carrot, pineapple, coriander

CARO'T DETOX
Organic carrot, orange, ginger

GREEN ATTITUDE
Organic apple, kiwi, mint

SOLEIL SOLEIL !
Orange or Grapefruit

FORTIFIANT
Kale, pineapple, mint

SUPER GREEN
Spinach, kale, organic apple, parsley

VEGGIE DETOX
Cucumber, kale, aloe vera, mint

Cocktails to compose
(35 cl) 8,50€ / (45 cl) +1,50€

YOYO
with yolita
0% FAT

VEGAN
with almond milk
LACTOSE FREE +0,60€

FRUIT MIX
with your choice of fruits

MILK
Milk organic

CHOOSE 1 OR 2 FRUIT !

1. Abricot
2. Pineapple
3. Avocado
4. Banana
5. Organic Carot
6. Coconut
7. Strawberry
8. Raspberry
9. Pomegranate
10. Kiwi
11. Litchee
12. Mango
13. Tangerine
14. Melon
15. Orange
16. Grapefruit
17. Passion fruit
18. Peach
19. Pear
20. Organic Apple

ADD FRUIT +0,60€

Pomegranate Juice
(40 cl) 7,90€

BAR & MIXOLOGY

Cocktails
(25 cl) 12,50€

DAIQUIRI
Bacardi Carta Oro Rum + one fruit to choose : Strawberry **OR** Coconut **OR** Mango **OR** Passion fruit **OR** Raspberry

FROZEN CLASSIC MARGARITA
Tequila, lemon juice, triple dry, sugar cane

FROZEN STRAWBERRY MARGARITA
Tequila, strawberry, triple dry, lemon juice, sugar cane

J'AI 2 AMOURS
Bacardi Carta Oro Rum, mango, passion fruit, coconut

Mojitos

MOJITO ORIGINAL (27 CL) 12,50€
Bacardi Carta Oro Rum, fresh mint, lemon, brown sugar

MOJITO ORIGINAL FRUIT (27 CL) 13,50€
The original Mojito with fruit of your choice : Strawberry **OR** Raspberry **OR** Mango

VIRGIN MOJITO (35 CL) 9,90€
Organic apple juice, sparkling water, fresh mint, lemon, brown sugar

VIRGIN MOJITO FRUIT (35 CL) 10,90€
The Virgin Mojito with fruit of your choice : Strawberry **OR** Raspberry **OR** Mango

Giant Margarita to Share
(75 cl) 29,00€

Tequila, lemon juice, triple dry, sugar cane : Lime **OR** Pomegranate red **OR** Mango **OR** Passion

Shot Energie
(6 cl) 3,90€

VITALITÉ
Yuzu, mint, basil

ÉMOUSTILLANT
Ginger, lemon, honey

WINE BAR
BY THE GLASS OR PITCHER

Rouge
Côtes du Rhône
Les 3 Garçons
Organic

14CL – 6,60€
25CL – 10,70€
50CL – 18,20€

Blanc
Chardonnay
Vin de Pays d'Oc IG

14CL – 5,30€
25CL – 8,40€
50CL – 15,50€

Rosé
IGP Méditerrannée
"La Demoiselle Sans Gêne"
Organic

14CL – 5,50€
25CL – 9,00€
50CL – 16,00€

Pink Rosé (14 cl) 6,50€
Rosé wine flavored with pink grapefruit and sliced strawberries

Prosecco martini
COUPE (12 CL) 8,50€
PISCINE (25 CL) 9,90€

Beers
(33 cl) 7,50€

LA PARISIENNE BLONDE
(Pale Ale) Bio

DESPERADOS

Water
EVIAN (33 CL) 4,20€
BADOIT GREEN/RED (33 CL) 4,20€
BADOIT GREEN/RED (75 CL) 5,90€

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DESSERTS

Desserts creations

FRAISE MELBA 7,90€
Vanilla ice cream, strawberry sorbet, fresh strawberries, red berries marmelade and whipped cream

PISTACHIO 7,90€
Pistachio ice cream, pistachio cream, chocolate fondant, chocolate sauce, whipped cream

DOUBLE CHOCO 8,50€
Chocolate ice cream, nougat cream, chocolate fondant, chocolate sauce, whipped cream

CORNET D'AMOUR TOUT FRUIT 8,50€
Cornet, chunks of fresh fruit, one flavour of ice cream **OR** sorbet to choose, whipped cream

CARAMELITO 6,90€
Hot milk with Nutella, whipped cream, caramel sauce,roasted almonds and Carambar

TA-TATIN 8,90€
Caramelized apple tart, caramel sauce, whipped cream and roasted almonds

EXTRA ICE CREAM SCOOP +2,50€

CORNET D'AMOUR SURPRISE 8,90€
Nutella cornet, strawberries & bananas, ice cream **OR** sorbet to choose, coconut crunch, whipped cream

NOUGATELLA 9,20€
Nougat cream and chocolate fondant, vanilla ice cream, banana, Nutella, whipped cream

FONDANT CŒUR COULANT 9,50€
GLUTEN FREE
Chocolate fondant with praline halzenut heart **OR** plain chocolate, custard, whipped cream

CHEESECAKE ORIGINAL 9,20€
Served with fresh fruit and red berries coulis

SUPER BRUNCH PANCAKE 12,00€
Pancakes, strawberries and bananas, caramel, whipped cream, served with a mug of coffee

Pretty Fruit Salad 9,90€

YOUR PRETTY STRAWBERRY SALAD
Strawberries (Gariguette, ciflorette, mara des bois, or the best seasonal strawberry), served on a bed of Granny Smith apples and whipped cream: Yummy!)

PINA COLADA SALAD
Chunks of pineapple, banana and coconutwith coconut cream and whipped cream

EXTRA. SHOT OF BACARDI RHUMI (3CL) +3,00€

The Very Yummy Waffle

BANANA 8,90€
Chestnut cream Clément Faugier, whipped cream

STRAWBERRIES 9,90€
Berry coulis, whipped cream

Coffee or tea Gourmand 7,20€

COFFEE ESPRESSO + SWEETS
Nutella cornet, nougat cream & whipped cream
Fresh strawberries and bananas
One flavour of ice cream
OR sorbet to choose and its coconut crunch

COFFEE ESPRESSO + SWEETS
- Pineapple cubes
- Kiwi cubes
- Frozen Yolita 0% fat

Yolita to compose Frozen

LA BELLE 9,20€
LA TRÈS BELLE 10,50€
0% fat - Sugar less

EXTRA FRUIT +2,50€

CHOOSE 2 FLAVORS :

Pineapple	Kiwi
Banana	Mango
Strawberry	Müesli
Raspberry	Honey

Ice cream cups of Paradise

APHRODITE 11,50€
Vanilla ice cream, nougat-honey ice cream, nougat cream, grilled almonds, caramel sauce, whipped cream

ÎLE PARAD'ICE 13,60€
Large fresh fruit salad, red berries coulis, 2 flavours of ice cream **OR** sorbet, whipped cream

YELLOW PARAD'ICE 12,60€
Strawberry sorbet, raspberry and passion fruit sorbet, fresh strawberries and mango, red berries coulis, whipped cream

BANANA SPLIT VINTAGE 12,60€
Vanilla ice cream, strawberry sorbet, chocolate ice cream, fresh banana, chocolate sauce, roasted almonds and whipped cream

BOUNTY DÉLICE 13,50€
Coconut milk ice cream, dark chocolate ice cream, coconut crunch, banana, Bounty, fresh coconut, chocolate sauce and whipped cream,

Ice cream & Sorbets 8,40€

HOMEMADE
CHOOSE 2 FLAVORS
Our ice creams are made of whole milk from La Ferme de Marguerite

ICE CREAMS
Vanilla pod from Madagascar
Guanaja dark chocolat
Sicily pistachio
Montélimar nougat & honey
Salted caramel
Guatemala macchiato coffee
Coconut with coconut milk

SORBETS
Passion fruit from Peru and raspberry
Alfonso mango from India
Senga strawberry

EXTRA FLAVOUR +2,50€
EXTRA WHIPPED CREAM +1,00€

To Share

PROFITEROLE TRÈS FOLLE 15,80€
Extra large choux pastry, vanilla ice cream, hot chocolate sauce, almonds, whipped cream

GIANT WAFFLE TO SHARE 17,50€
GREAT FOR 2 OR 3
TO CHOOSE
- Hot chocolate sauce, strawberry chunks, whipped cream
- Caramel, banana slices, whipped cream

FONDUE DE FRUITS TRÈS CHOCOLAT 29,00€
GREAT FOR 2 ENOUGH FOR 3
Fresh fruit, waffles and marshmallow to dip in a dark chocolate sauce whipped cream

EXTRA SORBET OR ICE CREAM +2,50€

HOT DRINKS

Tea

OH MY TEA ORGANIC :

EARL GREAT 4,90€
Black tea with bergamote

JOHN LEMON 4,90€
Green tea, lime, mint

MAROC'N ROLL 4,90€
Green tea, moroccan mint

GREEN TEA OF PARADIS 6,20€
With fresh mint

Herbal Tea

OH MY TEA ORGANIC :

BEFORE LE MAILLOT DE BAIN 4,90€
Detox ginger grapefruit

BEFORE AFTER SPORT 4,90€
Pomegranate, strawberry, tangerine

BEFORE UN RDV AVEC MON BOSS 4,90€
Mango, lemon

Coffee

ESPRESSO, DECAF 2,90€

CAPPUCCINO, VIENNESE COFFEE 4,80€

AMERICANO (MUG) 3,80€

HOT CHOCOLATE 5,90€

Fresh & yummi!

LE PARADIS DU FRUIT - Essentiel depuis 1982

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