



Chef



Chez\_hanna93



Chez\_hanna

# Starters

## Hanna's Salad

### 🥬 Vegetables (+1,00 €)

Cucumber, carrot, zucchini, radish, tomato, onion, mushrooms, broccoli, pickles, black olives / Avocado (+2,50 €)

### 🍓 Fruits (+1,00 €)

Pomegranate, mango, strawberry, raspberry, blueberries, cranberry, green Granny Smith apples

### 🧀 Fromages (+1,50 €)

Feta, parmesan shavings / Burrata (+4,50 €)

### 🍗 Protéines (+2,50 €)

Smoked chicken, sliced chicken, crispy chicken, smoked salmon, crispy shrimp (6pieces +3,50€),

Oeuf dur/ Quinoa (+1,50€)

### 🌰 Fruits à coque (+0,70 €)

Pine nuts, walnut halves, toasted hazelnuts, pumpkin seeds, plain croutons

**Starting From 4.50€**

## Omelette's Hanna

🥬 Vegetables (+1,00 €) : Caramelized onions, tomato, spinach shoots, mushrooms

🧀 Cheeses (+1,50 €) : Cheddar, Emmental

🍖 Meats (+2,00 €) : Bacon, sliced Chicken

🐟 Fish (+2,50 €) : Salmon

**Starting From 6.90€**

## Bianca Buratta

Burrata, colorful tomato carpaccio, pesto cream, balsamic glaze

**10.90€**



# SIGNATURE DISH OF <sup>TM</sup> Hanna

\*MENUS CANNOT BE MODIFIED; ONLY EXTRAS OR SUPPLEMENTS CAN BE ADDED.

## THE HANNA PLATE ✨

Toasted country bread tartines, scrambled eggs, homemade guacamole, salmon, pomegranate, cucumber, tomato, olives, feta, shrimp duo, twister potatoes with sauce, Nutella pancakes with fresh fruit

\*Served with a classic hot drink and orange juice or apple juice

Freshly squeezed orange juice +2€

**19,90€**

## HANNA'S <sup>NEW</sup> PLATTER

Toasted baguette and country bread, croissant, cheese duo, chicken charcuterie duo, hard-boiled egg, cucumber, feta and tomato salad, jam, butter, cream cheese, black olives, white cheese verrine.

\*Served with a classic hot drink and orange juice or apple juice

Freshly squeezed orange juice +2€

**19,90€**

## HANNA'S TRAVEL

\*Servis avec \*Served with a classic hot drink and orange juice or apple juice

Freshly squeezed orange juice +2€

**15,90€**



Egg (omelettes, fried, or scrambled), Toasted country bread, Salmon, Avocado, Fresh cheese, Verrine of white cheese.



Egg (Omelettes, Fried or Scrambled), Cold Cuts, 1 Mssemen, 1 Baghrir, Bread, Olives, Butter, Honey, Laughing Cow Cheese,



## Hanna' In NEW-YORK



Egg (Omelettes, Fried or Scrambled), Toasted Muffin Bread, Cheddar Meltdown, Bacon, Potato Twisters, Barbecue Sauce, White Beans with Tomato.

NON-MODIFIABLE DISHES\*

# Salty

## Toast



### The Lady.

Toasted Brioche with Parmesan and Pesto, Buratta, Pastrami, Sun-dried Tomatoes, Arugula & Roasted Pine Nuts.

16.90€

### The Lady d'Ozz

Toasted Brioche, Homemade Guacamole, Smoked Salmon, Poached Egg, Hollandaise Sauce, Candied Cherry Tomatoes, Pomegranate, Arugula & Roasted Hazelnuts.

### The Waffle <sup>NEW</sup>

Waffle, melted cheddar, grilled bacon with maple syrup, pan-fried mushrooms, candied onions, fried egg, crispy onions, barbecue sauce

14.90€

### Waffle d'Ozz <sup>NEW</sup>

Waffle, Homemade Guacamole, Cream Cheese, Lemon Dill, Smoked Salmon, Sun-Dried Tomatoes, Pomegranate, Feta



### Avocat d'Ozz

From 12.90€

Toasted Country Bread, Homemade Guacamole, Feta, Pomegranate & Vegetable Tagliatelle.

- Vegetables: Candied onions / Mushrooms (+1€00)
- Poached egg (+1€20)
- Meats: Bacon / Sliced Chicken (+2€00)
- Fish: Salmon (+2€50)



### Minion Eggs

Toasted Muffin Bread, Homemade Guacamole, Poached Egg & Hollandaise Sauce.

- Bacon : 13.90€
- Salmon : 14.50€

### Minion Fit'

Toasted whole grain bread, creamy scrambled eggs, fresh arugula, melted onions, homemade guacamole and melted cheddar cheese.

- Poulet : 15.90€
- Salmon : 15.90€

(Served with Salad or Potato Twisters)

## Burgers & Fajitas

### Fajicado

13.90€

Trio of Fajitas, Arugula, Avocado, Mango, Crispy Shrimp, Dynamite sauce accompanied by Twister Potatoes and its sauce.

### Fajibelo

13.90€

Trio of Fajitas, Raw Vegetables, Candied Onions, Arugula, Crispy Chicken accompanied by Twister Potatoes and its sauce.

### Little Crispy. (Guacamole Maison 🏠: 1,50€) 14.90€

Multigrain Burger Bun, Crispy Chicken, Melted Cheddar, Candied Onions, Arugula, served with Twister Potatoes and Spicy Sauce.

### Captain Burger

16.90€

Squid ink burger bun, homemade sauce, pickles, candied onions, tomato, salad, minced steak, melted cheddar cheese, fried egg, served with twister potatoes and sauce.

## Dishes

### Le Siméon

17.90€

Salmon steak, quinoa rice duo, candied pineapple compote, roasted seasonal vegetables with Thai sauce.

## Hanna's Kids

### Breakfast

6.00€

Cereals, Milk, Pancakes, Nutella, Caprisun.

### Lunch

9.90€

Burger bun, minced steak, melted cheddar, ketchup accompanied by potato twisters, caprisun and apple compote.

OR

8.90€

Mini Chicken Tacos, served with Potato Twisters, CapriSun and Applesauce.





# Sucre



**1** Choose yours **SWEET** pleasure

**Lady Toast**  
(Lost Brioche)

Flavors : 11.90€  
Fruity : 10.90€



**Waffle**  
(Waffle)

Flavors : 11.90€  
Fruity : 10.90€



**Delicious Fluffy**  
(Pancakes)

Flavors : 12.90€  
Fruity : 11.90€



**2**

## Five Flavors TO CHOOSE FROM

### **Petertache**

Pistachio mascarpone, fresh red fruits, crunchy pistachio pieces and red fruit coulis.

### **Vaïana**

Vanilla mascarpone, fresh red fruits, white chocolate shavings and red fruit coulis.

### **Casse- noisette**

Hazelnut mascarpone, fresh red fruits, milk chocolate shavings and hazelnut pieces.

### **Kalabanana**

Salted caramel mascarpone, banana, milk chocolate shavings, hazelnut pieces and caramel or Nutella coulis.

### **Coco Rio**

Coconut mascarpone, fresh mango, coconut shavings, passion fruit pieces and mango coulis.

### **Fruité**

Seasonal fruits, milk chocolate fondue and whipped cream.

Also available in small! €5.50



### **Frozen Fit'**

Homemade granola, seasonal fruits, cottage cheese, chia seeds, honey.  
(To stay fit!)



### **Frozen Hanna**

Homemade granola, seasonal fruits, cottage cheese, chia seeds, honey.

10.90€

# Drinks

## HOT DRINKS



### CLASSICS



Espresso	2.00 €
Long Coffee	2.80 €
Coffee Cream	3.50 €
Hot Chocolate	3.80 €
Moroccan tea	3.50 €

### SIGNATURES *Café*

Cappuccino	3.80 €
Viennese Cafe	4.00€
Flat White / Latte	4.00 €
Caramel Macchiato	4.50 €
Viennese Chocolate	4.50 €
Matcha /Chai Latte	5.00 €
Ice Coffee	6.00 €
Ice Matcha	6.00 €

## FRESH DRINKS

### SODA / WATER

Cola Breizh	1.80 €
Oasis Tropical	1.50 €
Oasis Cassis	1.50 €
Lipton Ice Tea	1.50 €
Schweppes Agrumes	1.50 €
San Pelligrino	1.50€
Still Water	1.30 €

### SMOOTHIES

<b>Hanna Baker:</b> Mangue, Fruit de la Passion, Lait de Coco	6.00 €
<b>Hanna Berry:</b> Fraise, Citron	6.00 €
<b>Hanna Prot':</b> Lait Végétal, Flocons d'Avoine, Beurre de Cacahuète, Banane, Whey Vanille	6.00 €

### FRESH JUICE

<b>Apple Juice</b>	3.00 €
<b>Orange Juice</b>	4.50 €
<b>Homemade Lemonade</b>	4.50 €
<b>Green Detox:</b> Celery, Cucumber, Granny Smith Apple, Pineapple, Lemon, Ginger	6.00€
<b>Good Glow:</b> Orange, Carrot, Lemon, Turmeric	6.00 €
<b>Booster:</b> Beetroot, Carrot, Orange, Ginger	6.00 €

### ORGANIC LEMONADES

Ginger Lemonade	3.00 €
Blood Orange Lemonade	3.00 €
Lime Lemonade	3.00 €
Passion Fruit Lemonade	3.00 €



# Gluttony



## GOURMET BAR



Croissant	1,50€	Cheesecake Cookies	4.00€
Muffin	3,50€	Milk Chocolate Cookie	4,00€
Caramel Apple Cake	3,90€	White Chocolate Cookie Cranberry	4,00€
Lemon Cake	3,90€	Red Velvet Cake	5,00€
Chocolate Mousse	4,00€	Belgian Chocolate Cake	5,00€
Carrot Cake	4,00€	Chocolate, Caramel Cake, Pecan Nuts	5,00€

## EXTRAS (+)

### SWEET

Butter	1.00 €
Honey	1.00 €
Jam	1.00 €
Nutella	1.00 €
Amlou	1.00 €
Baghrir	1.50 €
Msemen	1.50 €
Syrup Monin Caramel Vanilla	0.70 €
Alpro Vegetable Milk	0.70 €

### SALY

Olive Oil	1.00€
Guacamole	1.50 €
Avocado	2.00 €
Bacon / Sliced Chicken	2.00 €
Salon	2.50 €
Tempura Shrimp (x2)	3.50€
Potato Twisters	2.50 €
Sweet Potato Fries	3.50 €

