



# 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 - 22.00*



**Warsaw** Zbawiciela Square ❖ Próżna ❖ Trzech Krzyży Square  
Kieślowskiego ❖ Inwalidów Square  
**Cracow** Szczepański Square ❖ Mostowa  
**Wroclaw** Pokoyhof Passage ❖ **Poznan** Kryśiewiczza

## VIENNOISERIE

|                            |       |
|----------------------------|-------|
| Croissant                  | 7.00  |
| Croissant with filling     | 9.00  |
| <i>lemon / raspberry</i>   |       |
| Croissant fourré           | 13.00 |
| <i>with almond and rum</i> |       |
| Pain au chocolat           | 9.00  |
| Pain au raisin             | 9.00  |
| Braid                      | 9.00  |
| Petite Brioche             | 6.00  |
| Madeleine                  | 3.00  |



## PÂTISSERIE — pastries and sweets

|                                                                                    |       |
|------------------------------------------------------------------------------------|-------|
| Crème brûlée                                                                       | 16.00 |
| Chocolate fondant                                                                  | 16.00 |
| Lemon tart                                                                         | 16.00 |
| Tart with seasonal fruit                                                           | 16.00 |
| Tart with salted caramel and chocolate                                             | 16.00 |
| Cannelé de Bordeaux                                                                | 9.00  |
| <i>Small pastry flavoured with rum and vanilla with soft baked custard center.</i> |       |
| Éclair                                                                             | 10.00 |
| <i>strawberry / pistachio / vanilla / chocolate</i>                                |       |
| Macarons                                                                           | 6.00  |
| White chocolate cheesecake                                                         | 16.00 |
| Meringue                                                                           | 6.00  |
| <i>French meringue with a soft center</i>                                          |       |

# BREAKFAST

*Breakfast is served until closing.*

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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 26.00

*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 28.00

*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 38.00

*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 Beltoure sparkling wine.*

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## French omelette 16.00

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

## Granola with fruit and yoghurt 18.00

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

## Pain perdu 18.00

*Buttery brioche French toast served with sweet, creamy cream cheese with lemon  
and raspberry-rose Charlotte preserve.*



# 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.*

Rostbief 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 26.00

*Romaine lettuce, chicory, arugula, tuna, green beans, cherry tomatoes, quail eggs, anchovy vinaigrette, Parisian baguette.*

Chèvre chaud 26.00

*Corn salad, romaine lettuce, chicory, arugula, goat cheese croutons, pine nuts, honey vinaigrette.*

Salad mix 14.00

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



## MENU EXTRAS

Olive et balsamique 6.00

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

Basket of bread 10.00

Bread and butter 4.00

*Grilled Charlotte bread with demi-sel butter.*

French fries 14.00

*French fries served with aioli sauce.*

# BOUILLONS

*Broths are served from morning till closing.*

Classical broth 22.00

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

🌱 Vegan broth 22.00

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



## SPÉCIALITÉS Charlotte

Croque-mademoiselle 30.00

*Baked sandwich with zucchini, béchamel sauce and Gruyère cheese, green salad. (with fried egg 32.00)*

Croque-monsieur 30.00

*Baked sandwich with ham, béchamel sauce and Gruyère cheese, green salad. (with fried egg 30.00)*

Croque-madame 32.00

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

Vegetable salad in ham 16.00

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

Cod Brandade 16.00

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

Eggs with truffle mayonnaise 16.00

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

Baked leeks with herb cottage cheese 16.00

*Baked leeks, herb cottage cheese, bread crumble.*

Assiette de fromages 22.00

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

Assiette de charcuterie 22.00

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

Escargots 28.00

*Snails with garlic and herb butter, Parisian baguette.*

Foie à la Charlotte 20.00

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

Halibut baked in Mornay sauce 38.00

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

Boeuf Bourguignon 38.00

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

Provençal Ratatouille with fresh vegetables 32.00

*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

*Plant-based drink for coffee or matcha 3.00*

Espresso / Double espresso 10.00 / 13.00

Café crème 11.00

Americano 14.00

Cappuccino 15.00

Latte 17.00

Flat white 18.00

Matcha Latte 22.00

*Moya Matcha Traditional with frothed milk.*

Charlotte Tea 16.00

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 300 ml 14.00

Matcha Latte with ice 300 ml 22.00

*Moya Matcha Traditional with milk.*

Tonic espresso 250 ml 22.00

Orange / Grapefruit espresso 250 ml 22.00

Mineral Water Buskowińska 330 ml 8.00

*sparkling, still*

Mineral Water Perrier 330 ml 12.00 / 750 ml 18.00

Charlotte lemonade 300 ml 14.00 / 1 l 36.00

Pressed apple juice 300 ml 15.00

Freshly squeezed juice 300 ml 20.00

*orange, grapefruit*

Cappy juice 250 ml 12.00

*orange, apple*

Coca Cola 250 ml 12.00

*Coca Cola, Coca Cola Zero*

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

*Information on dish weights and a list of ingredients and allergens available from staff.*



# Charlotte

pain ♣ vin

## WINE LIST

vegan natural

### SPARKLING WINES

Bouvet-Ladubay Cremant de Loire  
*AOC Loire, méthode traditionnelle, 12,5% vol.*

Cremant de Loire Excellence Rose  
*AOC Loire, méthode traditionnelle, 12,5% vol.*

🌱🍷 Domaine Bobinet Le Ciel Est Bleu Pét-Nat  
*Loire, 12,0% vol.*

Beltoure  
*Alsace, méthode Charmant, 10,5% vol.*

Pierre Larousse Blanc de Blanc Brut  
*Blanc de Blancs, méthode Charmant, 11,5% vol.*



150 ml / 125 ml / 750 ml

22 | 125

22 | 125

33 | 190

15 | 73

17 | 83

### CHAMPAGNES

Champagne Alain Bernard Dizy Premier Cru  
*AOC Champagne, 12,0% vol.*



125 ml / 750 ml

35 | 230

### WHITE WINES

#### ♣ CARAFE WINES

Saint Marc Reserve Sauvignon Blanc  
*IGP Pays d'Oc Languedoc, 12,0% vol.*

Arnaud de Villeneuve Chardonnay  
*IGP Cotes Catalanes, 13,0% vol.*

#### ♣ BOTTLE WINES

Domaine Gayda Flying Solo Grenache Blanc Viogner  
*IGP Pays d'Oc, 13,0% vol.*

🌱🍷 Le Bon Côté Blanc  
*IGP Pays d'Oc Languedoc, 13,0% vol.*

360° Sauvignon Blanc  
*IGP Loire, 12,0% vol.*

Bestheim Riesling  
*IGP Cotes Catalanes, 12,5% vol.*

Bestheim Gewürztraminer  
*IGP Cotes Catalanes, 13,0% vol.*

Chablis Domaine de la Gélinothe  
*AOC, 12,5% vol.*

🌱🍷 Soulographie, Sons of wine  
*Alsace, 12,0% vol.*

Arnaud de Villeneuve Muscat Moelleux  
*IGP Côtes Catalanes, vin de dessert, 12,0% vol.*



150 ml 250 ml 500 ml 1,0l

15 | 24 | 45 | 83

15 | 24 | 45 | 83



125 ml / 750 ml

18 | 98

18 | 98

18 | 98

24 | 134

24 | 134

33 | 190

33 | 190

18 | 98

# Charlotte

pain ❖ vin

## WINE LIST

### ORANGE WINES

- 🌱🍷 Les Vins Pirouette - Eros  
*Alsace, 13,0% vol.*

### ROSÉ WINES

#### ❖ CARAFE WINES

Baron d'Arignac Syrah Rosé  
*IGP Pays de l'Hérault, 12,5% vol.*

Montmeyrac Puissance & Caractere Rosé  
*Vin de France, 11,0% vol.*

#### ❖ BOTTLE WINES

Château de Montguéret  
*AOC D'Anjou Rosé, 12,5% vol.*

### RED WINES

#### ❖ CARAFE WINES

Domaine de la Provenquiere Cabernet Sauvignon  
*IGP Pays d'Oc, 13,5% vol.*

#### ❖ BOTTLE WINES

360° Cabernet Franc  
*IGP Loire, 12,0% vol.*

- 🍷 Le Bon Côté Rouge  
*IGP Pays d'Oc Languedoc, 12,5% vol.*

- 🌱🍷 La Roche Buissière Petit Jo  
*Vin de France, 14,0% vol.*

Château Bel-Air Bergerac  
*AOC Bordeaux, 13,5% vol.*

### NON-ALCOHOLIC WINES

Vina'0° Le Classic Pétillant BIO  
*Vin de France, 0.0% vol., white sparkling wine*

UBY Zero Sauvignon Blanc  
*IGP Gascogne, 0.0% vol., white wine*



125 ml / 750 ml

33 190



150 ml 250 ml 500 ml 1.0 l

15 24 45 83

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125 ml / 750 ml

18 98



150 ml 250 ml 500 ml 1.0 l

15 24 45 83



125 ml / 750 ml

18 98

18 98

33 190

18 98



125 ml / 750 ml

18 98

18 98

