



**BABETTE**  
*Café*

**AVAILABLE**  
*for dine-on or takeaway*

### *Sharing platters*

Vegetarian .....	€15
Mature cheeses from Frédéric Ledoux .....	€16
Charcuterie from Olivier Brosset .....	€18
Mixed (cheese & charcuterie) .....	€20

### *Main courses*

Big Caesar salad .....	€21
Romaine lettuce, chicken fillet coated with cornflakes, tomato confit, parmesan, anchovy Caesar sauce	
Babette Paris La Villette burger .....	€22
Bo&Mie brioche bun, 180g Limousin minced beef, farmhouse Saint-Nectaire cheese, homemade Béarnaise sauce, tomatoes, salad, home-made fries with spices	
Croque-Monsieur .....	€18
Bo&Mie sourdough bread, truffle-glazed ham from Olivier Brosset, Comté cream, mesclun salad	

### *Desserts*

Grand Cru Michel Cluizel chocolate mousse .....	€9
Apple tarte tatin with whipped cream .....	€9
Roasted apricots, honey cream, scoop of olive oil ice-cream .....	€9
Lemon meringue pie .....	€9
Brioche French toast with a scoop of vanilla ice cream .....	€9
Seasonal fruit Charlotte .....	€9