

Welcome at nous

WE ARE VERY HAPPY TO WELCOME YOU AT NOUS RESTAURANT. PLEASE TAKE A SEAT AND ENJOY THIS TIME, WE'LL TAKE GOOD CARE OF YOU. IN OUR RESTAURANTS EVERYTHING IS HOMEMADE EVERYDAY IN OUR KITCHENS BY OUR TEAMS WITH RIGOR, LOVE AND PASSION. LET'S EAT, ENJOY!

TO SHARE

HUMMUS - 9€

mashed chickpeas - corn tortillas



GUACAMOLE - 9€

mashed avocados - corn tortillas



QUESADILLAS - 10€

cheddar, tomatoes and red peppers, yogurt sauce & guacamole

STARTS

AVOCADO & FETA TOAST - 8,5€

organic whole wheat bread, poached egg

ZUCCHINI & PARMESAN SALAD - 8€

zucchini, pine nuts, parmesan cheese with olive oil and lemon vinaigrette

new recipe!

THE KEY RECIPES AT NOUS



NOURGER served with french fries/ season salad

Composed of: salad, avocado, cucumber, pickles

Beef balls - smoked bacon & barbecue sauce - 15€

Chicken & yogurt mint sauce - 14€

Veggie balls & yogurt mint sauce - 14€



NOURRITO served with french fries/ season salad

Composed of a tortilla stuffed with : salad, avocado, cucumber, pickles, grated carrots

Beef balls - smoked bacon & barbecue sauce - 14€

Chicken & yogurt mint sauce - 13€

Veggie balls & yogurt mint sauce - 13€



NOUSBOL

served with season salad, wholegrain rice, hummus

Beef balls - smoked bacon & barbecue sauce - 14€

Chicken & yogurt mint sauce - 13€

Veggie balls & yogurt mint sauce - 13€

Fish [saithe] & curry sauce - 14,5€

OUR TOASTS

GRILLED CHEESE - 14€ french fries / season salad

Organic toasted bread, cheddar, parmesan cheese, guacamole, lettuce

AVOCADO & FETA TOAST - 14€ french fries / season salad

organic whole wheat bread, poached egg **Large size!**

SALMON & AVOCADO TOAST - 14€

Organic toasted bread with cream cheese, homemade gravelax salmon, avocado, zucchini and pine nuts salad and arugula salad

OUR SALADS



AVOCADO AND FETA SALAD - 13€

Avocado, feta cheese, green lettuce, green peas, cucumber, broccoli, buckwheat, seeds and parsley

SALMON AND AVOCADO SALAD - new recipe!

Marinated salmon, rice, broccoli, mesclun salad, avocado, coriander, soja/ sésame/vinegar sauce

POKAÏ SALAD - 14€

Marinated raw fish, quinoa, avocado, carrots salad, raisins, almonds, mesclun salad, pine nuts, coriander, seeds & asian vinaigrette

POACHED EGG SALAD - 14€

Poached egg, lentils, parsley, roasted sweet potatoes, quinoa, mesclun salad, parmesan cheese, seeds, parsley

OUR EXTRAS



Add a half **AVOCADO** to your meal - 2€



Add some **CHICKEN** to your meal - 3€



Add some **CHEDDAR** to your nourrito or your nourger - 2€



Add a **POACHED EGG** to your meal - 2€



Add some **FRENCH FRIES** to your meal - 4,5€



Add some **SEASON SALAD** to your meal - 4,5€

LUNCH DEAL

MAIN + DESSERT - 19€

Only for lunch on week days, excluding public holidays :)

KIDS DEAL

CHICKEN OR BEEF BALLS + FRENCH FRIES OR RICE + YOGURT SAUCE OR TOMATO SAUCE - 11€

WEEKEND BRUNCH

BRUNCH FORMULA - 28€

Ask the team to see the menu

If you have any allergies or intolerances, don't hesitate to tell our team who knows the ingredients of the recipes and they will guide you to make the best choice



= GLUTEN FREE

DRINKS ON THE BACK OF THE MENU

Welcome at NOUS

WE ONLY COLLABORATE WITH PASSIONATE AND SERIOUS SMALL PRODUCERS AND CRAFTSMEN TO HAVE A MAXIMUM OF TRANSPARENCY IN OUR KITCHENS AND IN OUR PLATES. WE COOK ALL OUR RECIPES WITH ORGANIC OR CERTIFIED PRODUCTS

DESSERTS



BLONDIE - 7€

peanut butter and chocolate chips brownie, with a scoop of vanilla ice cream



CHIA PUDDING - 7€

chia seeds, coconut milk, raspberry coulis, fresh fruits



CHEESE CAKE - 7€

served with a homemade raspberry coulis



BANANA BREAD - 7€

Chocolate & banana cake



DESSERT DU MOMENT - 7€

Take a look at the month's specials

VANILLA ICE CREAM - 7€

2 scoops of vanilla ice-cream with hemsps seeds covered with homemade raspberry coulis



WINES All our wines are organic or biodynamic. We are working with little wine growers.



MAS DE VESSIERE, PAYS D'OC IGP - Glass 6€ - bottle 25€

Fruity, subtle and sharp



LES BONS MOMENTS, CÔTE DU RHÔNE 2016 - bottle 30€

Fleshy, red fruits notes, fruity



LA BELLE ETOILE, LOIRE - Glass 6€ - bottle 25€

Fruity, soft with notes of citrus fruits



MAS DE VESSIERE, PAYS D'OC IGP - bottle 30€

Fresh and tasty !



MAS DE VESSIERE, PAYS D'OC IGP 2017 - Glass 6€ - bottle 30€

Perfect rosé, fresh and fruity

COCKTAILS



PINAPLE EXPRESS - 10€

Pinaple & lemon, cassis - GIN BACAE



LE DOUBLE 'R' - 10€

Grapes & Rhubarb pressés - VODKA PYLA

BEERS

LAGER, BRASSERIE DU LUBÉRON - BOTTLE 33CL 6€

Light and fresh beer, subtle and aromatic



AMBER, BRASSERIE DU LUBÉRON - BOTTLE 33CL 6€

spicy hop nose and slightly fruity aroma.

WHITE, BRASSERIE DU LUBÉRON - BOTTLE 33CL 6€

Belgian White Ale Type, light and thirst-quenching beer

LAGER ALTIPLANO - BOTTLE 33CL 6€



FRESH DRINKS



SODAS 33CL - 3€

Coca - Coca Zero - Orangina



STILL / SPARKLING WATER 50CL - 3€

COCONUT WATER 33CL - 4€

ICED COFFEE 33CL - 5€

100% ORGANIC

FRESH PRESSED JUICE 100% ORGANIC 40CL - 5€

WHITE BLUEBERRY TEA 33CL - 4€

BLACK GINGER TEA 33CL - 4€

ELDERBERRY LEMONADE 33CL - 4€

LYCHEE LEMONADE 33CL - 4€

HOT DRINKS



GREEN TEA - 3,5€

OOLONG TEA - 3,5€

INFUSIONS - 4€

COFFEE - 2,5€

100% organic, from mexico with love

LONG BLACK COFFEE - 2,5€

DECAF - 2,5€

COFFEE WITH RICE MILK - 3,5€

CAPPUCCINO - 5€

Organic coffee and milk

HOURS & DIRECTIONS

NOUS PARADIS

16 rue de Paradis, 75010

MON - FRI
12H-14H30
19H-22H30

SAT & SUN
12H-15H
19H-22H30

NOUS CHATEAUDUN

8 rue de Chateaudun, 75009

MON - FRI
12H-14H30
19H-22H30

SAT & SUN
12H-15H
19H-22H30

NOUS VALMY

53 quai de Valmy, 75010

MON-THUR
12H-14H30
19H-22H30

FRI - SUN
11H30-16H30
19H-23H00 (22H30 dimanche)