



Charlotte

chleb ♣ wino

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
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.

French breakfast 18.00

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 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 homemade 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.

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 26.00

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

Paysanne 26.00

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

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.

SOUPS

We serve a different soup every weekday.

We serve soups from 12:00 pm

Soup of the day 19.00

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 30.00

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

Croque-monsieur 30.00

*Classic baked sandwich with ham, béchamel sauce and Gruyère cheese, green salad.
(with fried egg 32.00)*

Croque-madame 32.00

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

Provençal Ratatouille with fresh vegetables 32.00

Sewed vegetables, homemade basil pesto, Charlotte bread.

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.

Foie à la Charlotte 20.00

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

Quiche du jour 18.00

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

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.

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 Buskowianka 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

SARKLING WINES

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



22 | 125

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

22 | 125

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

15 | 73

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

17 | 83

CHAMPAGNES

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



35 | 230

WHITE WINES

♣ CARAFE WINES

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



15 | 24 | 45 | 83

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

15 | 24 | 45 | 83

♣ BOTTLE WINES

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



18 | 98

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

18 | 98

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

18 | 98

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

24 | 134

Bestheim Gewürztraminer
IGP Côtes Catalanes, 13,0% vol.

24 | 134

Chablis Domaine de la Gélinotte
AOC, 12,5% vol.

33 | 190

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

18 | 98

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pain ❖ vin

WINE LIST

ORANGE WINES

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



33 | 190

ROSÉ WINES

❖ CARAFE WINES

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



15 | 24 | 45 | 83

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

15 | 24 | 45 | 83

❖ BOTTLE WINES

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



18 | 98

RED WINES

❖ CARAFE WINES

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



15 | 24 | 45 | 83

❖ BOTTLE WINES

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



18 | 98

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

18 | 98

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

18 | 98

NON-ALCOHOLIC WINES

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



18 | 98

- UBY Zero Sauvignon Blanc
IGP Gascogne, 0,0% vol., white wine

18 | 98



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BAR

APERITIF

Martini Fiero&Tonic

Martini Fiero, tonic, orange slice

0% Martini Floreale Sour

Martini Floreale, lemon juice, sugar syrup, protein

Kir / Kir Royal

Crème de Cassis de Bourgogne, Sauvignon Blanc

Crème de Cassis de Bourgogne, Beltoure

Kir Pêche / Kir Pêche Royal

Peach liquor, Sauvignon Blanc

Peach liquor, Beltoure



28

28

20 / 22

20 / 22

COCKTAILS

French Martini

vodka, creme de cassis, pineapple juice, lemon juice

Paris Whisky Sour

whisky, cabernet sauvignon, lemon juice, sugar syrup,

angostura bitters, protein

Calvados with tonic

cognac calvados d'estou fine, Henry Thomas tonic

Punch

fruit, rosé, vodka

Mimosa

Beltoure, fresh orange juice, grenadine

Mimosa 0%

Le Classic Peillant BIO 0%, fresh orange juice, grenadine

French 75

gin, Beltoure, lemon juice, sugar syrup

Aperol Spritz

Aperol, Beltoure



30

30

28

18 | 69 //

22

22

28

28

DIGESTIF



Calvados D'Estou Fine

AOC Calvados, 40,0% vol

16

BEER

1664 Blanc 330 ml, 5,0% vol.

Estrella Galicia lager, 330 ml, 5,0%

Estrella Galicia 0% lager, 330 ml, 0,0%

16

16

16