



1921

SENOBLE

FAMILLE GOURMANDE

Created in Burgundy in 1921, Senoble has become a reference in the dairy products industry. Nowadays, we use our heritage to provide you with the most iconic pastries and meals prepared by the best artisans.

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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

Our products are proposed according to their daily availability. We thank you for your understanding.
Our prices include all taxes and service (10% VAT for food and service, 20% VAT on alcohol)
Products from the shop may also be consumed at the tea room with a markup for service.

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
 savoury 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

Savoury Omelette of the day

GOURMET DESSERTS

GOURMET COFFEE 9
Three minis, Espresso.

GOURMET TEA 13
Three de minis, Tea.

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SWEET TIME

PÂTISSERIES

LA GALETTE DES ROIS 6,5
The traditional french galette with frangipane and chestnut cream.

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.

L'IMPERIAL 7
Chestnut cream, confit of blackcurrant from Burgundy, butter biscuit.

PARIS BREST 8
Strong praline in puff pastry filled with an unctuous Piedmont hazelnut cream.

MILLE-FEUILLES 7
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 5,9
A delicate combination of Sicilian lemon and Yuzu on a fresh butter rich shortbread pastry.

CITRUS TART 6,5
Grapefruit and citrus fruits 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, Macchiato)
 OR COLD DRINK

• PÂTISSERIE or THREE MINIS

SENOBLE TEA TIME 18

HOT or FRESH BEVERAGE

• PÂTISSERIE or THREE MINIS

• MIX OF TAKE-AWAY CAKES
 Madeleines, Financiers, slices of Cakes

GOURMET CHAMPAGNE 18

BLANC DE NOIR or ROSÉ

• THREE 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, Coconut.

TAKE AWAY CAKES

Madeleine, Financier, Slice of cake

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ICE CREAM MENU

Our ice cream and sorbet are produced daily in our ice cream shops.

They are free of artificial aromas and emulsifiers.

ICE CREAMS *:

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

SORBETS *:

Cocoa, Champagne, Sicilian Lemon, Mango-
Passion Fruit, Strawberry, Blackcurrant, Raspberry.

* upon availability

CUPS

SMALL - 2 flavors	6,5
MEDIUM - 3 flavors	9,5
TALL - 4 flavors	12,5

MILK-SHAKE

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 PAIN D'EPICES

*Gingerbread ice cream, Chocolate ice cream, crushed
hazelnuts, chocolate sauce, 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 Caramel ice cream,
crushed speculoos, Salted butter Caramel sauce, whipped
cream.*

L'EXOTIQUE

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

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