



# Charlotte

chleb ❖ wino

*Monday - Thursday 7.00 - 00.00*

*Friday 7.00 - 1.00*

*Saturday 8.00 - 1.00*

*Sunday 8.00 - 00.00*



**Warsaw** Zbawiciela Square ❖ Prózna ❖ Trzech Krzyży Square ❖ Kieślowskiego  
**Cracow** Szczepański Square ❖ Mostowa  
**Wroclaw** Pokoyhof Passage

## VIENNOISERIE

- Croissant 7.00
- Croissant with filling 8.00  
*lemon / raspberry*
- Croissant fourré 12.00  
*with almond and rum*
- Pain au chocolat 8.00
- Pain au raisin 8.00
- Braid 8.00
- Petite Brioche 6.00
- Rugelach 6.00
- Mini challah 6.0
- Madeleine 2.50
- Shortbread cookies (150g) 16.00  
*lavender / poppy-seed / pistachio*



## PÂTISSERIE – pastries and sweets

- Crème brûlée 15.00
- Chocolate fondant 15.00
- Lemon tart 15.00
- Tart with seasonal fruit 15.00
- Tart with salted caramel and chocolate 15.00
- Cannelé de Bordeaux 8.00  
*Small pastry flavoured with rum and vanilla with soft baked custard center.*
- Éclair 8.00  
*strawberry / pistachio / vanilla / chocolate*
- Macarons 5.00
- White chocolate cheesecake 15.00
- White and milk chocolate mousse 15.00
- Meringue 5.00

# BREAKFAST

*Breakfast is served until 12:00 a.m.*

## French breakfast 17.00

*Croissant, Americano coffee or Charlotte tea.*

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CHOOSE TWO SWEET CHARLOTTE SIDES FOR  
THE FOLLOWING BREAKFASTS:

raspberry jam / strawberry jam / orange jam  
white chocolate cream / milk chocolate cream  
salted caramel / honey with lavender

*If you've finished your sides, you can ask for free refill.*

## Charlotte's Breakfast 24.00

*Basket with selection of bread, croissant and Charlotte's two sweet additions,  
choice of hot beverage or Cappy juice or Charlotte lemonade.*

## Breakfast with egg 26.00

*Basket with selection of bread, croissant and Charlotte's two sweet additions,  
choice of hot beverage or Cappy juice or Charlotte lemonade, fried or soft-boiled free-range egg.*

## Charles Breakfast 36.00

*Basket with selection of bread, croissant and Charlotte's two sweet additions,  
choice of hot beverage or Cappy juice or Charlotte lemonade, fried or soft-boiled free-range egg,  
glass of Beltoire sparkling wine.*

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## French omelette 15.00

*With preserves / ham / goat cheese. Served with butter and baguette.*

## Granola with yoghurt 14.00

*Natural yoghurt and home-baked oat granola  
with dried cranberries, nuts and honey.*

## Pain perdu 16.00

*French toast with sweet lemon cream cheese, Charlotte raspberry and rose jam.*

## 🍏 Fresh seasonal fruit 12.00



# TARTINES – warm sandwiches

*All tartines are made with Charlotte's bread.*

## Dinde mayo 16.00

*Sliced roast turkey, cranberry and red wine sauce, mayonnaise, butter.*

## Mozzarella with tapenade 16.00

*Mozzarella, black olives tapenade.*

## Jambon Gruyère 16.00

*Ham, Gruyère cheese, home-made basil pesto.*

## Chèvre chaud 16.00

*Goat cheese, thyme, honey, butter.*

## TARTINES – open sandwiches

*All tartines are made with Charlotte's bread.*

### Dijon 15.00

*Ham, Gruyère cheese, Dijon mustard, butter.*

### Bayonne 15.00

*Cured ham, artichokes, rocket, butter.*

### Rostbef 15.00

*Sliced roast beef, mayonnaise, mâche lettuce.*

### Saumon fumé 15.00

*Smoked salmon, heavy cream, cucumber, dill, butter.*

### Chèvre 15.00

*Goat cheese, honey, mâche lettuce, thyme, butter.*

### Fromage 15.00

*„Pavé 3 Provinces“ cheese (soft cheese of Northern France), fresh fig, butter.*

### 🍷 Petits pois et truffe 15.00

*Hummus and green pea paste, fresh cucumber, truffle vinaigrette sauce, peanuts.*

### 🍷 Ratatouille 15.00

*Stewed vegetables: yellow and red peppers, zucchini, eggplant, fennel, arugula.*

### Seasonal 15.00

*Ask service for current Seasonal sandwich.*



## SALADS

### Niçoise 25.00

*Romaine lettuce, tuna, potatoes, green beans, cherry tomatoes, cucumber, quail eggs, anchovy vinaigrette sauce, baguette.*

### Paysanne 25.00

*Arugula, potatoes, gherkins, cherry tomatoes, parsley gremolata and mustard vinaigrette, croutons with Gruyère cheese.*

### Chèvre chaud 25.00

*Mixed greens, goat cheese croutons, pine nuts, honey vinaigrette.*

### Salad mix 12.00

*Chicory, romaine lettuce, arugula, fresh mint, French vinaigrette dressing.*

## SOUPS

*We serve a different soup every weekday:*

*We serve soups from 12:00 pm*

Soup of the day 18.00

Monday: Velouté of white asparagus with tarragon infused olive oil.

Tuesday: Classical meat broth with noodles /

🌱 Vegan broth with mushrooms and noodles.

Wednesday: Cream of white beans with duck confit.

Thursday: Onion soup with gruyère cheese croutons.

Friday: Cream of green peas with sour cream and peppermint.



## SPÉCIALITÉS Charlotte

Croque-mademoiselle 27.00

*Baked sandwich with zucchini, béchamel sauce and Gruyère cheese, green salad.  
(with fried egg 29.00)*

Croque-monsieur 27.00

*Classic baked sandwich with ham, béchamel sauce and Gruyère cheese, green salad.  
(with fried egg 29.00)*

Croque-madame 29.00

*Baked sandwich with sliced roast turkey, béchamel sauce, Gruyère cheese,  
fried egg and a green salad.*

Provençal Ratatouille with fresh vegetables 29.00

*Sewed vegetables, homemade basil pesto, Charlotte bread.*

Assiette de fromages 19.00

*A plate of four French cheeses: Chevre, Pavé 3 Provinces, Gruyère,  
bleu and quince chutney; grilled Charlotte bread.*

Assiette de charcuterie 19.00

*A plate of charcuterie and French delicacies, pickled cucumber, grilled Charlotte bread.*

Foie à la Charlotte 19.00

*Poultry liver mousse with brandy, currant chutney, Parisian baguette.*

Quiche du jour 14.00

*Daily home-baked dry tart, served with green salad.*

Olive et balsamique 5.00

*Small plate of extra virgin olive oil with balsamic vinegar.*

Basket of bread 8.00

Bread and butter 3.00

*Grilled Charlotte bread with demi-sel butter.*

## HOT BEVERAGES

- Espresso 9.00
- Double Espresso 12.00
- Café crème 9.50
- Americano 13.00
- Cappuccino 13.00
- Latte 15.00
- Flat white 16.00
- Soy / rice / oat milk 3.00
- Charlotte Tea 15.00
- French Breakfast Tea
- Earl Grey Charles - black Darjeeling tea with bergamot.
- Jardin - black tea with floral - fruit aroma.
- Vert Céladon - traditional Chinese green tea.
- Lavande rosée - green tea with lavender and rose.
- Forêt Rouge - red Rooibos tea with fruits (no theine).
- Infusion provençale - Provence blend of herbs.
- Menthe - mint herbal tea.
- Noël - black Indian tea with a warming blend of winter spices.



## COLD BEVERAGES

- Iced coffee 13.00
- Tonic espresso 18.00
- Mineral Water Buskowianka 0.33l 7.00  
*sparkling, still*
- Mineral Water San Pellegrino 0.25l 9.00 / 0.75l 16.00
- Charlotte Lemonade 12.00
- Pressed apple juice 14.00
- Freshly squeezed juice 17.00  
*orange, grapefruit*
- Cappy juice 10.00  
*orange, apple*
- Tonic 10.00
- Coca Cola 10.00  
*Coca Cola, Cola Zero*

*Ask for a free bottle of sparkling or still water.*

*Groups of more than 5 people are charged a service fee of 10% of the bill.*

# Charlotte

pain ❖ vin

## BAR

### APERITIF

Kir / Kir Pétillant / Kir Royal

*Crème de Cassis de Bourgogne, Sauvignon Blanc*

*Crème de Cassis de Bourgogne, Beltoure*

*Crème de Cassis de Bourgogne, Champagne*

🍷 18 / 20 / 35

Kir Pêche / Kir Pêche Pétillant / Kir Pêche Royal

*Peach liquor, Sauvignon Blanc*

*Peach liquor, Beltoure*

*Peach liquor, Champagne*

🍷 18 / 20 / 35

### COCKTAILS

French Martini

*vodka, creme de cassis, pineapple juice, lemon juice*

🍸 26

Pastis Whisky Sour

*whisky, Ricard Pastis, sugar syrup, lemon juice, protein*

🍸 26

Calvados z tonikiem

*koniak calvados d'estou fine, Henry Thomas tonic*

🍸 26

Punch

*fruit, rosé, vodka*

🍷 17 | 65 //

Mimosa

*Beltoure, fresh orange juice, grenadine*

🍷 20

Lillet Ginger Fizz

*Lillet Blanc, vodka, ginger, bitters*

🍸 26

Aperol Spritz

*Aperol, Beltoure*

🍸 26

### DIGESTIF

Calvados D'Estou Fine

*AOC Calvados*

🍷 16

Beer

*1664 Blanc, 330 ml*

*1664 Lager, 330 ml*

🍷 14

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## WINE LIST

❖ **vegan** **natural**

### SARKLING WINES



Bouvet-Ladubay Cremant de Loire <i>AOC Loire, méthode traditionnelle</i>	21   124
Cremant de Loire Excellence Rose <i>AOC Loire, méthode traditionnelle</i>	21   124
❖ Domaine Bobinet Le Ciel Est Bleu Pet-Nat <i>Loire</i>	190
Beltoure <i>Alsace, méthode Charmant</i>	15   73
Henry Leblanc Brut <i>Blanc de Blancs, méthode Charmant</i>	17   83

### CHAMPAGNES



Champagne Alain Bernard Dizy Premier Cru <i>AOC Champagne</i>	35   230
Champagne Jacquart Montaudon Cuvee Brut <i>AOC Champagne</i>	230

### WHITE WINES



❖ <b>CARAFE WINES</b>	
Saint Marc Reserve Sauvignon Blanc <i>IGP Pays d'Oc Languedoc</i>	15   24   45   83
Arnaud de Villeneuve Chardonnay <i>IGP Cotes Catalanes</i>	15   24   45   83
❖ <b>BOTTLE WINES</b>	
Domaine Gayda Flying Solo Grenache Blanc Viogner <i>IGP Pays d'Oc</i>	18   98
❖ Le Bon Côté Blanc <i>IGP Pays d'Oc Languedoc</i>	18   98
360° Sauvignon Blanc <i>IGP Loire</i>	18   98
Bestheim Riesling <i>IGP Cotes Catalanes</i>	24   134
Chablis Domaine de la Gélinotte <i>AOC</i>	33   190
❖ Soulographie, Sons of wine <i>Alsace</i>	190
Arnaud de Villeneuve Muscat Moelleux <i>IGP Côtes Catalanes, vin de dessert</i>	18   98



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## WINE LIST

### ORANGE WINES

- ❖ Les Vins Pirouette - Eros  
*Alsace*



33 | 190

### ROSÉ WINES

#### ❖ CARAFE WINES

- Baron d'Arignac Syrah Rosé  
*IGP Pays de l'Hérault*



15 | 24 | 45 | 83

- Montmeyrac Puissance & Caractere Rosé  
*Vin de France*

15 | 24 | 45 | 83

#### ❖ BOTTLE WINES

- Connoisseur Rose Gourmand  
*IGP Côtes de Gascogne*



18 | 98

### RED WINES

#### ❖ CARAFE WINES

- Domaine de la Provenquiere Cabernet Sauvignon  
*IGP Pays d'Oc*



15 | 24 | 45 | 83

#### ❖ BOTTLE WINES

- 360° Cabernet Franc  
*IGP Loire*



18 | 98

- ❖ Le Bon Côté Rouge  
*IGP Pays d'Oc Languedoc*

18 | 98

- ❖ La Roche Buissière Petit Jo  
*Vin de France*

190

- ❖ Chateau la Roche BIO  
*AOC Bordeaux Supérieur*

18 | 98