



Menu



Scan me!

Freshly made, we are preparing every pancake following the traditional Japanese way, please be prepared to wait approximately 20 minutes.

„Trees that are slow to grow bear the best fruit“ - Molière

Crème de la Crème

Simple but classic: our pancakes served with whipped cream, maple syrup and lime zest

10.9

Fruits jolis, jolis

An ode to all vitamin lovers: our pancakes served with fresh fruits, whipped cream and maple syrup

12.9

Oh lá lá Matcha

The green dream: pancakes served with whipped matcha cream, fresh fruits and a fine touch of matcha powder

13.9

Poire belle Hélène

Our interpretation of the French dessert served with pear in syrup, whipped cream, chocolate sauce and almond slivers

11.9

Le Banana Split

The classic remixed: banana, whipped cream, chocolate sauce and almond slivers meet our pancake duo

11.9

Mon Tiramisu

A touch of Dolce Vita: pancakes with mascarpone cream, fresh fruits and fine cocoa powder

13.9

Le Choix du Chef

Sweet surprise: pancakes with seasonal toppings - lovingly arranged and always new!

12.9/13.9
cf board

Savory - Monday to Friday (except bank holidays)

La Tarte à la Tomate et au Comté*

Unmistakable French: homemade tarte with fresh tomatoes, Dijon mustard and Comté, an aromatic raw cheese from the Franche-Comté region

6.9

*depending on availability
All prices shown are in € incl. VAT

LUFFY PANCAKE



Japanese Soufflé Style



For information about ingredient that may cause allergies or intolerances please ask our service staff.