

Today!

SERVED FROM 9AM TO 4PM

SEASONAL DRINKS

ORGANIC COLD PRESSED JUICE 5,5

Watermelon, raspberry, cherry, mint.

or

Apple, cucumber, spinach, lemon.

HOUSEMADE SODA 4,5

Sparkling drink made from seasonal cherries.

HOUSEMADE ICED TEA 4,5

Hibiscus and mint.

MATCHA BLACK SESAME FLOAT 7

Housemade iced creation made with Kagoshima matcha and organic maple syrup, your choice of oat or regular milk, topped with a scoop of black sesame ice cream.

SPECIALS OF THE DAY

HUEVOS RANCHEROS 16,5 GLUTEN FREE

Two housemade soft corn tortillas, slightly spicy frijoles, queso fresco, summer pico de gallo, crema, salsa picante and your choice of poached, scrambled or fried eggs (we suggest fried!).

• Add free range tinga de pollo +4€

CLASSIC B.L.T, FRIES AND COLESLAW 18,5

Housemade bun topped with herby mayo, heirloom tomatoes, crunchy lettuce and maple cured bacon, served with housemade fries and a refreshing coleslaw.

• Add a fried egg 2€

SEASONAL SIDE

GREEN BEANS 4,5

Green beans served warm and crunchy with a zingy lemon, touch of garlic and extra virgin olive oil dressing. Fresh, delicious!

Mystic Mornings

OUR VERY OWN COFFEE BLEND!

Delicious omni-roast suited for espresso and filter coffee created with our friends Belleville Brûlerie. Well-rounded and balanced with notes of dark chocolate, hazelnuts and a touch of red fruits. Calibrated to pair beautifully with our food offering!

LOVING IT?
TAKE A BAG HOME!
WHOLE OR GROUND
250G 12,5€



Big Pushin'!

MALKY, HAS, SAYAN,
DJEEBZ, ALEX, NOK,
MARTIN, BIG JOHN,
CARLITA, ANDI, JEKABS,
HUGO, VALENTIN,
QINGQING, ALICE, FANG,
FABIAN, KIKI, FAH,
MADDIE, SAM, ERIC, DANI,
KASSANDRA, LOCHIE

It's good because we care!



Holybelly is a restaurant where we eat clean good food from early in the morning until late in the afternoon. A friendly service, a well-made cup of coffee. It is a place for locals and travelers alike, for the young and the less young, and if you have a pet mate, that's fine too. Holybelly is ours and it's yours. It's good because we care!

Fresh

ORGANIC COLD PRESSED JUICE

Delivered to us daily.

• See the first page of the menu!

ORGANIC APPLE JUICE 4,5

The real good taste of fresh French apples!

HOUSEMADE SODA

A sparkling beverage made from seasonal fruits.

• See the first page of the menu!

HOUSEMADE ICED TEA

Never too sweet, always perfectly balanced.

• See the first page of the menu!

ORGANIC LEMONADE 33CL 4,5

Delicious sparkling lemonade made from organic lemons, not too sweet!

KOMBUCHA BRUT 33CL 5,5

A sparkling drink made from black Rwandan tea and French beetroot sugar.

KOMBUCHA FRUIT 33CL 5,5

A sparkling infusion of local blackcurrant or fig tree leaves. Low in sugar and theine, delicate and fresh.

HOLYWATER 75CL 3,5

Micro-filtered sparkling water.

Liquor

HOLY MIMOSA 8,5

Natural sparkling wine, fresh organic orange juice. THE breakfast cocktail!

HB BLOODY CAESAR 12

A classic with a twist! Rich organic tomato juice infused with chipotle peppers, celery and Cantabrie anchovies, Le Philtre organic French vodka, a splash of lemon, and a pickle!

• Make it Virgin: 7€

THE BEER BELLY 33CL 5,5

We brew our very own buckwheat infused beer with Deck & Donohue! Light, slightly hoppy, delicious with our whole menu. (4,8% Alc.)

CIDER LE PAULMIER 75CL 15

Organic balanced and vibrant cider by Julien Le Paulmier with no added sulfites. (4,5% Alc.)

SPARKLING WINE GLASS 8 / BOTTLE 29

Organic sparkling wine, 100% Sémillon from Château Frédignac in the Bordelais region. Nutty, honeyed and floral. (11,5% Alc.)

Hot

Options

ORGANIC OAT MILK +1€
IN A BIC MUG +1,5€
ICED +1€

HOT CHOCOLATE 4,5

Housemade recipe for this rich and comforting hot chocolate.

LONDON FOG 4,5

Cheffe Sarah's favorite beverage! Housemade vanilla and Earl Grey syrup with silky hot milk.

CHAI LATTE 4,5

Delicious housemade blend of spices infused in black Assam tea, served in creamy hot milk.

CHICORY LATTE 4,5

Feeling like a latte but it's too late for coffee? Our organic chicory latte is naturally caffeine-free without compromising on deliciousness (or latte art!).

MATCHA LATTE 5

Matcha Kagoshima from Takashi San, with its subtle herbal and round notes served in a cloud of creamy milk.

Coffee

WE SELL OUR COFFEE BEANS!
WHOLE OR GROUND
ASK US!

DRIP COFFEE 3,5

A big mug of freshly brewed filter coffee.

- Side of cow or oat milk +0,5€
- Iced +0,5€

ESPRESSO 2,5

The OG, a single shot, perfectly extracted.

- Double +1€

LONG BLACK 3,5

Double shot of espresso
poured over 90ml of hot water.

- Side of cow or oat milk +0,5€

NOISETTE 3,5

Think small latte. 90ml of hot milk
over a shot of espresso.

- Oat milk +0,5€

CRÈME 4,5

The French latte! 220ml of hot milk poured
over a single espresso shot.

- Oat milk +1€
- Extra shot +1€
- In a big mug +1,5€
- Iced +1€

MOCHA 5

220ml of hot chocolate poured
over a single shot of espresso.

- Oat milk +1€
- Extra shot +1€
- In a big mug +1,5€
- Iced +1€

NEW ORLEANS ICED COFFEE 5

Coffee infused with organic roasted chicory,
served on ice and topped with housemade
lightly caramelized condensed milk.



*We proudly serve a delicious raw and unpasteurised cow milk sourced
from Brittany for all our milky drinks. A superb and ultra fresh ingredient like no other.*

Tea

BREWED RESPECTFULLY,
SERVED IN A MUG,
SOURCED BY LE PARTI DU THÉ.

SENCHA KAGOSHIMA 4

Green / Japan

CHUNG HAO 4

Green, jasmine pollen / China

ASSAM «GOLDEN TIPPY» 4

Black, English Breakfast / India

EARL GREY 4

Black, bergamot / China

AMANOGAWA 4

Rooibos, cherry tree flowers / Africa & Japan

SOBACHA 4

Toasted buckwheat infusion / Japan



Holybelly is proud to support the Ernest foundation.

0,2€ will be added to all bills above 25€. Don't feel like donating? Simply ask and we'll remove it.

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Breakfast

BREAD, BUTTER & JAM 5

Heirloom organic sourdough bread served toasted with butter and strawberry jam.

- **GLUTEN FREE:** Housemade cornbread +1,5€
- **VEGAN:** Housemade cashew nut butter +1€

Options

BUTTER + JAM ↔ CHOCO-HAZELNUT SPREAD
JAM ↔ VEGEMITE
EXTRA VEGEMITE +1€

CHIA PUDDING 8.5 VEGAN / GLUTEN FREE

Cardamom and vanilla pods infused coconut milk chia pudding served with seasonal fruits and puffed grains.

- **Big John Style** (add housemade cashew nut butter) +1,5€
- **Small version** 5€

GRANOLA 8.5 NUTS

Organic rolled oats, almonds and seeds toasted in the oven with a touch of honey, bay leaf and tonka bean infused yogurt, seasonal fruits.

- **Small version** 5€

TAKE IT HOME!
250G 8,5€



Pancakes

SAVOURY STACK 14.5

Holybelly's iconic dish since 2013! Two pancakes, two organic eggs sunny-side up (*scrambled/poached NOT available*), maple marinated bacon, bourbon butter (contains a small amount of alcohol, can be replaced with regular butter), bacon salt and maple syrup.

- **EGGS:** We can cook them over easy, medium or hard on order.
- **BACON:** You can ask for well done but we don't recommend it!
- **VEGGIE:** Bacon can be subbed for any side you want.
- **POPULAR COMBO:** Add sautéed mushrooms +4€

SWEET STACK 13.5 NUTS

Gorgeous stack of three hot pancakes, seasonal fruits, Piedmont roasted hazelnuts, vanilla beans infused whipped cream and maple syrup.

- **Add side/s** +4€ each
- **Add two eggs** +4€
- **Hazelnut free version** available

PLAIN STACK 9.5

Beautifully simple: three pancakes served with delicious butter and organic maple syrup.

- **Add side/s** +4€ each
- **Add two eggs** +4€

Options

BOURBON BUTTER OR CASHEW BUTTER +1€
SYRUP ↔ JAM
EXTRA WHIPPED CREAM +2€
EXTRA CHOCO-HAZELNUT SPREAD +2,5€

Dishes

At **Holybelly** everything is housemade, fresh and seasonal. We offer a limited amount of two to three daily specials for you to choose from.

- *See the first page of the menu!*



Eggs & Sides

2 EGGS & 2 SIDES 14.5

Served with toasted organic sourdough bread and butter.

2 ORGANIC EGGS 1 STYLE

POACHED

Extra fresh and cooked just right.

SUNNY-SIDE UP

Available over easy, over medium or over hard. Ask your waiter!

SCRAMBLED

Melt in your mouth delicious, our signature recipe with cream and butter.

*ASK US ABOUT
OUR FAVORITES!*

WITH 2 SIDES OF YOUR CHOICE

*EXTRA SIDE
+4€*

SEASONAL SIDE

Always fresh and housemade, that's the HB way!
Seasonal side to complement your eggs.

• *See today's menu!*

SMOKED BACON

Our signature recipe! Pigs from the Perche region raised on hay, smoked and marinated in maple syrup. The very best!

• *You can ask for it well done but we don't recommend it!*

SAUSAGE PATTY LACTOSE / GLUTEN

Our housemade pork and fennel seed sausage patty grilled on the plancha. So good.

HALLOUMI CHEESE

100% traditional sheep milk cheese from Cyprus, sliced and then grilled on the plancha. Irresistible!

HASHBROWN VEGAN

We shape ours like a puck! Shredded organic potato and spelt, crunchy on the outside, soft on the inside.

HOLY BAKED BEANS VEGAN

UK edition! A mix of white and red beans cooked in a rich housemade tomato sauce. Voluntarily less sweet than the H brand.

MUSHROOMS

Real "champignons de Paris", super fresh straight from the farmer, sautéed in thyme and garlic with a knob of butter for a maximum of flavour.

• *VEGAN: Ask for no butter!*

LEAFY GREENS SALAD VEGAN

A crunchy mix of greens and toasted seeds lightly seasoned with apple cider vinegar and extra virgin olive oil.

Options

GLUTEN FREE

HOUSEMADE CORNBREAD +1,5€

NO BREAD

SUB BREAD FOR LEAFY GREENS SALAD

NO EGGS

ADD AN EXTRA SIDE

VEGAN

HOUSEMADE CASHW BUTTER +1€

SWEET TOUCH

STRAWBERRY JAM +1,5€

Desserts

UNTIL 4PM

BABY GRANOLA 5 ^{NUTS}

Organic rolled oats, almonds and seeds toasted in the oven with a touch of honey, bay leaf and tonka bean infused yogurt, seasonal fruits.

BABY CHIA PUDDING 5 ^{VEGAN / GLUTEN FREE}

Cardamom and vanilla pods infused coconut milk chia pudding served with seasonal fruits and puffed grains.

• *Big John Style (add housemade cashew nut butter) +1€*

PLAIN STACK 9,5

Beautifully simple: three pancakes served with delicious butter and organic maple syrup.

• *Bourbon butter or cashew butter +1€*

• *Syrup ↔ Jam*

• *Extra whipped cream +2€*

• *Extra choco-hazelnut spread +2,5€*

SWEET STACK 13,5 ^{NUTS}

Gorgeous stack of three hot pancakes, seasonal fruits, Piedmont roasted hazelnuts, vanilla beans infused whipped cream and maple syrup.

• *Hazelnut free version available*

ALL DAY

CHOCOLATE MARBLE CAKE 6

The deluxe version of a childhood classic! Rich and moist chocolate and vanilla marble cake with a dark chocolate glaze.

BASQUE CHEESECAKE 6 ^{GLUTEN FREE}

A very creamy cheesecake, flavored with organic chicory! A nice little twist, moorish and indulgent but not too sweet.

AFFOGATO 5 ^{GLUTEN FREE}

A scoop of beautiful Madagascar vanilla ice cream from our friends over at Glazed topped with an espresso shot. Simply incredible.

SEASONAL ICE CREAM FLOAT

A milky drink topped with a scoop of ice cream.

• *See the first page of the menu!*

HolyShop



HB MUG 22

Handmade in Portugal!
Available in 4 colours:
Green, pink, brown, orange.

PUZZLE HB x SULO 35

A 500 pieces puzzle for hours of fun! Made in France, eco-friendly. Comes with poster and sticker.

MYSTIC MORNINGS 12.5

250g bag of our signature coffee blend, roasted exclusively for us by our friends Belleville Brûlerie.

ORGANIC GRANOLA 8.5

250g of the same granola we make and serve at the resto. Crunchy, yummy, for a great brekkie.

KETCHUP 350g 6.5

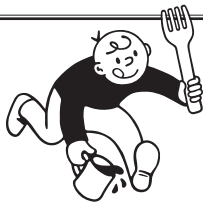
By Maison Martin from real good tomatoes! Delicious on absolutely everything.

HB TEE KID 19 / ADULT 24

Our iconic unisex Tee available in dark blue or white, from 2 to 12 yrs and from S to XXL.

HB HOT SAUCE 200g 12

Cooked up with Maison Martin, a hot sauce with a gentle kick that'll make you smile but never sweat.



THANK YOU FOR EATING WITH US! SEE YOU SOON!