



AT TURBOMACHINE, EVERYTHING IS HOMEMADE COOKED
USING FRESH INGREDIENTS, IN FAVOR OF LOCALLY SOURCED PRODUCTS.
WE ARE HAPPY TO SHARE OUR FANTASTIC SUPPLIERS WITH YOU,
JUST ASK. ENJOY YOUR MEAL!



FROM 9AM TO 2PM*



SWEET LABNEH (v) 7,5

Strained greek yoghurt,
seasonal fruits drizzled with
amlou, homemade granola

SAVOURY SCONE (v) 11

British scone served with
1 organic egg, whipped cream
cheese, herb-infused oil

extras : bacon +4 grilled halloumi +4

CHEESY QUESADILLAS (v, gf) 14,5

3 corn tortillas filled with gooey cheese,
marinated red peppers and kidney beans, fresh herbs
and creole "sauce chien"

extras : organic egg sunny side up +2 bacon +4

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START 10:30

SPICY PANCAKES 14,5

2 pancakes, 2 organic eggs sunny side up,
maple and chili oil marinated bacon,
topped with peanuts and sesame seeds

(v) option : sautéed mushrooms also available as extra +2

START 10:30

BEEF PASTRA-MIE 14,5

Soft brioche bread sandwich, beef pastrami,
raw bánh mì veggies, candied lemon mayonnaise, mild
sriracha and coriander, served with coleslaw

extra : smash grenailles +3,5

*3pm on week-end



FROM 12PM TO 2PM*



TODAY'S SPECIAL 15

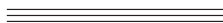
check out board

New seasonal dish
every thursday and available
until monday included

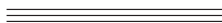
KIDS FORMULE 12

up to 10 years old

Pancake, organic egg,
bacon or mushrooms, fruit salad
and syrup of your choice



EXTRAS / SIDES



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SMASH GRENAILLES 3,5

with homemade sauce

CRISPY BACON 4

COLESLAW 3

GRILLED HALLOUMI 4

honey and smoked curry marinated

DESSERTS, PASTRIES

AVAILABLE
ALL DAY LONG

check out today's selection
of pastries at the counter

SWEET PANCAKES (v) 9,5

2 pancakes, AOP salted butter,
maple syrup

extras : seasonal fruits +3 amlou +2

DRINK



drink

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HOT WHEELS

*specialty coffee by Minifundi
roasted in Toulouse*

Espresso / Allongé	2	CAFFEINE FREE	
Batch brew.....	3,5		
Double / Americano.....	3,5	Chaï latte	4,5
Piccolo.....	3,5	<i>dirty chaï (extra shot of coffee) +1</i>	
Cappuccino	4,5	Hot chocolate	4,5
Latte / Flat white	4,5	Tea / Infusion	4

ICED DRINKS

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Iced americano.....	4,5	Cold brew	5
Iced latte.....	4,5	Iced chaï.....	4,5

*oat milk +0,5 extra shot +1
syrup +0,5 extra milk +1*



FRESH DRINKS

*homemade coolants
made with love*

ICED TEA ^{25CL} 4,5

CITRONNADE ^{25CL} 4

BISSAP ^{25CL} 4,5

infusion of hibiscus flowers

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SOFTS

ALCOHOL FUEL

UMÀ Ginger Beer bio ^{33CL}	4,5	Draught beer ^{25/50CL}	4,5 / 7
Organic fruit juice ^{25CL}	4	<i>seasonal lager</i>	
<i>orange / apple / apricot</i>		MIRA Passion IPA ^{44CL}	6
Mineral water ^{50CL}	4,5	**	
<i>Ogeu Pyrénées, still or sparkling</i>		<i>Wine list on demand</i>	
Coca-Cola / Zero ^{33CL}	3,8		

ICE CREAM SANDWICH

artisanal vanilla ice cream
squeezed between two chocolate
chips and *fleur de sel* cookies

6

ITALIAN AFFOGATO

artisanal vanilla ice cream
drowned by a double espresso

6

Prices include VAT and service charges. Cheques are not accepted.
The list of allergens contained in our dishes is available on request
from our team.

EAT

