



Charlotte



MENORA

BOULANGERIE
Breakfast and snacks
BAR À VIN

Szczepański Square

Cracow



Zbawiciela Square

Warsaw



Grzybowski Square

Warsaw



Pokoyhof Passage

Wroclaw

Monday - Thursday 7.00 - 24.00

Friday 7.00 - 1.00

Saturday 9.00 - 1.00

Sunday 9.00 - 22.00

info@bistrocharlotte.com

www.bistrocharlotte.com

VIENNOISERIE

- Croissant 5.00
- Croissant with filling 5.50
lemon, raspberry
- Croissant fourré 8.00
with almond and rum
- Pain au chocolat 5.00
- Pain au raisin 5.00
- Gviniyot 5.00
with cottage cheese and orange peel
- Rugelach 4.00
with chocolate and poppy seed
- Mini challah 3.00
- Shortbread cookies (100 g) 8.00
lavender / poppy seed / pistachio



PÂTISSERIE — pastries and sweets

- Crème brûlée 8.00
- Lemon tart 8.00
- Tart with seasonal fruit 10.00
- Éclair 4.00
strawberry, pistachio, vanilla, coffee
- White chocolate cheesecake 9.00
- Mousse au chocolate 8.00
- Babka 6.00
with chocolate and raspberries
- Citrus cake 6.00
with candied orange peel
- Poppy seed cake 6.00
with cherries
- Macarons 4.00
- Meringue 4.00

BREAKFAST

Breakfast is served until 24:00 h

French breakfast 11.00

Croissant, Americano coffee or tea or Cappy juice.

Charlotte's Breakfast 16.00

Basket with selection of bread and Charlotte home-made preserves or chocolate, choice of hot beverage or Cappy juice.

Breakfast with egg 19.00

Basket with selection of bread and Charlotte home-made preserves or chocolate, choice of hot beverage or Cappy juice, fried or boiled, free-range egg.

Charle's Breakfast 25.00

Basket with selection of bread and Charlotte home-made preserves or chocolate, choice of hot beverage or Cappy juice, fried or boiled, free-range egg, glass of sparkling Beltoure.

Challah pudding 10.00

with chocolate

Blintzes 10.00

Pancakes with cottage cheese, orange peel, cream, rose water.

French omelette 9.00

with preserves / goat cheese

Granola with yoghurt 8.00

Natural yoghurt and home-baked oat granola with dried cranberries, nuts and honey.

Fresh seasonal fruits 9.00



LUNCH MENU

We serve a different lunch every weekday.

We serve Lunch menu from 12:00 h

Lunch set 26.00



BAGELS AND CHALLAHS

Truite marinée 10.00

Sesame seed bagel, pickled Alpine trout, cream, marinated onion, dill.

Pastrami 10.00

Poppy seed bagel, pastrami, Dijon mustard, mayonnaise, brined pickled cucumber.

Caviar juif 11.00

Toasted challah, chopped goose liver with egg and onion, beets.

TARTINES – warm sandwiches

All tartines are made with Charlotte's bread.

Dinde 11.00

Sliced roast turkey, cranberry and red wine sauce.

Mozzarella with tapenade 11.00

Chèvre chaud 11.00

Goat cheese, thyme, honey.



TARTINES – open sandwiches

All tartines are made with Charlotte's bread.

Chèvre 10.00

Goat cheese, honey, mâche lettuce, thyme.

Fromage 10.00

„Pavé 3 Provinces” cheese (soft cheese of Northern France), fresh fig.

Hareng 10.00

Herring marinated in vinegar, cream, onion, caper berries, chives.

Ratatouille 10.00

Grilled zucchini, grilled eggplant, roasted peppers, rucola, balsamic vinegar.

Seasonal 10.00

Ask service for current Seasonal sandwich.



SALADS

Charlotte's Tzimmes 11.00

Carrots marinated in orange juice, cilantro, dates, hazelnuts

Niçoise 18.00

Mixed greens, tuna, green beans, vine tomatoes, hard boiled quail eggs, anchovy vinaigrette.

Paysanne 18.00

*Baked potatoes, rucola, gerkhin, cherry tomatoes, salsa verde & mustard vinaigrette,
Charlotte bread toast with Gruyère cheese croutons.*

Chèvre chaud 18.00

Mixed greens, rucola, goat cheese croutons, pine nuts, honey vinaigrette.

SOUPS

We serve a different soup every weekday.

We serve soups from 12:00 h

Soup of the day 11.00

Monday: Velouté of asparagus with tarragon infused olive oil.

Tuesday: Chicken broth with chicken ravioli.

Wednesday: Cream of white beans with duck confit.

Thursday: Onion soup with gruyère cheese croutons.

Friday: Cream of green peas with mint.



SPÉCIALITÉS Charlotte

Croque-mademoiselle 16.00

Baked sandwich with zucchini, béchamel sauce and Gruyère cheese, green salad.

(with a fried egg 18.00)

Gratin de poireaux 10.00

Baked leek with blue cheese, Charlotte bread and cream.

Cou d'oie farci 15.00

Goose neck stuffed with meat, potatoes and onions, radish,

fresh herbs salad with toasted Charlotte bread.

Assiette de fromages 12.00

Selection of 4 French cheeses: goat, Pavé 3 Provinces, Gruyère, bleu,

accompanied by toasted Charlotte bread.

Assiette de poissons 14.00

Pickled trout, smoked mackerel, marinated herring, horseradich mayonnaise,

pickled lemons with toastes Charlotte bread.

Caviar 15.00

Alpine trout caviar, potato latkes with sour cream.

(with a glass of Beltoure sparkling wine 22.00)

Foie à la Charlotte 16.00

Poultry liver mousse with brandy and fig preserve, 4 slices of Charlotte bread.

(with a glass of Israeli Muscat wine 28.00)

Olive et balsamique 3.00

Small plate of extra virgin olive oil with balsamic vinegar.

Basket of bread 6.00

Bread and butter 3.00

Grilled Charlotte bread with demi-sel butter

HOT BEVERAGES

Espresso 5.00

Double espresso 7.00

Café crème 6.00

Americano 7.00

Cappuccino 8.00

Latte 9.00

soy / rice / lactose free milk 2.00

All our coffees can be made with soy / rice / lactose free milk.

Hot Chocolate 9.00

Mariage Frères Tea 8.00

French Breakfast Tea

Earl Grey Imperial - black Darjeeling tea with bergamot

Marco Polo – black tea with a floral-fruit aroma.

Épices Imperiales Chandernagor – black tea with Indian spices.

Vert Fuji Yama – traditional Japanese green tea.

Vert Provence – green tea with lavender.

Rouge Metis – red rooibos tea (no caffeine).



COLD DRINKS

Spring Water 0.75l 4.00

sparkling, still

Mineral Water Buskowianka 0.33l 6.00

Mineral Water Perrier 0.33l 12.00 / 0.75l 18.00

Charlotte lemonade 5.00

Pressed apple juice 6.00

Freshly squeezed juice 9.00

orange, grapefruit

Cappy juices 6.00

orange, apple, tomato

Coca Cola 6.00

Coca Cola, Cola Zero