



# World Living Cuisine

## A History of Innovation

2014  
Birth



Successful launch  
of cakes made  
with sprouted  
grains in  
Provence

Our Heritage



Union of aromatic  
tradition and  
agricultural innovation  
rooted in Haute-Provence

The Symbiosis  
Le Canebier  
11 Years of Research



Alliance of noble  
hemp and savory  
sprouted grains

**Discover our selection of recipes exclusively based on  
100% homemade products, rich in superfoods.**

### Certified Organic

Ingredients from certified organic farming.



### 100% Homemade

Homemade products, sourced directly from  
producers.



### No Additives

Without any additives nor processed sugar.



# Canebier Café FRANCHISES: OUR GASTRONOMIC MANIFESTO

We reinterpret **world cuisines** by focusing on **superfoods**, such as **hemp seed** and Essene preparations (= **sprouted seeds**)

## INSPIRATIONAL TERROIRS - SIGNATURE CREATIONS

<b>Provence</b>	Royal Pissaliette (= Anchovies-Free Pissaladière) with a Bouquet of Flaked Seaweed
<b>Himalaya</b>	Essene Nepalese Samosas (Sprouted Grains) with Hempfu (Hemp Tofu)
<b>Eastern Mediterranean</b>	Lebanese Falafels with Hemp Seeds
<b>Horn of Africa</b>	Ethiopian Injera with Sweet Chickpea Shiro
<b>America</b>	Mexican Quesadillas with Bormes-les-Mimosas' Nopalitos

# Travel around the world... without leaving the table



# Our Products

Explore our rich & varied menu and discover our exclusive specialties:

## GUARANTEES OF EXCELLENCE



Proprietary processes developed in a food-grade laboratory



Zero THC  
Systematic chromatographic analysis



100% plant-based synergy  
Additive-free  
(Organic cheese-based options available)



Direct sourcing from producers

## Special Breads

Special nutritional balance breads, rich in protein and nutrients

## Plant-Based Options

The green color of the first letter of each item indicates 100% plant-based options

## Supplements

Each dish listed can be customized as desired, with a multitude of possible combinations

## Order Codes

To order quickly, indicate the reference of your dish's letter-number codes, with underlined characters for supplements and sides

# Bakery-Panetry-Creperie-Jafflerie

## Giant Tropezian Breads

Our **exclusive** dough **formula** is up to **2 times richer in proteins, essential amino acids, and nutrients** than conventional recipes. With its **low carbohydrate content** (low carb), it is more nourishing and economical. Moreover, it **remains supple for several days**.

Spelt flour (the famous "Gaulish wheat"), hemp seed and aromatic hemp floral waters from Haute-Provence for a **subtle organoleptic explosion**, rich in precious active ingredients, 0.00% THC.

		..8	..4	..2	..1
		<b>1/8</b> (115 g)	<b>1/4</b> (240 g)	<b>1/2</b> (490 g)	<b>Whole</b> (1 kg)
JA.	<b>Plain</b>	2,50€	4,50€	8€	15€
JR.	<b>Black Olive</b>	3€	5,50€	10€	19€
JG.	<b>Grenoble Walnut</b>	3,25€	5,75€	10,50€	20€
JZ.	<b>Date, Brazil Nut</b>	2,75€	5€	9,50€	18,50€
JB.	<b>Apricot, Fig, Grenoble Walnut</b>	3,50€	6€	11,50€	21,50€
JC.	<b>Raisin</b>	3€	4,75€	9€	17€
JF.	<b>Truffle</b>	12€	23€	44€	85€



## Salads

made with green salad, except Iceberg.



		..1 Small Bowl	..2 Main Bowl	..3 Share Plate
CS.	<b>Caesar Salad:</b> with croutons of Tropezian bread and white sauce	8€	15,50€	30€
GS.	<b>Warm Goat Cheese Salad:</b> with mixed nuts and dried fruits	8,75€	17€	33€
TS.	<b>Thai Salad:</b> mango, avocado, green onion, lime, Brazil nuts, sweet pepper, fresh cilantro and sweet and savory sauce	8,50€	16,50€	32€
QS.	<b>Quinoa Salad:</b> cucumber, avocado, bell peppers, red onion, lime and fresh cilantro	7,75€	15€	29€
ES.	<b>Ethiopian Salad:</b> 50-50 diced raw vegetables and seasonal fruits, pieces of lime pulp	8,50€	16,50€	32€
MS.	<b>Madagascar Wild Rice Salad:</b> cherry tomatoes, christophine, green onions, ginger, and fresh cilantro	6,75€	13€	25€
FS.	<b>Fusilli Pasta Salad:</b> with whole spelt, onion, tomato pulp and fresh basil	7,50€	14,50€	28€

# Essene Preparations



Discover our Essene preparations, combining **flavor and nutrition** with respect for the environment.

## Noble Ingredients

Made with **sprouted grains**, and **hemp seeds**, THC-free (0.00%).



## Organic Certification

Certified organic products, for **superior quality**, in symbiosis with nature.

## Thin Galettes

**90g** - Ø = 22cm; CR: Spelt; TS: no corn, no wheat; NJ: Teff

		..1	..6	..7	..8
		per unit	per 6	per 12	per 24
CR.	<b>Crepes</b>	1,25€	7,25€	14,25€	28,25€
TS.	<b>Tortillas</b>	1,50€	8,75€	17,25€	34,25€
NJ.	<b>Injeras</b>	1,75€	10,50€	20,75€	41,25€

*Rich in nutrients and easily digestible, ideal for everyone, appreciated by sensitive intestines.*

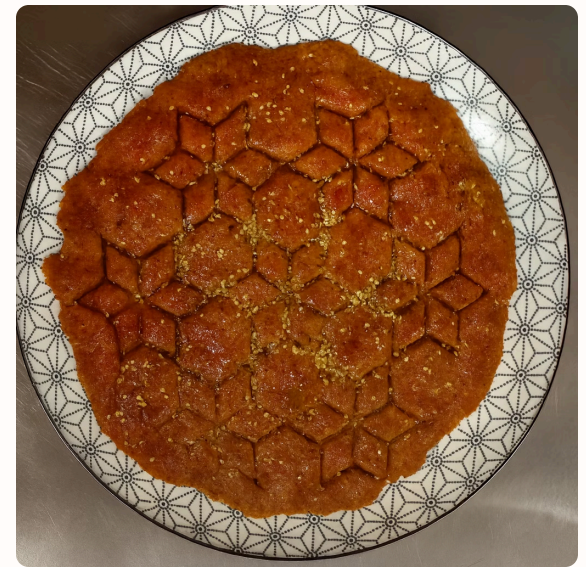


## Our 7-Multigrains™ blend is available in several formats:

	150 g	300 g	450 g	1 kg
	N41	N42	N43	N44
<b>Long Fries/Churros</b>	3,50€	6,75€	9,75€	21€
	N51	N52	N53	N54
<b>Small Fries/Croutons</b>	4€	7,75€	11,25€	24€



	¼	½	Whole	Per 10
	N64	N62	N61	N60
<b>Thick Pancakes</b>	<b>90 g</b> 2,40€	<b>190 g</b> 4,50€	<b>380 g</b> 8,50€	<b>3,8 kg</b> 72,25€
	N74	N72	N71	N70
<b>Double Pancakes</b>	<b>180 g</b> 4,50€	<b>380 g</b> 8,50€	<b>760 g</b> 16€	<b>7,6 kg</b> 136€



## Composed Plates and Accompaniments



### Composed Plates

A1	<b>Grilled Miguettes with Salt</b>	6,50€
A2	<b>Grilled Miguettes with Herbs de Provence</b>	7,50€
A3	<b>Grilled Tandoori Miguettes</b>	8€
A4	<b>Melted Goat Cheese Tomme (Raw milk) on Grilled Miguettes</b>	13€
A5	<b>Crispy Miguettes with Fourme d'Ambert</b>	12€
A6	<b>Crispy Raclette-Miguettes</b>	11€
A7	<b>Miguettiflette : Reblochon, Miguettes, Grilled Hempfu, Caramelized Onions</b>	14€

### Accompaniments

5€	• <b>Samosas</b> (3 pieces)	• <b>Spring Rolls</b> (3 pieces)
4€	• <b>Falafels</b> (3 pieces) • <b>Grilled Hempfu</b> • <b>Mesclun Salad</b>	• <b>Gyozas</b> (2 pieces) • <b>3-Rice Blend</b> (whole, black & wild)
3€	• <b>Green Salad</b> • <b>Nori Chips</b>	• <b>Tricolor Quinoa</b>
2€	• <b>Nopalito</b>	• <b>Tropézienne Bread Crumbs</b>
1€	• <b>Nori Flakes</b>	• <b>Grilled Walnuts</b>



Spread made from a grilled slice of our signature **Tropezian softbread** made of **homemade whole hemp milk**



## Bruschettas

Q1	Tomato Sauce and Emmental	5€
Q2	Tomato Sauce and Grilled Hempfu	5€
Q3	Tomato Sauce, Emmental and Grilled Hempfu	5,50€
Q4	Blanquitita (Grilled Hempfu)	4,50€
Q5	Blanquitita and Emmental	5,50€

## Extras



1,50€	1€	1€
<ul style="list-style-type: none"> <li>• Grilled Miguettes</li> <li>• Goat Cheese Tomme</li> <li>• Blue Cheese</li> </ul>	<ul style="list-style-type: none"> <li>• Mushrooms</li> <li>• Caramelized Onions</li> </ul>	<ul style="list-style-type: none"> <li>• White Sauce (Sesame)</li> <li>• Shoyu Sauce</li> </ul>
<ul style="list-style-type: none"> <li>• Reblochon</li> </ul>	<ul style="list-style-type: none"> <li>• Nopalito</li> <li>• Grilled Kale Chips</li> <li>• Nori Flakes</li> </ul>	<ul style="list-style-type: none"> <li>• Spicy Sauce</li> <li>• Red Sauce</li> <li>• Mango-Tamarind Chutney</li> </ul>

## Essene Flatbread Dishes

P1	<b>Provençal Crêpe:</b> Emmental, Mushrooms and Fine Herbs	6€
P2	<b>Royal Crêpe:</b> Grilled Hempfu, Mushrooms and Fine Herbs	8€
P3	<b>Blanquita Crêpe:</b> Grilled Hempfu, Goat Cheese and Kale	9€
P4	<b>Royal Cheese Crêpe:</b> <i>Royal Crêpe</i> and Emmental	9€
P5	<b>Fajita :</b> Tortillas, Miguettes, Red Pepper, Onion and Avocado	7€
P6	<b>Royal Fajita:</b> Fajita and Grilled Hempfu	9€
P7	<b>Royal Cheese Fajita:</b> <i>Royal Fajita</i> and Emmental	9,50€
P8	<b>Quesadilla:</b> Between 2 x Tortillas, Emmental, Green Pepper and Mushrooms	8,50€
P9	<b>Royal Quesadilla:</b> Quesadilla and Grilled Hempfu	11,00€
P10	<b>Shiro:</b> Injera and Sweet Shiro (Spiced Chickpea Cream)	5,50€
P11	<b>Royal Shiro:</b> <i>Shiro</i> and Grilled Hempfu	8,50€
P12	<b>Falafel:</b> Crêpes, Falafel, Red Pepper, Onion and Avocado	7,50€
P13	<b>Royal Falafel:</b> <i>Falafel</i> and Grilled Hempfu	9,50€
P14	<b>Pissaliette:</b> Dosas and Mixed Seaweed Flakes	6€
P15	<b>Royal Pissaliette:</b> <i>Pissaliette</i> and Grilled Hempfu	8€

# Jaffles



## Sauces - 1€

**White:** Sesame and Lime

**Red:** Cherry Tomato Sauce, Lime and Date Syrup

**Spicy:** Habanero Peppers

**Chutney:** Mango and Tamarind

**Oceanic sandwich** (Australia-Indonesia) revisited, made from two slices of toasted **Tropezian softbread** (baking molds and presses strictly guaranteed **PFOA-free**).

F1	<b>Burger:</b> Crumbled Hemp, Cherry Tomato, Onion, Lettuce and Red Sauce	9€
F2	<b>Blanquito:</b> Grilled Hempfu, Cherry Tomato, Onion, Lettuce and Red Sauce	10€
F3	<b>Royal Burger:</b> Burger and Grilled Hempfu	9,50€
F4	<b>Cheeseburger:</b> Burger and Emmental	10,50€
F5	<b>Blue Cheese:</b> Burger, Emmental and Blue Cheese	12€
F6	<b>Cheese Blanquito:</b> Blanquito and Emmental	11,50€
F7	<b>Royal Cheese:</b> Royal Burger and Emmental	11€
F8	<b>Parmegiana:</b> Grilled Crumbled Hemp, Emmental and Cherry Tomato Sauce	9,25€
F9	<b>Royal Parmegiana:</b> Parmegiana and Grilled Hempfu	10,75€
F10	<b>Caribbean:</b> Cucumber, Grilled Hempfu and Chutney	7,50€
F11	<b>Kalignon:</b> Kale, Mushrooms, Grilled Hempfu and Chutney	8€
F12	<b>Cheese Kalignon:</b> Mushrooms, Grilled Hempfu, Emmental and Chutney	9,50€



## Portions of Grilled Essene Fries

M7	M8	M9	M10
<b>Small</b> (40 g)	<b>Medium</b> (80 g)	<b>Large</b> (120 g)	<b>Family</b> (160 g)
3,50€	6,75€	10€	13,25€

### Sauces - 1€

**White:** Sesame and Lime

**Red:** Cherry Tomato Sauce, Lime and Date Syrup

**Spicy:** Habanero Peppers

**Chutney:** Mango and Tamarind



## Raclettes & Fondues

*Raclettes in ceramic*



C1	<b>Raclette</b> : Miguettes, Hempfu and Seasonal Vegetables	33€/pers.
C2	<b>All-in</b> : Raclette + Fourme d'Ambert, Tomme de Savoie and Reblochon	42€/pers.
C3	<b>Goat Cheese Raclette</b> : Raclette and Goat Cheese	47€/pers
C4	<b>Truffle Raclette</b> : Raclette and Truffle	77€/pers.
C5	<b>Savoyard Fondue</b> : Plain Tropezian Bread, Miguettes, Hempfu and Seasonal Vegetables	33€/pers.
C6	<b>Goat Cheese Savoyard Fondue</b>	41€/pers.
C7	<b>Truffle Savoyard Fondue</b>	66€/pers.

# Purple Poke Bowls & Temaki DIY

## 3-Rice Blend (Whole, Black & Wild) and/ or Tricolor Quinoa



R/Q1	<b>Raw Vegetables &amp; Condiments</b> : Avocado, Bell Pepper, Mango, Kale, Green Onions and Shoyu-Umeboshi	11€
R/Q2	<b>Katsudon</b> : Grilled Essene Patty	10€
R/Q3	<b>Fittie-Fittie</b> : Raw Vegetables & Condiments and Katsudon	10,50€



## Supplements :



5€	4€	2€	1€
<ul style="list-style-type: none"> <li>• <b>Samosas</b> (3 pieces)</li> </ul>	<ul style="list-style-type: none"> <li>• <b>Falafels</b> (3 pieces)</li> <li>• <b>Gyozas</b> (2 pieces)</li> </ul>	<ul style="list-style-type: none"> <li>• <b>Green Salad</b></li> </ul>	<ul style="list-style-type: none"> <li>• <b>Nori Sheet</b> (Temaki DIY)</li> <li>• <b>Nori Flakes</b></li> <li>• <b>Fried Onions</b></li> <li>• <b>Umeboshi</b></li> </ul>
<ul style="list-style-type: none"> <li>• <b>Nems</b> (3 pieces)</li> </ul>	<ul style="list-style-type: none"> <li>• <b>Grilled Hempfu</b></li> </ul>		<ul style="list-style-type: none"> <li>• <b>Gomasio</b></li> <li>• <b>Furikake</b></li> </ul>

# Street Foods

Nems		
M13	<b>per 3</b>	5€
M11	<b>per 10</b>	16,20€
M12	<b>per 20</b>	31,60€
M15	<b>per 50</b>	77€
M10	<b>per 100</b>	150€

Gyozas		
M23	<b>per 2</b>	4€
M21	<b>per 10</b>	19,50€
M22	<b>per 20</b>	38€
M25	<b>per 50</b>	92,50€
M20	<b>per 100</b>	180€

Dosas		
	22cm	(90g)
M33	<b>per 3</b>	4,50€
M36	<b>per 6</b>	8,75€
M37	<b>per 12</b>	17,25€
M38	<b>per 24</b>	34,25€

Falafel (20g)		
M44	<b>per 3</b>	4€
M41	<b>per 10</b>	12,90€
M42	<b>per 20</b>	25,20€
M45	<b>per 50</b>	61,50€
M40	<b>per 100</b>	120€



Samosas		
M53	<b>per 3</b>	5€
M51	<b>per 10</b>	16,20€
M52	<b>per 20</b>	31,60€
M55	<b>per 50</b>	77€
M50	<b>per 100</b>	150€

# Pizzas on Platter

Same signature dough as our giant Tropezian breads, served with pitted black olives

		8..	4..	2..	1..
	<b>Red</b>	<b>1/8</b>	<b>1/4</b>	<b>1/2</b>	<b>1</b>
		13 × 16cm	16 × 26cm	26 × 32cm	32 × 53cm
.R1	<b>Margherita</b> (= plain)	5,50€	10,50€	20€	38€
.R2	<b>Mushrooms</b>	6,25€	12€	23€	44€
.R3	<b>Seasonal Vegetables</b>	6,50€	12,50€	24€	46€
.R4	<b>Raclette</b>	7€	13,50€	26€	50€
.R5	<b>Blue</b> (Blue Cheese)	7€	13,50€	26€	50€
.R6	<b>Reblochon</b>	7€	13,50€	26€	50€
.R7	<b>Goat Cheese</b> (Raw milk, <b>Savory</b> )	7,25€	14€	27€	52€
.R8	<b>4 Cheeses</b> (Blue Cheese, Goat Tomme and Reblochon)	7,25€	14€	27€	52€
.R9	<b>Hempfu</b> (= 100% Hemp Tofu)	6,75€	13€	25€	48€
.R10	<b>Hempfu + Seasonal Vegetables</b>	6,75€	13€	25€	48€
.R11	<b>Hempfu + Seasonal Vegetables Without Emmental</b>	5,25€	10€	19€	36€



**RED** with *Cherry Tomato Coulis & Emmental*



		1/8	1/4	1/2	1
.B1	<b>Plain</b>	5€	9€	17€	32€
.B2	<b>Plain + Emmental</b>	6,25€	12€	23€	44€
.B3	<b>Seasonal Vegetables</b>	5,75€	11€	21€	40€
.B4	<b>Vegetables + Emmental</b>	7,25€	14€	27€	52€
.B5	<b>Flamin'Kush</b> (Smoked Miguettes + Emmental + Onions)	7,50€	14,50€	28€	54€
.B6	<b>Pi-Saladière 3 Algae</b>	6€	11,50€	22€	42€
.B7	<b>Truffles + Hempfu + Emmental</b>	10€	19,50€	38€	74€

**WHITE** with *Hemp Seed Cream*



<b>Orange</b>		<b>1/8</b>	<b>1/4</b>	<b>1/2</b>	<b>1</b>
.G1	<b>Seasonal Vegetables + Emmental</b>	6,75€	13€	25€	48€
.G2	<b>Seasonal Vegetables</b>	5,25€	10€	19€	36€
.G3	<b>Hempfu + Seasonal Vegetables + Emmental</b>	7,50€	14,50€	28€	54€
.G4	<b>Hempfu + Seasonal Vegetables</b>	6€	11,50€	22€	42€
.G5	<b>Hempfu</b>	6€	11,50€	22€	42€

**ORANGE with *Pumpkin*  
*Ginger Cream***



## Cheese Platters

### Regional Cheese Assortment, English Style

Goat's milk Tomme, Blue Cheese, Comté, Grenoble  
Walnuts, Black Olives, Dried Apricots, Dried Figs, 50-  
50 Duo Olive Oil and Hemp Seeds. **D1** 18€

### Goat & Sheep Cheese Assortment, English Style

Goat and sheep Tommes, Grenoble Walnuts, Black  
Olives, Dried Apricots, Dried Figs, 50-50 Duo Olive  
Oil and Hemp Seeds. **D2** 22€

*Alpes-de-Haute-Provence =  
Alps + Provence!*





## Breakfast/ Brunch/ Snack

### Cereal Bowl

H1	<b>Small</b>	3,50€
H2	<b>Medium</b>	6,50€
H3	<b>Large</b>	9€

Spelt, Puffed Amaranth & Quinoa, Teff & Spelt Flakes, Toasted Crumbs, Amazonian Nut & Grenoble Walnut Pieces, Banana, Hemp Milk, Date Syrup & Sugar, and Hemp Seeds.



## Ice Creams and Chocolate Fondue Fountain

Hemp ice cream with whole hemp milk and vanilla, available in 1, 2, 3 scoops or by the liter. Signature Hemp Chocolate fondue with seasonal fruits, Essene churros & oriental pastries.

### Vanilla Hemp Milk Ice Cream

S1	<b>1 Scoop</b>	4€
S2	<b>2 Scoops</b>	6€
S3	<b>3 Scoops</b>	7€
S4	<b>1 Liter</b>	25€





## Chocolate Fondue Fountain:

Seasonal Fruits, Essene Churros &  
Oriental Pastries (maximum duration  
2h). FF

49€/person

## Essene Churros Portions



M21	<b>Small</b> (40 g)	4€
M22	<b>Medium</b> (80 g)	7,75€
M23	<b>Large</b> (120 g)	11,50€
M24	<b>Family</b> (160 g)	15,25€

### Supplements

• <u>M</u> elted Chocolate	4€
• <u>D</u> ate syrup & Agave syrup	2€
• <u>D</u> ate & Agave syrup infused with <u>C</u> armagnole	3€

## Sweet Essene Crepes

P22	<b>Date Caramel with Orange Zest and Lime Juice</b>	6€
P23	<b>Date Caramel with Orange Zest and Walnuts</b>	7€
P24	<b>Chocolate and Banana</b>	7,50€
P25	<b>Date Caramel with Orange Zest and 90% Dark Chocolate</b>	8€
P26	<b>Date Caramel with Orange Zest, 90% Dark Chocolate and Walnuts</b>	9€



### Add-ons:

#### Vanilla Hemp Milk Ice Cream

<b>1</b> Scoop	4€
<b>2</b> Scoops	6€
<b>3</b> Scoops	7€

## Sweet Jaffles



F21	<b>Date Caramel with Orange Zest and Walnuts</b>	7€
F22	<b>Banana and Chocolate</b>	7,50€
F23	<b>Date Caramel with Orange Zest and 90% Dark Chocolate</b>	8€
F24	<b>Date Caramel with Orange Zest, 90% Dark Chocolate and Walnuts</b>	9€



## Oriental Pastries

Made with **aromatic hemp floral water** from **Haute-Provence**, **whole spelt flour**, **hemp hearts**, and **hemp protein**. Sweetened with **date syrup** and **agave syrup**, no honey or glucose syrup.

### Diamond Baklavas



L1	Date and Brazil Nut	3,25€
L2	Fig and Walnut	3,25€
L3	Agen Prune, Walnut and Chocolate	3,50€
L4	Apricot, Mango and Chocolate	3,50€
L5	Banana, Brazil Nut and Chocolate	3,50€
L6	Raisin, Fig and Chocolate	3,50€

### Makrouts

L7	Date and Sesame	2,75€
L8	Date and Walnut	3€
L9	Date and Brazil Nut	3€



## Dubai Chocolate Pieces

Z1	Apricot	Z8	Papaya
Z2	Banana	Z9	Nectarine/ Peach
Z3	Cherry	Z10	Apple
Z4	Date	Z11	Prune
Z5	Fig	Z12	Plum
Z6	Mango	Z13	Raisin
Z7	White Mulberries	Z14	Tamarind

 2,50€

Expert blends of dried fruits, nuts, large spelt kadaif, and hemp heart in chocolate



## Drinks

Smoothies & Juices with **hemp protein & hemp heart**. Various infusions. **Fresh whole hemp milk**. Espresso. **Organic natural wine cellar without added sulfites**.

## Smoothies & Juices

With **hemp protein & hemp hearts**.

U1	Avocado	9€
U2	Mango	9€
U3	Mango-Avocado	9€
U4	Banana-Orange-Apple	7,50€
U5	Tamarind Juice	8€



## Fresh whole hemp milk

(daily)

X1	250 ml	3€
X2	500 ml	5€
X3	750 ml	7€
X4	1 l	9€



## Espresso

E1	Single	1,50€
E2	Double	2,80€
E3	Triple	4,00€
E4	Quadruple	5,10€
	Hemp Latte Supplement	1€





W1	<b>Sweet Lemonade with Agave Syrup and Carmagnole Infusion</b>	3,50€
W2	<b>Sparkling Water</b>	2€

## Hot Chocolate & Infusions

4,50€

Y1	<b>Hot Chocolate with Hemp Protein and Agave Syrup</b>	Y11	<b>Oregano</b>
Y2	<b>Roman Chamomile</b>	Y12	<b>Ravintsara</b>
Y3	<b>Hemp</b>	Y13	<b>Rosemary</b>
Y4	<b>Cocoa-Coconut</b>	Y14	<b>Rooibos</b>
Y5	<b>Fennel</b>	Y15	<b>Linden</b>
Y6	<b>Ginger</b>	Y16	<b>Verbena</b>
Y7	<b>Hibiscus</b>	Y17	<b>Anti-Sugar Blend</b>
Y8	<b>Mate</b>	Y18	<b>Anti-Fat Blend</b>
Y9	<b>Mallow</b>	Y19	<b>Cough Relief Blend</b>
Y10	<b>Lemon Balm</b>	Y20	<b>Joint Ease Blend</b>



<b>Supplement</b>	
<b>Agave Syrup</b>	1€
<b>Hemp Inflorescence</b>	1€
<b>Latte with Whole Hemp Milk</b>	2€



# Natural Organic Wine Cellar

(in development) Discover our **wide selection** of the best **Sulfite-free** and in **Biodynamic** vintages.



## White

### V15. Blanc des Pylônes

Parole de Terre by Michel Isouard Viognier, Roussanne and Marsanne – Vaugines, **IGP Méditerranée**, Nature et Progrès Label 32€



## Reds

V1	<p><b>Sulfite-Free Life</b></p> <p>– Château de Bosc by Guillaume Reynaud 40% Grenache, 40% Syrah, 20% Mourvèdre - 2022 – Domazan, AOP Côtes du Rhône</p> <p>"Intense and brilliant color. Notes of red fruits and black fruits on the nose. Stands out with a relatively fine tannin structure and a beautiful presence on the palate."</p>	22€
V2	<p><b>Le Bourgeon 12.5% vol.</b></p> <p>Jacques Frelin Vignobles IGP Pays d'Oc</p> <p>"Purple-red color with garnet reflections. Nose with aromas of black fruits, cocoa, vanilla, spices. Structured, fleshy, round palate. A fruity and easy-drinking wine."</p>	24€
V3	<p><b>La Petite Foulée</b></p> <p>Le vin des rebelles by Laurent Théron Grenache &amp; Syrah, Plots on Oppède – Ménerbes, <b>AOP Luberon</b></p>	28€
V4	<p><b>La Cuvée Partagée</b></p> <p>Le vin des rebelles by Laurent Théron Carignan, Grenache &amp; Syrah, Plots on Ménerbes, 2020 – Ménerbes, <b>AOP Côtes du Luberon</b></p>	28€
V5	<p><b>Canon Cannier – 14% vol.</b></p> <p>Parole de Terre by Michel Isouard Cabernet Sauvignon, 2020 – Vaugines, <b>IGP Méditerranée</b>, Nature et Progrès Label</p>	30€
V6	<p><b>Pinot Noir – 12.5% vol.</b></p> <p>Domaine des Moriers by Arnaud Combier 100% Pinot Noir, 2021</p> <p>"The color is translucent garnet. The nose is fine, with cherry, sweet spices, damp earth, and a hint of tar. The palate is round, full, velvety, with a texture that starts rather fine/airy, but quickly gains density and tannins. The finish confirms these impressions, with an assertive chalky/powdery chewiness, brightened by fresh and gourmand fruit."</p>	32€

## Rosé

29€

### V19. Sulfite-Free Rosé 12.5% vol.

Vignerons de Tornac 100% Syrah, 2021

**DESCRIPTION:** This sulfite-free cuvée was crafted with the best organic Syrah. The rigorous selection of grapes, pressing and rapid fermentation, and malolactic fermentation are the secrets of this cuvée.

**TASTING:** The color is frank with violet reflections. On the nose, red fruit aromas are very present and are found during tasting. The palate is fresh and lively with great length.

**FOOD PAIRINGS:** The power and fruit of this rosé encourage us to recommend it for your meals: Grilled Miguettes dishes (including fries), Jaffle Parmegiana, Falafel & White Sauce, IGP Cévennes.

V50	<b>Glass of red wine 250 ml</b> (depending on availability)	€6.50
-----	-------------------------------------------------------------	-------

<b>Sangria</b>		
V91	<b>Glass</b> (250 ml)	€5
V92	<b>Pitcher</b> (500ml)	€9.50
V93	<b>XL Pitcher</b> (750ml)	€13.50



# Subscription formulas\*

**1 Meal** of the day @ €15 = Main course + Starter or Dessert

- **10 Meals @ €150 - 7%**.....€139.50
- **20 Meals @ €300 - 14%**.....€258
- **50 Meals @ €750 - 21%**.....€592.50
- **100 Meals @ €1500 - 28%**.....€1080
- **200 Meals @ €3000 - 35%**.....€1950

\*Payable in advance and in one instalment.



Events, professional rates, franchises & partnerships: Contact us via [lecanebier@lecanebier.com](mailto:lecanebier@lecanebier.com). Visit us via [www.lecanebier.com](http://www.lecanebier.com).