



Charlotte

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BOUILLON

Monday - Thursday 7.00 - 00.00

Friday 7.00 - 1.00

Saturday 8.00 - 1.00

Sunday 8.00 - 00.00



Warsaw Zbawiciela Square ❖ Próżna ❖ 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.

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 ginger infusion.*

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 ginger infusion, 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 ginger infusion, fried or soft-boiled free-range egg,
glass of Beltoure sparkling wine.*

French omelette 15.00

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

Bun with spinach, cheese and egg 15.00

*A yeast roll sprinkled with poppy seeds, baked with spinach,
goat cheese and egg. Served cold or warm.*

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.

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

Nicoise 25.00

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

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.



MENU EXTRAS

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.

French fries 12.00

French fries served with aioli sauce.

BOUILLONS

Broths are served from morning till 12 p.m.

Classical broth 19.00

Long cooked chicken and beef broth with piece of sirloin, roasted carrots and garlic, served with noodles.

🌱 Vegan broth 19.00

Long cooked vegetable and dried mushroom based broth with aubergine paste and fried porcini mushrooms, served with noodles.



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

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 and Gruyère cheese, with a fried egg and a green salad.

Vegetable salad in ham 15.00

Vegetable salad, home-made mayonnaise sauce with anchovy, ham, slice of bread Charlotte.

Cod Brandade 15.00

Cod and boiled potato paste, romaine lettuce, red onion pickles, slice of rye bread.

Eggs with truffle mayonnaise 15.00

Boiled eggs, truffle mayonnaise, fresh tarragon, low-gluten bread.

Baked leeks with herb cottage cheese 15.00

Baked leeks, herb cottage cheese, bread crumble.

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.

Escargots 27.00

Snails with garlic and herb butter, Parisian baguette.

Foie à la Charlotte 19.00

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

Halibut baked in Mornay sauce 33.00

Fillet baked in a sauce with the addition of cauliflower and pasta, all topped with capers salsa.

Boeuf Bourguignon 33.00

Beef stewed in red wine, stewed vegetables, mashed potatoes.

Provençal Ratatouille with fresh vegetables 29.00

Stewed vegetables, homemade basil pesto, Charlotte bread.

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

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 Buskowanika 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

SPARKLING 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 (Petit - butelka 375 ml / butelka 750 ml)</i>	375 ml	750 ml
	140	230

WHITE WINES

❖ CARAFE WINES



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

❖ BOTTLE WINES



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 Gélinothe <i>AOC</i>	33	190
🍷 Le Petit Bandit - Rascal Cuvee Spéciale <i>Alsace</i>		190
🍷 Soulographic, 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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pain ❖ vin

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

- 🍷 Le Raisin Et L'Ange Hommage À Robert
Côtes du Rhône, Ardèche

180

- 🍷 La Roche Buissière Petit Jo
Vin de France

190

- 🍷 Chateau la Roche BIO
AOC Bordeaux Supérieur

18 98