



Sweetie

RESTAURANT

Homemade and local

Le Sweetie is committed to offering you a quality menu, homemade dishes made with local products.

Many thanks to all our local partners:

The Butcher shop "Les éleveurs de la Charentonne" in Gacé

The Bakery "Rose" in Saint-Marcel

"La Ferme des Ruelles", in Tilly (Cider)

"Champagne Nathalie Assailly", in Passy-sur-Marne

"Mozzalat", in Evreux (Italian products)

"La Ferme de l'Ecoufle", in Saint-Marcel (Eggs)

David Percheron's wines in Saint-Remy-sur-Avre

"Les Ruchers de Vernon" Beekeeper



pétit futé

AGROQUAL
LABORATOIRE

Gault & Millau

The story continues, The family grows,
Welcome to Sweetie.

Sweet Cocktails

With Alcohol 9.90 €

Sweety

Prosecco, tagada-infused eristoff vodka, raspberry syrup, raspberries

Mojito

Lime, cane sugar, Cuban rum, Perrier, fresh mint

Choice of fruit puree: strawberry, blueberry, cherry or peach

Kiwisky

Jack apple, Jack Daniel, lime juice, kiwi syrup, lemonade

Blueberry

Malibu, cranberry juice, pineapple juice, blueberry puree

Victory peach

Banana-infused vodka, pineapple juice, orange juice, peach puree

Limoncello spritz

Limoncello, prosecco, lemonade

Sweet blue

Coconut puree, Bacardi carta blanca rum, curaçao, lemonade



7.90 € Without Alcohol

Bubble tea

Homemade green tea, choice of syrup,

Choice of fruit balls : strawberry, cherry, raspberry or passion fruit

Virgin Mojito

Lime, cane sugar, Perrier, fresh mint

Choice of fruit puree: strawberry, blueberry, cherry or peach

Lady Grapes

Grape juice, raspberry sorbet, blackcurrant syrup

Vida

Strawberry juice, pineapple juice, coconuts puree, raspberry syrup

Loovie

Orange juice, pineapple juice, strawberry puree

Lemon cherry rose

Lemon juice, cranberry juice, cherry puree, rose syrup

Our fruit syrups and purees
are made from
Maison Monin

Alcohol is dangerous for your health, consume with moderation - Net prices, taxes and service included

Cocktail : 25 cl

Drinks

Beers

	25 cl	33 cl	50 cl
Blond Tiger bock (Draft)	3.90 €	4.90 €	6.90 €
Brooklin lager of the moment (Draft)	5.90 €	6.90 €	8.90 €
Beer of the month (Draft)	5.90 €	6.90 €	8.90 €
LBF White craft beer (Bottled)		6.90€	
LBF Dubbel craft beer (Bottled)		6.90€	
Picon / Panache / Monaco / Tango	3.90 €	4.90 €	6.90 €



Ciders

Maison Appie	12 cl	25 cl	50 cl
Draught raw cider	3.90 €	4.90 €	7.90 €
Bottled Artisanal Cider		33 cl	
Bottled perry cider			6.90 €
Raspberry sparkling bottle cider without alcohol from "Ferme des Ruelles"			6.90 €
Armoric sweet cider 75 cl			13.50 €
"La Ferme des Ruelles" cider 75 cl			12.10 €

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Appetizers

Kir white wine or cider 14 cl , flavor of your choice	4 . 5 0 €
Kir royal 14 cl , flavor of your choice	8 . 9 0 €
Champagne Glass 14 cl maison Assaily	8 . 0 0 €
Prosecco 14 cl	7 . 5 0 €
Ricard 2 cl	3 . 5 0 €
Vermouths 5 cl : campari, martini, porto, suze	4 . 6 0 €
Alcohols 4 cl : gin Gordon's, vodka Eristoff, Bacardi white rum, Bacardi amber rum, tequila	6 . 1 0 €

Whiskeys 4 cl :

Ballantine	5 . 9 0 €	Jack daniel	7 . 5 0 €
Johnny walker red	6 . 9 0 €	Jameson	7 . 5 0 €
<i>Soft drinks supplement + 1€</i>		Jack Apple	7 . 8 0 €

Softs

Sodas : Regular Coke 33 cl, Zero Coke 33 cl, Fuze tea 25 cl, Orangina 25 cl, Schweppes agrum 25 cl, Perrier 33 cl	3 . 9 0 €
Fruits juices 25 cl : farm apple, orange, pineapple, apricot, strawberry, tomato	3 . 9 0 €
Water syrup or diablo 25 cl : Monin flavors : grenadine, strawberry, kiwi, peach, raspberry, lemon, mint, violet, rose, melon, pineapple, cherry, orgeat (almond)	2 . 9 0 €
Still or sparkling water 50 cl	3 . 3 0 €
Still or sparkling water 1L	4 . 9 0 €
Artisanal Kombucha bio 33 cl from koko : raspberry, hibiscus or elderberry peach	6 . 5 0 €

*Kombucha is a fermented beverage made from tea, sugar and a culture of bacteria and yeast called "kombucha mother".
Its taste is slightly sweet, tangy and fizzy.*



Starters and Terroir

Our starters to share or not...

Crisscuts, cheddar sauce, crispy onions	6.90 €	Fondue to share raclette or reblochon, dried ham and waffle & small potatoes NEW	10.90 €
Waffle to share, prepared pulled beef, Mozzarella NEW	9.90 €	Nachos cheese, Barbecue sauce	10.90 €
Crunchy chicken & tex mex marinated chicken wings, burger sauce NEW	10.90 €	Cold cuts & cheese tray	13.90 €



Local Pleasures

“Bourguignon” Beef NEW	14.90 €	Flank Beef skewer NEW	15.90 €
Bourguignon Beef, carrots, mushrooms, bacon, small potatoes		Flank Beef skewer 180g, chimichurri marinade served with crisscuts & salad	
Tartiflette NEW	14.90 €	Poultry of the moment NEW	15.90 €
Small potatoes, smoked bacon, homemade candied onions, melted reblochon, served with salad		Proposal according to the chef's inspiration, ask our team	
Beef buchette, melted Comté cheese sauce	15.90 €	Salmon steak with Parisian sauce	16.90 €
Homemade Comté cheese sauce on beef log 180g served with crisscuts & salad		Salmon steak 150g, Parisian sauce NEW (carrots, mushrooms, cream), served with basmati rice	

Net prices, taxes and service included - List of allergens available on request

Burgers & Fajitas

All our burgers and fajitas
are served with salad and crisscuts

Waffle Burgers 15.90 €

Sweetie Burger

Ground beef steak 140g*,
cascade of cheddar sauce,
homemade candied onion , pickles,
Sweetie's fresh tomato sauce,
crispy onions

Beef Burger NEW

Prepared pulled beef,
mozzarella, chimichurri sauce,
fresh tomato, red onions, arugula

Savoyard Burger

Ground beef steak 140g*,
fresh tomato, candied onion, dried ham,
raclette cheese, chives cream, pickles,
arugula



Salmon Burger NEW

Buns & Roll, Salmon steak, red onions,
Parisian sauce (carrots, mushrooms, cream),
fresh tomato, red cabbage, arugula

Camembert Burger NEW

Ground beef steak 140g*,
breaded camembert,
fresh tomato, homemade candied onion,
melted camembert, arugula

(CBB) Chicken Barbecue Burger NEW

Breaded chicken fillet, cheddar sauce,
homemade candied onion,
barbecue sauce, bacon, arugula

NEW

Sweetie's Fajitas Breaded chicken or Beef

14.90 €

Fajita pancake, cheddar sauce, peppers, red onions, cherry tomatoes, crispy onions,
homemade tomato sauce, Cajun spices, salad & crisscuts

Net prices, taxes and service included - List of allergens available on request

* Single cooking

Cheddar sauce supplement +1.50€

Waffles, Pancakes and Vegan

Ask for your buckwheat waffle
Buckwheat = Gluten-free

Salted waffles or pancakes

Our waffles are homemade with the good
eggs of the Ecouffle Farm

Texane 1 3 . 9 0 €

Breaded chicken fillets, crispy onions,
bacon chips, barbecue sauce, melted cheddar

Montagnarde 1 3 . 9 0 €

Melted raclette, dried ham, cooked ham,
small potatoes, chives cream, pickles

Normande NEW 1 3 . 9 0 €

Melted Camembert, small potatoes, homemade candied
onion, melted apples, smoked bacon

Our pancakes are homemade, with high quality
buckwheat flour and gluten-free.

Gravlax NEW 1 4 . 9 0 €

Gravlax salmon, egg, melted Comté cheese, lemony
mascarpone sauce, cherry tomatoes

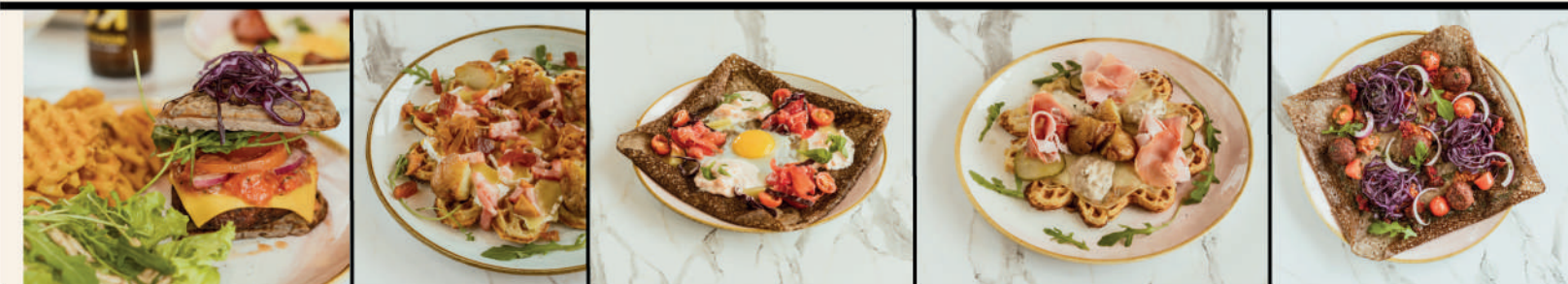
Carnela NEW 1 4 . 9 0 €

Prepared pulled beef, small potatoes, mozzarella,
chimichurri sauce

Savoyarde NEW 1 4 . 9 0 €

Melted Reblochon, smoked bacon, homemade
candied onion, small potatoes

Bowl of salad, walnuts & cherry tomatoes 2 . 5 0 €



Vegan Corner



Dish

Buckwheat pancake or buckwheat waffle: NEW 1 2 . 9 0 €

Sweety's tomato sauce, red cabbage,
vegan cheddar, beetroot falafels,
cherry tomatoes, salad, parsley

Burger Vegan 1 3 . 9 0 €

Sweety's tomato sauce, Basquaise wheat patty steak,
red cabbage, vegan cheddar, red onions, salad

Starters 5 . 9 0 €

Beetroot falafels, Sweety's tomato
sauce, arugula

Dessert 4 . 9 0 €

**Buckwheat pancake or waffle,
choice of accompaniments:**

Homemade jam **or** sugar/lemon juice **or**
raspberry coulis **or**
vegan raspberry ice cream

Ravioli & Salads

Ravioli

14.90 €

Carbonara Ravioli

Ravioli with cheese, cream, bacon chips, egg yolk, Parmigiano

15.90 €

NEW

“ragu alla bolognese “ Ravioli

Ravioli with cheese, confit beef chuck, homemade tomato sauce, Parmigiano

15.90 €

Salmon Ravioli

Ravioli with cheese, lemony mascarpone, Gravlax salmon, Parmigiano



Salades

14.90 €

Goat chesse

Salad, goat cheese on waffle toast, cream, honey, bacon, cherry tomatoes, arugula

Savoyarde NEW

Salad, melted reblochon cheese on waffle toast, homemade candied onion, dried ham, cherry tomatoes, arugula

Sweetie bowl NEW + 1 €

Waffle toasts, gravlax salmon, fried egg, hot basmati rice, red cabbage, cherry tomatoes, lemony mascarpone sauce, arugula



Desserts

Sweets bar

Cheesecake, homemade red fruit coulis	6.90 €
Bourbon vanilla “Crème brûlée”	6.90 €
Chocolate fondant with pistachio heart, homemade custard & pistachio coulis, pistachio ice cream	7.90 €
Homemade M&M’s Tiramisu and Peanut Butter sauce NEW	8.90 €
New York Rolls, vanilla ice cream scoop, Nutella, homemade crumble NEW	8.90 €
Vanilla pecan caramelized tartlet, homemade praline coulis NEW	8.90 €



Large Frappé 6.90 €

Ask for your frappé with almond milk

Hazelnut Frappé: Vanilla syrup, Nutella, milk, Chantilly & mini waffle

PopCorn Frappé: Popcorn syrup, candy caramel ice cream scoop,
milk, Chantilly & mini waffle **NEW**

Peach Apricot Frappé: Peach puree, apricot ice cream scoop,
milk, Chantilly & mini waffle **NEW**

Gourmet coffee or tea 8.90 €

Lemon meringue verrine, ice cream scoop, Chantilly, mini waffle with
homemade praline & pecan mousse, mini sweet pancake

Waffle coffee 4.90 €

Coffee with sweetened mini waffle

Desserts

Ask for your buckwheat waffle
Buckwheat = Gluten-free

Our Essentials

PANCAKE BASE OR WAFFLE BASE
THE CHOICE IS YOURS

Sugar	4.00 €	Homade White Chocolate	5.40 €	Coulis or chips	+ 1.60 €
Butter & sugar	4.40 €	Homemade Hot Chocolate	5.40 €	Ice cream scoop	+ 2.90 €
Nutella	5.40 €	Homemade salted butter caramel	5.40 €	Bunkling	+ 2.90 €
Homemade Speculoos	5.40 €	Homemade Jam (according to season)	5.40 €		



Our Specials

PANCAKE BASE OR WAFFLE BASE
THE CHOICE IS YOURS

Tatin apple

7.90 €

Caramelized apples, vanilla ice cream scoop, homemade salted butter caramel coulis, whipped cream

Lemon meringuée NEW

Lemon cream, flambéed Swiss meringue, lemon meringue ice cream scoop, meringue chips

M&M's NEW

Peanut butter coulis, M&M's chips, peanut ice cream scoop, whipped cream

Kind' Eure

Nutella, homemade white chocolate coulis, homemade crumble, Kinder, vanilla ice cream scoop, whipped cream

Sweety NEW

Vanilla ice cream scoop, homemade praline mousse, caramelized pecan nuts, homemade praline coulis

Gourmet

Nutella, Vanilla ice cream scoop, banana, whipped cream

Net prices, taxes and service included - List of allergens available on request

Our ice cream cups

Liégeois: chocolate, caramel, strawberry

2 ice cream scoops and sauce according to the chosen flavor,
1 Vanilla ice cream scoop, whipped cream

5.90 €

Praliné vanilla Cup NEW

2 praline ice cream scoops, 1 vanilla ice cream scoop,
caramelized pecan nuts, homemade praline sauce, whipped cream

6.90 €

Iced Lemon meringuée Cup NEW

1 Vanilla ice cream scoop, 2 Lemon meringue ice cream scoops,
meringue chips, Flambéed Swiss meringue, lemon cream

7.90 €

Iced M&M's Cup NEW

1 Chocolate ice cream scoop, 2 Peanut ice cream scoops,
peanut butter, M&M's chips, whipped cream

7.90 €

Iced Kind' Eure Cup

2 White chocolate ice cream scoops, 1 Chocolate ice cream scoop,
homemade crumble, nutella, kinder, whipped cream

7.90 €

Flavors to choose from

2 Scoops 4.90 €

3 Scoops 5.90 €

Ice cream flavors: Vanilla, chocolate, white chocolate

Artisan: peanut, Praliné, lemon meringue, Poppy

Sorbet Flavors: Raspberry, Strawberry, Lime

Artisanal sorbets: Abricot, bloody orange



Sweetness

Hot Drinks

Almond milk on request

Espresso Illy	1.90 €	Viennese coffee	4.50 €
Decaffeinated	1.90 €	Hot Chocolate	4.50 €
Espresso Macchiato	2.30 €	Viennese Hot Chocolate	4.90 €
“Crème” Coffee	2.70 €	Latte Macchiato	5.50 €
Cappucino	4.20 €	Latte Macchiato raspberry flavor	5.90 €
“Dammann Frères” Tea	3.90 €	Latte Macchiato caramel flavor	5.90 €
Chaï Latte	4.90 €	Christmas hot chocolate <i>(available in december)</i>	6.90 €

Cold Drinks

Almond milk on request

Shaked coffee	5.90 €	Shaked Latte caramel flavor	5.90 €
Shaked Latte	5.90 €	Shaked Latte raspberry flavor	5.90 €
Shaked Chocolate	5.90 €	Bubble tea, flavor of your choice	7.90 €
		Syrup of your choice and strawberry or cherry or raspberry or passion fruit balls	

Digestives drinks 4 C L 6.50 €

Calvados	Limoncello
Cognac	Manzana
Irish Coffee + 2 €	Get 27 or 31





Starter+Main course
OU

Main course+Dessert
15.90€

Starter+Main course
+Dessert
18.90€

Ours Menus



WEEKLY MENU

*(Noon, only from Monday to Friday,
excluding public holidays)*

Cold cuts plate

Waffle goat cheese toast

salad & breaded camembert

Pulled beef & mozzarella gratin

Daily Main course

Salad, waffle toast, goat cheese,
honey, tomatoes, nuts

“Montagnarde” Pancake

“Normandy” Salt Waffle

Bourguignon beef, small potatoes

Daily Dessert

Cheesecake caramel coulis

Pancake or waffle, coulis of your choice

Ice cream 2 scoops

Crème Brulée



BAMBINO MENU

Regular Coke

Water Syrup

Diabolo

Apple Juice

Cooked Ham Pancake, emmental cheese

Pizza Style Salted Waffle:
emmental, tomato sauce, cooked ham

Nuggets, crisscuts

Minced steak, crisscuts
Cooked well done only

2 ice cream scoops
chocolate / vanilla

Pancake or waffle,
coulis of your choice

10.90€

EVENING AND WEEK-END MENU

19.90€

(excluding public holidays)

MAIN COURSE - DESSERT

Bourguignon beef, small potatoes

Salmon ravioli

“Texane” Salt Waffle

Chicken or Beef Fajitas, crisscuts & salad

“Montagnarde” pancake

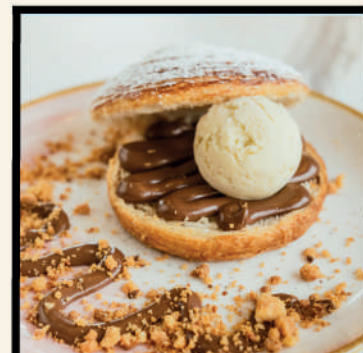
New York Rolls, Nutella & vanilla ice cream

“Tatin” pancake or waffle

Lemon meringue ice cream cup

M&M’s Tiramisu & peanut butter

PopCorn Frappé



Wines



Glasses and Pitchers

Red (IGP Loire Valley, Gamay, Dubreuil Wineryard)

Rosé (IGP Loire Valley, Rosé, Dubreuil Wineryard)

White (IGP Loire Valley, Sauvignon, Dubreuil Wineryard)

12CL	25CL	50CL
3,90€	6,90€	11,90€
3,90€	6,90€	11,90€
3,90€	6,90€	11,90€

Red Wines

Lussac Saint-Emilion - Roc De Giraudon

Blaye Côtes De Bordeaux - Château Le Grand Fort

Madiran - Maestria

12CL	75CL
6,30€	31,90€
5,30€	21,90€
5,90€	24,90€



White Wines

Sauvignon - La Petite Perrière

Côteaux Du Layon - Domaine Dhomme

Côtes de Gascogne - Colombelle L'original

12CL	75CL
5,10€	20,90€
5,70€	26,90€
4,90€	19,90€



Rosés Wines

Cheverny - Domaine Pascal Bellier

Côtes De Provence - Estandon Heritage

Côtes De Provence - Gris d'Argens

12CL	75CL
5,50€	22,90€
6,10€	25,90€
4,90€	19,90€

