

L'OFFICINE
DU LOUVRE

OUR BRUNCH INSPIRATION



SATURDAY & SUNDAY

11:30am – 2:30pm



OUR DISHES

Our Kitchen team created mains dishes
mainly influenced by vegetables inspirations

OUR FRESH DRINKS

Our Bartenders thought about detox and herbal drinks for a
refreshing experience

OUR HOT DRINKS

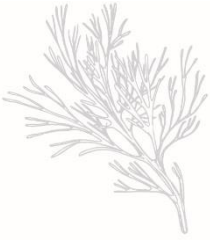
La Maison **Verlet**, coffee house since 1880, is still established
in our neighborhood.

From bean to cup, we made authentic coffee available for you today.

La Maison **Thé-ritoire** Tea House perpetuates a traditional
precision for good taste and historical expertise.
A house where creativity and "flanerie" are keywords.

From leaf to cup, we made authentic tea available for you today.





FORMULA

4,0€

CHOICE OF A CREATION PLATE

Meat plate

Chicken sausage,
butternut condiment

Sea plate

Gravelax salmon, dill,
Pickles

Herbal plate

Vegetable croquettes, sesame and sumac sauce



SEASON INSPIRATIONS ASSORTMENT

Vegetable Floralie, carrot and passion fruit sauce

Scrambled eggs, mushrooms, alenois cress

Fresh fruits salad, passion syrup and crunchy tuile

Greek yogurt and granola, mango and passion fruit sauce

French toast, figs, salted butter and vanilla caramel

Artisanal bread basket from Moisan bakery,
Traditional jam from Andresy & AOP Charente-Poitou Conviet
butter



A HOT DRINK AND A FRESH HOMEMADE ELIXIR

GLASS OF CHAMPAGNE + 10 €

Net prices in euro VAT and service included.

