



Charlotte

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 * Nowy Świat * Złota
Kieślowskiego * Inwalidów Square
Cracow Szczepański Square * Mostowa
Wroclaw Pokoyhof Passage * **Poznan** Krysiewiczza

VIENNOISERIE

- Croissant 7.00
- Croissant with filling 9.00
lemon / raspberry
- Croissant fourré 13.00
with almond and rum
- 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
Small pastry flavoured with rum and vanilla with soft baked custard center.
- Éclair 10.00
strawberry / pistachio / vanilla / chocolate
- Macarons 6.00
- White chocolate cheesecake 16.00
- Meringue 6.00
French meringue with a soft center

BREAKFAST

Breakfast is served until closing.

..... ❖

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.*

..... ❖

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

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.



CROQUE

Traditional toasted sandwich with béchamel sauce and Gruyère cheese, served with mixed green salad..

Croque-mademoiselle with zucchini (with a fried egg + 2.00) 30.00

Croque-monsieur with ham (with a fried egg + 2.00) 30.00

Croque-madame with roasted turkey and fried egg 32.00



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.

Mieszanka салат 14.00

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



MENU EXTRAS

Olive et balsamique - small plate of extra virgin olive oil with balsamic vinegar. 6.00

Basket of bread 10.00

Bread and butter - grilled Charlotte bread with demi-sel butter.. 4.00

French fries - served with aioli sauce. 14.00

BOUILLONS

Broths are served from morning till closing.

Meat 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.



PLATS - main courses

Steak haché 42.00

Chopped beef steak, cooked medium, pink peppercorn and Gruyère cheese sauce, French fries.

Coq au vin blanc 38.00

Chicken leg braised in white wine with vegetables, mashed potatoes.

Boeuf Bourguignon 40.00

Beef braised in red wine with vegetables, mashed potatoes.

Alsatian-style zander 40.00

Baked zander served with poured noodles in Mornay sauce with green peas and herb butter.

Ratatouille 34.00

Stewed vegetables, homemade basil pesto, Charlotte bread.



SPÉCIALITÉS Charlotte

Vegetable salad with ham 18.00

Vegetable salad, home-made mayonnaise sauce with anchovy, ham, baguette.

Cod Brandade 18.00

Cod and boiled potato paste, capers salsa, red onion pickles, slice of rye bread.

Eggs with truffle mayonnaise 18.00

Boiled eggs, truffle mayonnaise, fresh tarragon, rye bread.

Baked leeks with herb cottage cheese 18.00

Butter-roasted leeks, herb cottage cheese, chive sauce, 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.

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.