

Welcome

Our

Menu

MIRAFLORES · LIMA

La
Crème
de la
Crème

CAFÉ FRANÇAIS

Drinks

01. Espresso bar

Espresso	8
<i>single, double, macchiato</i>	
Americano	9
Cortado	10
Cappuccino	13
Flat white	13
Latte	14
Mocha latte	15

Extras

Plant-based milk	3
<i>almond, oat or coconut</i>	
Homemade syrup	3
<i>hazelnut, praline, vanilla or caramel</i>	
Homemade Chantilly	3

02. Iced bar

Cold brew	14
Cold brew latte	15
Cold brew mocha	16
Cold brew orange	15
Iced espresso orange	14
Iced Cappuccino	14
Iced latte	15
Iced mocha latte	16

Extras

Plant-based milk	3
<i>almond, oat or coconut</i>	
Homemade syrup	3
<i>hazelnut, praline, vanilla or caramel</i>	
Homemade Chantilly	3

03. Without coffee

Hot chocolate	14
Matcha latte	15
Iced Chocolate	14
Iced matcha orange	16
Iced matcha latte	15

Extras

Plant-based milk	3
<i>almond, oat or coconut</i>	
Homemade syrup	3
<i>hazelnut, praline, vanilla or caramel</i>	
Homemade Chantilly	3

04. Detox

Lima green detox	12
<i>cucumber, green apple, mint, spirulina & lemon</i>	
Sunshine detox	12
<i>orange, carrot, ginger & lemon</i>	
Pink detox	12
<i>beetroot, red apple & lemon</i>	

05. Classic refreshers

Homemade syrup, still or sparkling water 11

raspberry, strawberry, red berries or passion fruit

Pink lemonade 13

lemon & red fruits

Tropical lemonade 13

lemon, mango and passion fruit

Freshly squeezed orange juice 10

06. Tea & infusions

"La Fidelia"© tea 12

chai de los apus, delirio de amor, radiant lemon verbena, beloved chamomile, cacao clouds, celestial nuña, sacred jungle, temptation of the andes

House black tea 14

Iced tea 12

green tea, lemon & red fruits

07. The essentials

Sparkling mineral water 10

Mineral water 10

Coca-Cola 10

classic or sugar-free

Inca-Cola 10

classic or sugar-free

Breakfasts & brunches

01. Breakfasts

The Classic 22

Choice of a drink on the menu + 1 pastry of your choice

The Bonjour 30

Choice of a drink on the menu + 1 pastry of your choice + 1 orange juice

The Continental 35

Choice of a drink from the menu + 1 pastry of your choice + 1 orange juice + 1/2 baguette with butter

The French Breakfast 23

3 eggs of your choice (French-style omelette, fried eggs or scrambled eggs) + ham + 1/2 baguette with butter

Extras

French jam "Bonne-Maman"® 4

strawberry, blackberry or peach

02. Brunches

Only valid

friday, Saturday or Sunday from 9am to 3pm

1 person **47**

roasted potatoes, ham, 1 egg of your choice, fruit salad, 1 drink of your choice, 1 viennoiserie of your choice & 1 freshly squeezed orange juice.

2 people: **80**

roasted potatoes, ham, 2 eggs of your choice, fruit salad, 2 drinks of your choice, 1 viennoiserie of your choice, 1/2 baguette & 2 freshly squeezed orange juices.

Extras

French jam "Bonne-Maman"© **4**

strawberry, blackberries or peach

Savoury

01. Salads

Parisian salad 20

salad, ham, egg, emmental & raw mushrooms

Monsieur Seguin salad 20

arugula, goat cheese croutons & cherry tomatoes

Niçoise salad 20

salad, tuna, egg, olives, cherry tomatoes, cucumber & anchovies

Chicken salad 21

salad, chicken, bacon, gruyère, croutons & homemade Caesar dressing

Extras

Gourmand 4

chicken, ham, tuna or hard-boiled egg

Cheese 4

emmental or goat cheese

02. Sandwiches (1/2 baguette)

Parisien 17

ham, butter & pickles

Parisien gourmand 18

ham, butter, emmental & pickles

Normand 20

ham, butter, brie, Dijon mustard & pickles

Jurasien 20

ham, butter, morbier, old-style Dijon mustard & pickles

Lyonnais 19

dry-cured sausage, butter & pickles

Niçois 19

*tuna, hard-boiled egg, tomato, lettuce & homemade
mayonnaise*

Cocorico 18

chicken, tomato, lettuce & homemade mayonnaise

Cocorico Gourmand 21

*chicken, bacon, tomato, lettuce, hard-boiled egg & homemade
mayonnaise*

Monsieur Seguin 19

goat cheese, arugula, walnuts & honey

Monsieur Seguin gourmand 21

goat cheese, chicken, cherry tomato, arugula, walnuts, & honey

Extras

Gourmand 4

chicken, ham, tuna or hard-boiled egg

Cheese 4

emmental or goat cheese

Bowl of salad of the day 6

03. Small appetites

Gratinated croque-monsieur 17
sandwich bread, ham, butter & gruyère

Croque-madame 21
Gratinated Croque-monsieur + 1 fried egg

Quiche Lorraine mini 13
emmental & bacon

Sylvette salad 23
layered beetroot & goat cheese millefeuille & toasted sesame

04. Aperitif

French cheese platter 40

Mixed platter: French cheeses & 45
charcuterie

Sweet

01. Pastries

Chocolate tartlet, salted butter
caramel 18

Red fruit tartlet 18

Paris-Brest 19

Chocolate éclair 18

Coffee éclair 18

Caramel éclair 18

Lemon meringue tartlet 18

Crème brûlée 17

Pistachio crème brûlée 17

Chocolate mousse 16

*60% chocolate (from Tarapoto) or 80% chocolate (from
Ayacucho)*

Macaron (XI) 6

*chocolate, salted butter caramel, raspberry, lemon, vanilla or
pistachio.*

Extras

Homemade Chantilly 3

02. Viennoiserie

Butter croissant	10
Chocolate croissant	11
Pain aux raisins	13
Commercy madeleines (x2)	6
Bordeaux cannelé (x1)	5
Chouquettes (x6)	12
Baguette bread	10

03. Healthy choices

Fruit salad	17
<i>strawberries, raspberries, blueberries, pineapple, passion fruit, red fruit syrup & mint</i>	
Bowl of yogurt with fruit	17
<i>strawberries, raspberries, blueberries, chia seeds & honey</i>	
Açaï bowl with fruits	18
<i>Açaï, bananas, strawberries, raspberries & blueberries</i>	

Extras

Granola	3
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04. Gourmet moments

Café gourmand	35
<i>5 mini desserts & 1 drink of your choice</i>	
The house sweet "Tea Time" for 2 people	65
<i>5 mini desserts, 3 macarons & 2 drinks of your choice</i>	
The house sweet and savory "Tea Time" for 2 people	65
<i>5 mini desserts, 4 mini quiches & 2 drinks of your choice</i>	

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