



Charlotte

chleb ♣ wino

WILANÓW

Monday - Wednesday 7.00 - 22.00

Thursday - Friday 7.00 - 23.00

Saturday 8.00 - 23.00

Sunday 8.00 - 22.00



Warsaw Zbawiciela Square ♣ Próżna ♣ Trzech Krzyży Square
Kieślowskiego ♣ Inwalidów Square

Cracow Szczepański Square ♣ Mostowa

Wroclaw Pokoyhof Passage ♣ **Poznan** Krysiewicza

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
Rugelach	8.00
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

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 Charlotte lemonade.*

Breakfast with egg 28.00

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

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.



CROQUE

*Traditional baked sandwich with béchamel sauce
and Gruyère cheese, served with green salad.*

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

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

Croque-madame *with sliced roast turkey and fried egg* 32.00



SALADS

Nicoise 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.

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

Provençal Ratatouille with fresh vegetables 32.00

Stewed 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.*

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 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

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

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.

CHAMPAGNES

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

WHITE WINES

❖ CARAFE WINES

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

❖ BOTTLE WINES

Domaine Gayda Flying Solo Grenache Blanc Viognier
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 Gélinotte
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.



🍷 22 | 125

🍷 22 | 125

🍷 33 | 190

🍷 15 | 73

🍷 17 | 83



35 | 230



15 | 24 | 45 | 83



18 | 98

18 | 98

18 | 98

24 | 134

24 | 134

33 | 190

33 | 90

18 | 98

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pain ❖ vin

WINE LIST

ORANGE WINES

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

ROSÉ WINES

❖ CARAFE WINES

- 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



33 190



15 24 45 83



18 98



15 24 45 83



18 98

18 98

33 190

18 98



18 98

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



150 ml / 300 ml / 400 ml

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

Punch

owoce, rosé, wódka

Mimosa

Beltoure, fresh orange juice, grenadine

Mimosa 0%

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

French 75

gin, Beltoure, lemon juice, sugar syrup

Aperol Spritz

Aperol, Beltoure



150 ml / 150 ml / 300 ml

30

30

18 | 69 //

22

22

28

28

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