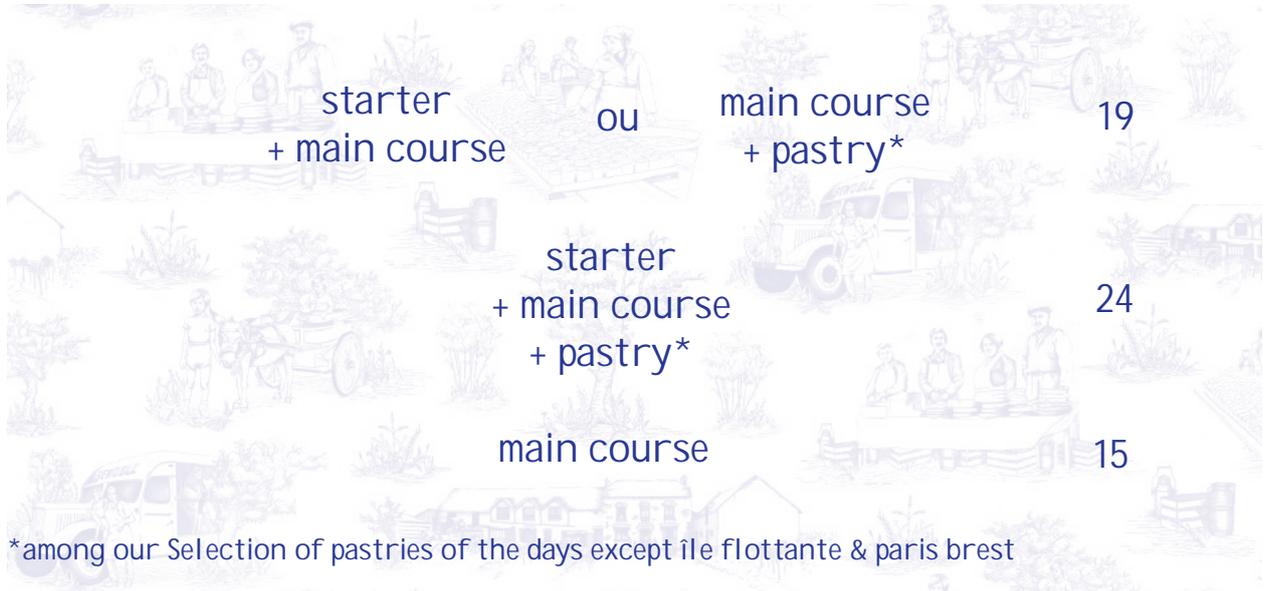




Lunch

DAILY SPECIALS



starter
+ main course

ou

main course
+ pastry*

19

starter
+ main course
+ pastry*

24

main course

15

*among our Selection of pastries of the days except île flottante & paris brest
extra charge for île flottante & paris brest +1 Euro

LES CROQUES SENOBLE

Le Parisien 14
A classic but So Senoble!
Signature toasted sandwich filled with Paris ham
and matured
for 18 to 24 months Comté cheese.

Le végétarien 14
Senoble signature toasted sandwich filled with
savory seasonal vegetables.

LE MARIN 18
Senoble signature toasted sandwich filled with
smoked salmon and tarama

La salade du chef 18

Seasonal vegetables to combine quality and
generosity

L'OMELETTE 15

Savory Omelette of the day

gourmet desserts

gourmet coffee 9
Trio de minis. Espresso.

gourmet tea 13
Trio de minis. Tea.

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breakfast

Le Classique

12

hot drink
Coffee, Chocolate or Tea

+ danish pastry

+ parisian baguette
with extra fine butter and jam.

+ Pure fruit juice

gourmet-EXTRAS

danish pastry.....	1,6	soft boiled egg.....	3
slice of cake.....	3	scrambled eggs.....	6

Brunch

from 11am to 3Pm

28

hot drink
Coffee, Hot Chocolate or Tea

+ danish pastry and parisian baguette
with extra fine butter and jam.

+ scrambled eggs - ham
OR small croque

+ cheese platter
OR fromage blanc, muesli and fruits

+ Pure fruit juice

+ DeSSERT
A patisserie of your choice.

LITTLE ONES Brunch

12

SMALL HOT drink
+ danish pastry
+ small croque
+ Pure fruit juice



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beverages

Fresh Beverages

Vittel - 50cl	5
perrier - 33cl or 50cl	5,5-6,5
Coca-Cola / Lemonade - 33cl	6
iced coffee / tea - 33cl	6
senoble ICED tea - 33cl	8
fruit Juices / nectars - 25cl	5
smoothie	7

Hot milks

plain	5
flavored: almonds, hazelnuts, honey	6
hot chocolate	6,5
vienna chocolate	7,5
rooibos latte	8,5

Coffees

ESpresso, Decaf	3,5
AMERICANO	4
Double espresso, Cappuccino	5
Cappuccino, VIENNA	6,5
macchiato (extra caramel +0,5)	5
green teas	8
Gunpowder, Citrus Fruit, Jasmine, Strawberry - Passion	
black teas	8
Earl Grey, Red Fruit Vanilla	
infusions	8
Spices Rooibos	

île flottante tea 8

The combination of Darjeeling and Ceylan teas with Vanilla and Caramel gourmet notes.



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sweet time

patisseries

Ile Flottante 8

Our greatest pride ! A milk mousse, Madagascan Vanilla, a liquid caramel core on a crunchy biscuit.

Ile Flottante of the season 8

Intense flavours, a light mousse on a crunchy biscuit.

Paris Brest 8

Strong praline in puff pastry filled with an unctuous Piedmont hazelnut cream.

Mille-Feuilles 7

Available from wednesday to sunday
Madagascan Vanilla unctuous cream and crusty puff pastry.

french cheesecake 6,5

Light and airy made with fromage blanc, on a crispy speculoos biscuit.

LE PETIT REGAL CHEESECAKE 5,9

Signature French cheesecake with coulis and fruits of the day

Lemon tart 7,2

A delicate combination of Sicily lemon and Yuzu on a fresh butter rich shortbread pastry.

PEAR AND PECAN tart 7,2

A selection of premium pears on a fresh butter rich shortbread pastry.

TarTE TATIN 7,2

A classic of French pastries! Caramelised apples on a fresh butter rich shortbread pastry.

Opéra 6,5

A classic in french patisserie.

chocolate fondant 6,5

Served with a Madagascan Vanilla Ice cream scoop.

tea time

a Senoble moment 14

HOT Drink (except Espresso, Decaf, Noisette)

OR COLD DRINK

+ patisserie or trio de minis

Senoble tea time 18

hot or fresh beverage

+ patisserie or trio de mini

+ Mix of Take-away cakes

Madeleines, Financiers, slices of Cakes

gourmet Champagne 18

Blanc de Noir or Rosé

+ Trio de minis

LES MINIS Upon availability

Mini cheesecakes

Plain, Raspberry, Tangerine, Lemon, Strawberry, Apple.

mini cream puffs

Piedmont Hazelnut, Milk Chocolate, Dark Chocolate, Colombia Coffee, Salted Butter Toffee, Madagascan Vanilla, Apricot Almond Milk, Pistachio, Citrus Fruits, Raspberries, Strawberries.

MacarOns

Ile flottante, Cheesecake, Rose-Grapefruit, Dark Chocolate, Milk Chocolate, Raspberries, Pistachio, Coffee, Salted Butter Toffee, Vanilla, Lemon, Blackcurrant, Raspberry Yoghourt, Passion Fruit.

take away cakes

Madeleine, Financier, Slice of cake

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ice cream Menu

ice creams *:

Madagascar Vanilla, Milk Chocolate,
Intense Dark Chocolate, Coffee from Colombia,
Piedmont Hazelnut, Sicily Pistachio, Salted Butter
Caramel, Cheesecake, Yogurt, Coconut

Sorbets *:

Cocoa, Champagne, Siicilian Lemon, Mango-
Passion Fruit,
Strawberry, Blackcurrant, Melon,
Granny Smith Apple.

* upon availability

cupS :

small - 2 flavors	6,5
Medium - 3 flavors	9,5
tall - 4 flavors	12,5
Milk-Shake	8
Ice cream of your choice blended with milk, whipped cream.	
extra whipped cream	1
extra Topping	1
extra scoop of ice cream	3

Signature sundaes

13



La Dame Senoble
Vanilla ice cream, Chocolate ice cream,
chocolate sauce, caramelised hazelnuts, whipped
cream.

La Choco-Noisette

Hazelnuts ice cream, Chocolate ice cream, crushed hazelnuts,
chocolate sauce, whipped cream.

Le Café Liégeois

Coffee ice cream, Chocolate ice cream, chocolate sauce, sliced
almonds, whipped cream.

Le Chocolat Liégeois

Dark Chocolate ice cream, Milk Chocolate ice cream,
chocolate sauce, sliced almonds, whipped cream.

La Cheesecake

Cheesecake ice cream, Salted Butter Toffee ice cream, pieces of
speculoos, Salted butter Toffee sauce, whipped cream.

L'Exotique

Mango-Passion Fruit ice cream, Vanilla ice cream, mango-
passion fruit coulis, sliced almonds.

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beverages

Senoble teas

île flottante tea	8	Green teaS	
The combination of Darjeeling and Ceylan teas with Vanilla and Caramel gourmet note.		green tea - gunpowder or jasmine	8
grands crus		Été en Bourgogne	8
Ceylan	8	Citrus fruit Green Tea	
Pettiagalla Garden		Les Bonheurs de Sophie	8
Pai Mu Tan	8	Strawberry and Passion fruit Green Tea	
White Tea, Fujian District		black TeaS	
Darjeeling	8	Earl Grey Senoble	8
Margaret's Hope		Chinese black teas scented with Bergamot	
Long Jin	8	Week-end à la Campagne	8
Green tea, Zhejiang District		Red Fruit Vanilla Black Tea	
		INFUSIONS	
		Au Coin du Feu	8
		Spice Rooibos	

refreshing drinks

waters

Vittel - 50cl	5
Perrier - 33cl ou 50cl	5,5 - 6,5

soft drinks

Coca-Cola - 33cl	6
Regular, Light or Zero.	
Limonade - 33cl	5
Extra syrup 0,5€	
iced coffee / tea - 33cl	8

juices

fruit nectars - 25cl	5
Vine Peaches, Apricot, Pear.	
pure fruit juices - 25cl	5
Orange, Pineapple, Apple.	
smoothie	7

hot beverages

hot milks

plain	5
flavored: almonds, hazelnuts, honey	6
traditional hot chocolate	6,5
vienna chocolate	7,5
Rooibos latte	8,5

coffeeS

Espresso or Decaf	3,5
americano	4
Double espresso	5
Cappuccino ou vienna	6,5
macchiato	5
caramel macchiato	6

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WINEs AND champagneS

Champagnes

Blanc de noir Senoble

100% Pinot Noir

A slightly amber glow, white fruit notes pear and grapefruit on the nose.

15cl flute

12

BOTTLE

35

Rosé Senoble

100% Pinot Noir

It blends black fruit aromas blackcurrant blueberry but also bright notes such as pink grapefruit.

12

35

red wineS

Druet Grand Mont

Rouge Bourgueil - 2017

14 cL GLASS

7

BOTTLE

24

château tire pé

Rouge Bordeaux - 2015

Black fruits and plum jam notes topped with black pepper

7

30

domaine du clos des fees

Rouge Côtes du Roussillon - 2017

Incredibly fresh with violet and peony notes

7,5

35

ferraton père et fils

Rouge Crozes-Hermitage AOC - 2016

Mature wine with fine smoked bacon notes

8

40

GUIGAL

Rouge Côtes du Rhône 2014

Stone fruits and cherry notes topped with spices

8

40

white wineS all our white wines are organic

Blanc d'hiver

Sauvignon - 2017

Tropical fruits, banana and pineapple syrup notes topped with apple jam and acacia honey

6

20

Chablis Sainte Claire

Blanc sec - 2015

Citrus notes

7

20

BEER

La Parisienne Blanche - 33cl

Light and refreshing with citrus notes.

6

Excessive drinking may damage your health, drink with moderation.

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