



Charlotte

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MENORA

Monday - Thursday 7.00 - 00.00

Friday 7.00 - 1.00

Saturday 8.00 - 1.00

Sunday 8.00 - 22.00



Warsaw Zbawiciela Square ✧ Prózna ✧ Trzech Krzyży Square ✧ Kieślowskiego
Cracow Szczepański Square ✧ Mostowa
Wroclaw Pokoyhof Passage

VIENNOISERIE

Croissant 7.00

Croissant with filling 8.00
lemon / raspberry

Croissant fourré 12.00
with almond and rum

Pain au chocolat 8.00

Rugelach 6.00
with chocolate and poppy seed

Mini challah 6.00

Shortbread cookies (150 g) 16.00
lavender / poppy seed / pistachio

Donuts 8.00

Donut stuffed with white chocolate, white frosting, and orange zest.

Donut stuffed with milk chocolate with cinnamon icing.

Donut stuffed with salted caramel, with white icing, sprinkled with blue cornflower.

Donut with a raspberry and rose filling, with a pink hibiscus glaze.



PÂTISSERIE — pastries and sweets

Crème brûlée 15.00

Lemon tart 15.00

Tart with seasonal fruit 15.00

Tart with salted caramel and chocolate 15.00

Cannelé de Bordeaux 8.00
Small pastry flavoured with rum and vanilla with soft baked custard center.

Éclair 8.00
strawberry / pistachio / vanilla / chocolate

White chocolate cheesecake 15.00

White and milk chocolate mousse 15.00

Babka 10.00
with chocolate and raspberries

Citrus cake 10.00
with orange peel

Poppy seed cake 10.00
with cherries

Macarons 5.00

Meringue 5.00

Groups of more than 5 people are charged a service fee of 10% of the bill.

BREAKFAST

Breakfast is served until 12:00 am

French breakfast 17.00

Croissant, Americano coffee or Charlotte tea.

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CHOOSE TWO SWEET CHARLOTTE SIDES FOR THE FOLLOWING BREAKFASTS:

raspberry jam / strawberry jam / orange jam
white chocolate cream / milk chocolate cream / salted caramel / honey with lavender

If you've finished your sides, you can ask for free refill.

Charlotte's Breakfast 24.00

*Basket with selection of bread, croissant and two sweet Charlotte's additions,
choice of hot beverage or Charlotte lemonade.*

Breakfast with egg 26.00

*Basket with selection of bread, croissant and two sweet Charlotte's additions,
choice of hot beverage or Charlotte lemonade, fried or soft-boiled free-range egg.*

Charles Breakfast 36.00

*Basket with selection of bread, croissant and two sweet Charlotte's additions,
choice of hot beverage or Charlotte lemonade,
fried or soft-boiled free-range egg, glass of Belture sparkling wine.*

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Chocolate pudding 18.00

*Pieces of challah and cakes (citrus cake, babka with raspberries and chocolate
or poppy seed cake).*

Blintzes 14.00

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

French omelette 15.00

With preserves / goat cheese / with mushrooms. Served with butter and baguette.

Bun with spinach, cheese and egg 15.00

*A yeast roll sprinkled with poppy seeds, baked with spinach,
goat cheese and egg. Served cold or warm.*

Granola with yoghurt 14.00

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

🍏 Fresh seasonal fruit 12.00



BAGELS

Fromage à la crème 15.00

Toasted bagel, cream cheese with roasted sesame, cream cheese with garlic, dill and chives.

Truite marinée 20.00

Sesame seed bagel, pickled Alpine trout, herb cottage cheese, marinated onion, butter.

Pastrami 20.00

*Bagel with poppy seeds, pastrami, sauerkraut with mustard vinaigrette sauce,
mayonnaise, Dijon mustard, butter.*

TARTINES – warm sandwiches

All tartines are made with Charlotte's bread.

Dinde 16.00

Sliced roast turkey, cranberry and red wine sauce, butter.

Mozzarella with tapenade 16.00

Mozzarella, black olives tapenade.

Chèvre chaud 16.00

Goat cheese, thyme, honey, butter.



TARTINES – open sandwiches

All tartines are made with Charlotte's bread.

Chèvre 15.00

Goat cheese, honey, mâche lettuce, thyme, butter.

Hareng 15.00

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

🌱 Petits pois et truffe 15.00

Hummus and green pea paste, fresh cucumber, truffle vinaigrette sauce, peanuts.

🌱 Ratatouille 15.00

Stewed vegetables: yellow and red peppers, zucchini, eggplant, fennel, arugula.

Seasonal 15.00

Ask service for current Seasonal sandwich.



SALADS

Nicoise 25.00

Romaine lettuce, tuna, potatoes, green beans, cherry tomatoes, cucumber, quail eggs, anchovy vinaigrette sauce, baguette.

Paysanne 25.00

Arugula, potatoes, gherkins, cherry tomatoes, parsley gremolata and mustard vinaigrette, croutons with Gruyère cheese.

Chèvre chaud 25.00

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

Salad mix 12.00

Chicory, romaine lettuce, arugula, fresh mint, French vinaigrette dressing.

SOUPS

We serve a different soup every weekday.

We serve soups from 12:00 pm

Soup of the day 18.00

Monday: Velouté of white asparagus with tarragon infused olive oil.

Tuesday: Classical meat broth with noodles. /

🌱 Vegan broth with mushrooms and noodles.

Wednesday: Cream of white beans with duck confit.

Thursday: Onion soup with gruyère cheese croutons.

Friday: Cream of green peas with sour cream and peppermint.



SPÉCIALITÉS Charlotte

Croque-mademoiselle 27.00

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

(with a fried egg 29.00)

Provençal Ratatouille with fresh vegetables 29.00

Stewed vegetables, homemade basil pesto, Charlotte bread.

Gratin de poireaux 20.00

Baked leek with blue cheese, Charlotte bread and cream.

Assiette de fromages 19.00

A plate of four French cheeses: Chevre, Pavé 3 Provinces, Gruyere, bleu and quince chuney, grilled Charlotte bread.

Assiette de poissons 19.00

Pickled trout, smoked sprats, marinated herring, horseradish creamcheese, lemon segments, grilled Charlotte bread.

Caviar juif 19.00

Grilled Charlotte toasted bread, goose liver with egg and onion, beetroot, yoghurt, chives.

Caviar 26.00

Alpine trout caviar, kugel - potato babka, sour cream.

(with a glass of Beltoure sparkling wine 36.00)

Foie à la Charlotte 19.00

Poultry liver mousse with brandy, currant chutney, Parisian baguette.

Olive et balsamique 5.00

Small plate of extra virgin olive oil with balsamic vinegar.

Basket of bread 8.00

Bread and butter 3.00

Grilled Charlotte bread with demi-sel butter.

HOT BEVERAGES

Espresso	9.00
Double Espresso	12.00
Café crème	9.50
Americano	13.00
Cappuccino	13.00
Latte	15.00
Flat white	16.00
Soy / rice / oat milk	3.00
Charlotte Tea	15.00
French Breakfast Tea	
Earl Grey Charles - black Darjeeling tea with bergamot.	
Jardin - black tea with floral - fruit aroma.	
Vert Céladon - traditional Chinese green tea.	
Lavande rosée - green tea with lavender and rose.	
Forêt Rouge - red Rooibos tea with fruits (no theine).	
Infusion provençale - Provence blend of herbs.	
Menthe - mint herbal tea.	
Noël - black Indian tea with a warming blend of winter spices.	



COLD BEVERAGES

Iced coffee	13.00
Tonic espresso	18.00
Mineral Water San Pellegrino	0.25l 9.00 / 0.75l 16.00
Charlotte lemonade	12.00
Pressed apple juice	14.00
Freshly squeezed juice	17.00
	<i>orange, grapefruit</i>
Tonic	10.00
Coca Cola	10.00
	<i>Coca Cola, Cola Zero</i>

Ask for a free bottle of sparkling or still water.



Charlotte

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MENORA

BAR

CARAFE WINES

WHITE

Saint Marc Reserve Sauvignon Blanc
Saint Marc Reserve Sauvignon Blanc

Arnaud de Villeneuve Chardonnay
IGP Cotes Catalanes

ROSÉ

Baron d'Arignac Syrah Rosé
IGP Pays de l'Hérault

Montmeyrac Puissance & Caractere Rosé
Vin de France

RED

Domaine de la Provenquiere Cabernet Sauvignon
IGP Pays d'Oc

SPARKLING WINES

Beltoure
Alsace, methode Charmant

Henry Leblanc Brut
Blanc de Blancs, methode Charmant



15 | 24 | 45 | 83

15 | 24 | 45 | 83

15 | 24 | 45 | 83

15 | 24 | 45 | 83

15 | 24 | 45 | 83



15 | 73

17 | 83

Charlotte



MENORA

BAR

APERITIF

Kir / Kir Pétillant / Kir Royal

Crème de Cassis de Bourgogne, Sauvignon Blanc

Crème de Cassis de Bourgogne, Beltoure

Crème de Cassis de Bourgogne, Champagne

₪ 18 / 20 / 33



Kir Pêche / Kir Pêche Pétillant / Kir Pêche Royal

Peach liquor, Sauvignon Blanc

Peach liquor, Beltoure

Peach liquor, Champagne

₪ 18 / 20 / 33

COCKTAILS

Punch

fruit, Beltoure, Sauvignon Blanc, rosé, vodka

₪ 17 | 65 //

Mimosa

Beltoure, fresh orange juice, grenadine

₪ 20

Lillet Ginger Fizz

Lillet Blanc, vodka, ginger, bitters

₪ 26

Aperol Spritz

Aperol, Beltoure

₪ 26

Beer

1664 Blanc, 330 ml

1664 Lager, 330 ml

₪ 14





Charlotte

pain ✿ vin

WINE LIST - CHARLOTTE SELECTION

SPARKLING WINES

- La Petite Lanterne Pét-Nat
Alsace, France



210

Bouvet-Ladubay Cremant de Loire
AOC Loire, méthode traditionnelle

21 | 124

Cremant de Loire Excellence Rose
AOC Loire, méthode traditionnelle

21 | 124

CHAMPAGNES

Champagne Marquize de Bel Aires
AOC Champagne



32 | 190

Champagne Jacuquart Montaudon Cuvée Brut
AOC Champagne

230

ORANGE WINES

- Les Vins Pirouette - Eros
Alsace, France



32 | 190

- Patrick Bouju - Domaine La Bohème G&M
Auvergne

220

WHITE WINES

- Le Bon Côté Blanc
IGP Pays d'Oc Languedoc



18 | 98

- Le Petit Bandit - Rascal Cuvée Spéciale
Alsace, France

190

Bestheim Riesling
AC Alsace

24 | 118

Chablis Domaine de la Genillotte
AOC Chablis

180

Arnaud de Villeneuve Muscat Moelleux
IGP Côtes Catalanes, vin de dessert

18 | 98

RED WINES

- Le Bon Côté Rouge
IGP Pays d'Oc Languedoc



18 | 98

- Le Raisin Et L'Ange Hommage À Robert
Côtes du Rhône, Ardèche

180

natural