

Café
LACOSTE



VITALITY BOOSTS

Awaken your energy and vitality with freshly blended smoothies.



Protéine Machine

Banana, açai purée, chocolate, peanut butter, protein, vanilla and oat milk

11,50



Active Spiruline

Mango, pineapple, spinach, spirulina, skyr and coconut milk

11



Matcha Attaqua

Mango, pineapple, avocado, spinach, matcha, ginger, skyr and coconut milk

10,50



Maca Mania

Dates, peanut butter, chocolate, maca powder and oat milk

11,50



Collagène Oxygène

Strawberry, raspberry, blueberry, ginger, collagen, skyr and oat milk

10,50



Supra Curcuma

Pineapple, peach, mango, banana, turmeric, skyr and coconut milk

10,50

TOP OF THE TOP

Our finest neutral-flavored supplements.
These options support muscle recovery and immunity.

Collagen peptide + 1,50

Supports joint health, skin, hair, nails and muscle recovery

Creatine monohydrate + 1

Enhances strength, power, muscular endurance and cognitive benefits

Plain whey isolate + 2,50

Concentrated protein for muscle repair and increased satiety

BREAKFAST 7:30am/11:30am

Pains et viennoiseries

| | |
|-------------------------------------------------|------|
| Baguette, Isigny butter and a selection of jams | 12 |
| Butter croissant | 3 |
| Pistachio croissant | 4,50 |
| Praline bread | 4,50 |

Œuf bénédicte

15

English muffin, poached egg and fresh herb sauce

Choose your protein

Smoked salmon

OR

Gran Biscotto cooked ham

Tartine d'avocat

14

Avocado toast, beetroot hummus and fresh herbs

POACHED EGG

+ 4

SMOKED SALMON

+ 10

À la fraîche

11

Selection of fresh fruits: pineapple, passion fruit, kiwi, mango and apple

Chia pudding

9

Chia pudding with coconut milk, gluten-free almond crumble, red berry coulis and fresh berries - *vegan, dairy-free, gluten-free*

Golden granola

9

Gluten-free almond crumble, yogurt, cinnamon apple compote and roasted or baked apples - *vegan, dairy-free, gluten-free*

Comme des sn(ea)kers

11

Chocolate granola, yogurt, peanut butter, roasted peanut caramel - *vegan, dairy-free, gluten-free*

VITALITY BOOSTS

SWEET & SAVORY

SAVORY BREAK 11:30am/7:00pm

SALADS

| | |
|---------------------------------------------------------------------------------------------------------------------------------------|-----------|
| Greens | 18 |
| Quinoa, wheat and spelt, feta, avocado, cucumber, goji berries, pomegranate and baby greens, Menton lemon and local honey vinaigrette | |
| César | 18 |
| Crisp romaine lettuce, turkey and shaved Parmesan, with miso Caesar dressing | |
| BACON | + 1,50 |
| Salade croquante d'avocat | 19 |
| Cucumber, avocado, fresh goat cheese salad, lettuce and citrus fruits | |

MAINS

| | |
|------------------------------------------------------------------------------------------------|-----------|
| Rigatoni roses | 18 |
| Rigatoni pasta in a delicately spiced creamy tomato sauce | |
| Ravioli | 25 |
| Artisanal « Maison Perrin » ravioli filled with ricotta, truffle and Parmesan cream | |
| Crocoquillettes | 19 |
| Pâtes, jambon cuit Gran Biscotto, crème fraîche A.O.P. d'Isigny et Comté affiné | |
| Protéines et frites | |
| Butter and herb sauce | |
| <i>Our steaks are served with homemade fries and a baby spinach salad with sliced almonds.</i> | |
| • Veal hanger steak | 28 |
| • Salmon fillet | 28 |
| • Chicken supreme | 25 |

CLUBS & CO

All our sandwiches are served with a baby spinach salad and sliced almonds.

| | |
|---------------------------------------------------------------------------------------------------------------------------|-----------|
| C.L.U.B. | 22 |
| Toasted Japanese milk bread, turkey, soft-boiled egg, tomato, lettuce, lemon mayonnaise, Emmental cheese and French fries | |
| BACON | + 1,50 |
| Smash point burger | 23 |
| Croissant smash burger, beef patty, cheddar, pickles and French fries | |
| DOUBLE BURGER | + 8 |
| Brioche thon mayo | 20 |
| Toasted brioche bun, tuna and avocado, Espelette pepper mayonnaise and soft-boiled egg | |
| La Gâche | 25 |
| Brioche bun, grilled beef hanger steak, melted cheese, caramelized onions and French fries | |
| Baguette parisienne | 16 |
| Traditional baguette, sliced Gran Biscotto cooked ham, Maison Échiré salted churned butter and pickles | |
| Baguette jambon Comté | 18 |
| Traditional baguette, Comté cheese, sliced Gran Biscotto cooked ham, Maison Échiré salted churned butter and pickles | |
| Tartine d'avocat | 14 |
| Avocado toast, beetroot hummus and fresh herbs | |
| POACHED EGG | + 4 |
| SMOKED SALMON | + 10 |

SWEET BREAK

| | |
|-------------------------------------------------------------------------------------------------------------|----|
| Crocodile Pistachio kataifi biscuit, pistachio mousse, thin chocolate shell and pistachio caramel | 14 |
| Terre battue Light cheesecake with dulce de leche, Philadelphia cream cheese and speculoos | 11 |
| À la fraîche Fresh fruit platter: pineapple, passion fruit, kiwi, mango and apple | 11 |
| Moelleux en double Guanaja 70% chocolate molten cake, hazelnut praline, to share | 16 |

L.12.12 ICONIC POLOS



Polo Ispahan

RASPBERRY & LYCHEE

Crispy almond base with dried raspberry, raspberry compote, lychee and rose mousse

12



Polo Vanille de Madagascar

VANILLA & BISCUIT

Crispy almond and vanilla biscuit base, vanilla cream, vanilla mousse

13



Polo Pistache

PISTACHIO & DUBAI CHOCOLATE

Crispy kadaif base, pistachio cream, toasted pistachio mousse

12



Polo Opéra

COFFEE & CHOCOLATE

Almond dacquoise sponge soaked in coffee syrup, extra-dark chocolate ganache, Ethiopian coffee cream, light white chocolate and coffee mousse

12



Polo Citron

SPECULOOS & LEMON

Speculoos-style biscuit with citrus zest, three-citrus cream (lime, lemon, yuzu), organic candied lemon compote, light mascarpone mousse

12



Polo Tatin

APPLE, SPECULOOS & CINNAMON

Crispy speculoos base, Golden apple compote, cinnamon and white chocolate mousse

12

LATTE

Iconic recipes

HOT

OR

ICED



Classic Milk and espresso shot

6



Pistachio Milk and espresso shot, roasted pistachio cream

6,50



Vanilla Milk and espresso shot, Bourbon vanilla, cascara

6,50



Golden Milk and espresso shot, turmeric, ginger, Kampot pepper

6,50



Chai Latte Milk, masala chai, turmeric and ginger

6,50



Classic Matcha Latte Milk and Kagoshima matcha by Takashi San

7

PLANT-BASED MILKS AVAILABLE + 1

ON TOP

Plant-based Chantilly + 1,50
Isigny Chantilly + 1

SWEET & SAVORY

LATTE

COFFEES

Our coffee is artisanally roasted in Paris by the Brûlerie de Belleville. It is made from 70% naturally fermented beans from the Carmo de Minas region in Brazil and 30% naturally fermented beans from the Jimma region in Ethiopia. The result? Vibrant energy with subtle notes of ripe fruit.

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|-----------------|------|
| Espresso | 3,50 |
| Macchiato | 4,50 |
| Cappuccino | 6 |
| Double espresso | 5,50 |
| Americano | 4,50 |

All our coffees are also available in decaffeinated versions.

CHOCOLATE

Made with Valrhona chocolate, smooth and velvety, lingering on the palate and lightly sweetened.

| | |
|-----------------------|--------|
| PLANT-BASED CHANTILLY | + 1,50 |
| ISIGNY CHANTILLY | + 1 |

TEAS & INFUSIONS

Certified artisanal blends selected and offered by Le Parti du Thé. Directly imported from the plantations, using farming practices that respect nature and the producers.

GREEN TEAS

| | |
|--------------------------------------------|------|
| Asanoka Kabusecha - ORGANIC - Japanese tea | 5,50 |
| Chung Hao Jasmin - Chinese tea | 5,50 |

BLACK TEAS

| | |
|----------------------------------------|------|
| Pretty Good Breakfast - Darjeeling tea | 5,50 |
| Earl Grey Fleurs Bleues | 5,50 |

INFUSION

| | |
|--------------------------------|---|
| Tonic Turmeric - caffeine-free | 5 |
|--------------------------------|---|

COLD BREW

| | |
|-----------------------|------|
| Classic | 6,50 |
| Cold-brew iced coffee | |

ICED TEAS

6

Black tea

Raspberry and berries notes

Green tea

Peach, pear, pineapple and flowers

EAU DE CROCO

9

Our iconic drink: coconut water, matcha and ginger.

MOCO PRESSED JUICES

9,50

Boost your immune system with freshly pressed fruits and vegetables.

24Karrot

Carrot, apple, lemon, ginger, turmeric - ORGANIC

Pineapple Xpressed

Pineapple, apple, lemon, ginger, turmeric - ORGANIC

Heart Beet

Beetroot, apple, ginger, aloe vera, lemon - ORGANIC

Skinny Genes

Kale, romaine lettuce, coconut water, spinach, cucumber, mint, lemon - ORGANIC

Just Celery

100 % celery juice - ORGANIC

Just Apple

100 % apple juice - ORGANIC

KOMBUCHAS

ARCHIPEL

The art of organic French kombucha.

| | |
|-------------------------|------|
| Brut | 8,50 |
| Feuilles de framboisier | 8,50 |

MATÉ

7,50

CHARITEA

Mate and organic black tea, tonic iced infusion, lightly sweetened organic agave syrup, 33cl.

SUGAR-FREE VERSION AVAILABLE

WATER

7

Evian 75cl, Perrier 75cl

SODAS

| | |
|----------------------------------------------------|------|
| Coca Cola 33cl, Coca Cola Zero 33cl, Orangina 25cl | 7 |
| Lemonaid 33cl Lime | 7,50 |

RED WINES

BT GLASS

CABERNET SAUVIGNON MERLOT

Château Croix Mouton - AOP Bordeaux Supérieur, 2019 54 11
Fruity · Smooth · Harmonious

Château Lilian Ladouys - AOP Saint-Estèphe, 2018 89
Oaky · Structured · Well-balanced

Baron de Brane, Château Brane-Cantenac - AOP Margaux, 2014 124
Elegant · Velvety · Refined

Réserve de la Comtesse - AOP Saint-Julien, 2012 178
Silky · Long-lasting · Spicy

Château Lynch-Bages - AOP Pauillac, 2012 439
Distinctive · Complex · Deep

PINOT NOIR

Domaine de l'Aigle, Gérard Bertrand - AOP Limoux, 2023 69 15
Round · Fruity · Lively attack

Beaune, Domaine Henri & Gilles Buisson - AOP Beaune, 2021 129
Subtle · Velvety · Fruity

Pommard 1^{er} Cru "Les Charmots" - AOP Pommard Premier Cru, 2021 189
Structured · Deep · Full-bodied

Vosne-Romanée, Domaine Manuel Olivier - AOP Vosne-Romanée, 2023 273
Elegant · Subtle · Aromatic

SYRAH

Côtes-du-Rhône, Domaine Aimé Arnoux - AOP Côtes-du-Rhône, 2022 48 9
Generous · Spicy · Tannic

Saint-Joseph, Domaine Louis Chomel - AOP Saint-Joseph, 2024 78
Fruity · Mineral · Well-balanced

Côte-Rôtie "Les Champons" - AOP Côte-Rôtie, 2022 159
Intense · Oaky · Full-bodied

ROSÉS WINES

BT GLASS

GRENACHE

Gris Blanc, Gérard Bertrand - IGP Pays d'Oc, 2025 52 11
Light · Fresh · Floral

Whispering Angel, Château d'Esclans - AOP Côtes de Provence, 2025 69 14
Delicate · Refined · Fruity

WHITE WINES

BT GLASS

SAUVIGNON BLANC

Sauvignon, La Petite Perrière - Saget La Perrière, 2024 54 9
Lively attack · Citrusy · Mineral

Pouilly-Fumé, Nicolas Gaudry - AOP Pouilly-Fumé, 2023 72
Saline · Mineral · Delicate

CHARDONNAY

Mâcon-Fuissé, Domaine Nicolas Cheveau - AOP Mâcon-Fuissé, 2023 57 11
Round · Floral · Well-balanced

Chablis, Domaine Charly Nicolle - AOP Chablis, 2023 79 14
Dry · Fruity · Mineral

Pouilly-Fuissé, Domaine Nicolas Cheveau - AOP Pouilly-Fuissé, 2023 120
Full-bodied · Elegant · Fruity

Meursault, Caroline Frey - AOP Meursault, 2022 209
Rich · Complex · Buttery

CHAMPAGNES

BT GLASS

Moët Impérial Brut 132 22
Elegant · Vibrant · Harmonious

Moët Impérial Rosé 154 26
Floral · Generous · Delicate

Ruinart Rosé 250
Refined · Fruity · Silky

Ruinart Blanc de Blancs 230
Mineral · Pure · Subtle

Dom Pérignon 589
Structured · Noble · Intense

RED & ROSÉ WINES

WHITE WINES & CHAMPAGNES

C(R)OCKTAILS

Our signature cocktails



Crocodelle

Rosé Lillet, Rinquinquin,
rose syrup, Supasawa,
Champagne

15

Available as a mocktail

14



Le Chose

Cap Gin,
clarified grapefruit juice,
tonic

14

Available as a mocktail

12



Notre Espresso Martini

Cognac,
« Brûlerie de Belleville »
coffee liqueur,
Cascara vanilla,
Lacoste coffee

15

C(R)OCKTAILS

THE BOUTIQUE *café Lacoste exclusive collection*

| | | | |
|-----------------------------------------------------------------------------------------|----|--------------------------------------------------------------------------------------------------|----------------------------|
| Postcards - Limited edition High-end printing on textured paper. Set of 3. | 8 | Croco Marshmallows Melt-in-the-mouth texture Artisan-made in Paris. | PER PIECE 4 GIFT BOX 35 |
| Embroidered napkins 100% premium cotton. Embroidered finish. Set of 2. | 20 | Chocolate bar French artisanal production. Milk or dark chocolate. | 9 |
| Lacoste plate Limoges porcelain. Ø 21 cm. | 28 | Balsamic vinegar from Modena Silver edition. 200 ml. | 18 |
| Coffee cup Fine Limoges porcelain. Espresso size with saucer. | 40 | Olive oil Cold-pressed. Ripe fruity profile. Origin: Italy. | 20 |
| Tea cup Fine Limoges porcelain with saucer. | 45 | Pistachio spread 40% Cold-pressed. Ripe fruity profile. Sicilian pistachios. 130 g. | 15 |
| Egg cup Fine Limoges porcelain. | 30 | Embroidered T-shirt Premium cotton jersey. Embroidered signature. | 75 |
| Mug Fine Limoges porcelain. | 40 | Embroidered sweatshirt 84% premium cotton. | 155 |
| Coffee beans, French roasting Signature blend. 100 g. | 10 | Embroidered cap 100% cotton. Embroidered logo. | 65 |
| Coffee beans, French roasting Signature blend. 1 kg. | 70 | | |