



CAFÉ CAILLOU

RUE DE GRENELLE

BREAKFAST



BREAKFAST SETS

(7am-11:30am)

PETIT CAILLOU

HOT DRINK

Espresso, americano, with milk

SQUEEZED ORANGE JUICE

VIENNOISERIE or JAM TOAST

9,50

CAILLOU

HOT DRINK

Espresso, americano, with milk

SQUEEZED ORANGE JUICE

VIENNOISERIE AND JAM TOAST

COTTAGE CHEESE AND HOMEMADE GRANOLA

15

GROS CAILLOU

HOT DRINK

Espresso, americano, with milk

SQUEEZED ORANGE JUICE

VIENNOISERIE AND JAM TOAST

COTTAGE CHEESE AND HOMEMADE GRANOLA

PLAIN OMELETTE or FRIED EGGS

17,50

À LA CARTE

HOMEMADE ONION SOUP

10,5

SMOKED SALMON

22,5

SIX VERY BIG SNAILS
from Les Escargots de Valentin

18

BUNS SALMON, AVOCADO, CHIVES CREAM

14

BUNS CHICKEN AND BACON, COCKTAIL SAUCE

13

OMELETTE / FRIED EGGS

10

*Extra + 2
extra ham, cantal cheese, bacon, mushrooms,
white ham from olivier broset*

FINE CHEESES

selected from
«Mont du Cantal»

SMALL	MEDIUM	LARGE
10	15	20

HOMEMADE BLEU D'AJVERGNE
CHEESE PATE

9

DELICATESSEN CELLAR

MIXED PLATE

21

HAM FROM CANTAL
matured 12 months

12

DRIED SAUSAGE

9

CHORIZO

9

RILLETTE

9

DESSERTS

ARTISANAL BABA, WITH « RATAFIA CHAMPENOISE »
solera Henri Giraud, homemade sweet whipped cream

12,50

LARGE FRENCH TOAST WITH « BRIOCHE »
*homemade salted caramel or
chocolate sauce, homemade sweet whipped cream*

10

PROFITEROLES FROM « FU DE PATISSERIE »
*with vanilla ice-cream, homemade Valrhona chocolate sauce,
homemade sweet whipped cream*

12,50

HOMEMADE UPSIDE DOWN APPLE TART
homemade sweet whipped cream

12,50

PARIS-BREST FROM « FU DE PATISSERIE »
12,50

HOT DRINKS

Espresso (100% arabica), decaf	2,70
Coffee with milk	6
Cappuccino	6
Double espresso (100% arabica)	5,40
Hot chocolate Valrhona	5,50
Viennese coffee or chocolate	6
Hot wine with cinnamon	6
Grog with rum	6
Irish Coffee (irish Whisky)	12
French Coffee (Cognac or Armagnac)	12
Tea « Conservatoire des Hémisphères »	5,50
<i>Palais d'hiver, English Breakfast, Anna Pavlova, Sencha de Kyushu, Bethléem</i>	
Infusions « Conservatoire des Hémisphères »	5,50
<i>Ambre Bourbon, Lettres Birmanes, Conversation au jardin</i>	
Hot milk	4,50
Lemon with hot water	6,50
Extra sweat whipped cream.....	2,50

COLD DRINKS

Artisanal Lemonade La Mortuacienne (33cl)	5,50
Coke, Diet Coke (33cl)	5,50
Orangina (25cl)	5,50
Perrier (33cl)	5,50
Tonic Water La French, Ginger Beer La French (25cl)	6,50
Homemade sparkling lemon water with mint and ginger (25cl)	7,50
Abatilles plain, sparkling (33cl)	5,50
Homemade iced coffee, iced Latte (25cl)	6,50
Homemade ice tea (25cl)	6,50
Freshly squeezed orange or lemon	6
Fruit juice (25 cl) <i>orange, apple, pineapple, apricot grape</i>	5,50
Tomato juice	5,50

CHAMPAGNE

DRAPPIER	
Brut Nature	75
SUENEN	
Oiry Grand Cru 2019 Blanc de Blanc	140
La Coclucette Grand Cru 2016 Blanc de Blanc	272
JEAN MARC SELEQUE	
Solessence Extra Brut	95
Quintette Chardonnay	115
Soliste Chardonnay 2018 1er Cru	155
Partition 2017 Extra Brut	161
Solessence Extra Brut Magnum	190
Partition 2014 Extra Brut Magnum	350
HENRI GIRAUD	
Esprit Nature	105
Dame Jane Blanc de Noirs	155
M.V.	235

Open from monday to saturday, from 7 am to 11 pm
Continuous service from noon to 10:30 pm
Prices in euros, taxes and service included. minimum payment by credit card 1 euro