



Recommended by the guides, chosen by our customers...  
Thanks to them and especially thanks to you





# Homemade and local

Le Sweety 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)

Wines from Independant winegrowers by David Percheron

in Saint Remy-sur-Avre

“Les Ruchers de Vernon” Beekeeper

**The story continues, The family grows,**

**Welcome to Sweety.**



# Sweet Cocktails

## With Alcohol 8.90 €

### Sweet

Prosecco wine, Eristoff vodka infused with Tagada candy, Raspberry syrup, Raspberries

### Mojito

Fresh lime, Can sugar or fruit puree, Bacardi blanca rum, Perrier, Fresh mint  
*Fruit puree of your choice : Passion fruit or Peach or Cherry or Coconut*

### Neptune

Vodka, Lime juice, Grenadine syrup, Curaçao, Crushed ice

### Apple Bee

Jack honey, Apple juice, Lime juice, Fresh mint

### Nuage

Tequila, Cane syrup, Pineapple juice, Whipped cream, Crushed lemon

### Summer spritz

Peach puree, Raspberry cream, Prosecco wine, Perrier, Fresh mint

### Coco crush

Coconut puree, Cherry puree, Bacardi carta blanca rum, Pineapple juice, Lime juice



## 6.90 € Alcohol-free

### Bubble Tea

Homemade green ice tea, syrup of your choice  
Balls of your choice : Strawberry or Peach

### Virgin Mojito

Fresh lime, Fresh mint, Can sugar or fruit puree, Perrier  
*Fruit puree of your choice : Passion fruit or Peach or Cherry or Coconut*

### Pink Oasis

Orange juice, Pear juice, Grenadine syrup, Peach puree, Perrier

### Vida

Strawberry juice, Pineapple juice, Coconut puree, Raspberry syrup

### Sweet Sun

Orange juice, Apricot juice, Lychee syrup, Passion fruit puree

### Frizz Tea

Lime juice, Watermelon syrup, Homemade green iced tea,  
Fresh mint, Crushed ice

### Homemade Green Iced Tea

Fruit puree of your choice : Passion fruit or Peach or Cherry or Coconut

Our fruit syrups and purees come from Maison Monin

*Alcohol is dangerous for your health, consume with moderation - List of allergens available on request*

*Net prices, taxes and service included*

**Cocktails : 25 cl**

# Drinks

## Our beers

<b>De Sutter Brewery</b>	25 cl	33 cl	50 cl
Léopard Blonde 4,5°	3.90 €	4.90 €	6.90 €
Brin de folie Abbaye type 6,5°	4.90 €	5.90 €	7.90 €
Seasonal beer	5.90 €	6.90 €	8.90 €
1664 non-alcoholic bottle		5.90€	
Picon / Panaché / Monaco / Tango	3.90 €	4.90 €	6.90 €



## Our Ciders

	12 cl	25 cl	50 cl
<b>Cidre Bolée</b>	3.90 €	4.90 €	7.90 €
<b>Armorique Tradition</b>			
Bottled cider			<b>33 cl</b>
<b>Raspberry sparkling cider 33 cl</b>			6.90 €
<i>Alcohol-free from the "Ferme des Ruelles"</i>			<b>75 cl</b>
<b>Sweet cider armorique 75 cl</b>			13.90 €
<b>Cider from "Ferme des Ruelles" 75 cl</b>			12.90 €

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## Appetizers

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<b>Kir white wine or cider 14 cl</b> , flavor of your choice	<b>4 . 9 0 €</b>
<b>Kir royal 14 cl</b> , flavor of your choice	<b>8 . 9 0 €</b>
<b>Glass of Champagne 14 cl</b> Maison Assailly	<b>8 . 0 0 €</b>
<b>Bottle of Champagne 75 cl</b> maison Assailly	<b>4 9 €</b>
<b>Prosecco wine 14 cl</b>	<b>7 . 5 0 €</b>
<b>Ricard 2 cl</b>	<b>3 . 5 0 €</b>
<b>Vermouths 5 cl</b> : Campari, Martini, Porto, Suze	<b>4 . 6 0 €</b>
<b>Alcohols 4 cl</b> : Gin Gordon's, Vodka Wyborowa, White Bacardi rum, Amber Bacardi rum, Tequila	<b>6 . 1 0 €</b>
<b>Whiskeys 4 cl :</b>	
Ballantine <b>5 . 9 0 €</b>	Jack Daniel <b>7 . 5 0 €</b>
Johnny Walker Red <b>6 . 9 0 €</b>	Jameson <b>7 . 5 0 €</b>
<b>Soft supplement + 1€</b>	Jack Apple <b>7 . 8 0 €</b>

## Our Softs Drinks

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<b>Sodas</b> : Regular Coke 33 cl, Zero Coke 33 cl, Fuze tea 25 cl, Orangina 25 cl, Schweppes agrum' 25 cl, Perrier 33 cl	<b>3 . 9 0 €</b>
<b>Fruit juice 25 cl</b> : Farm apple, Orange, Pineapple, Apricot, Strawberry, Tomato	<b>4 . 6 0 €</b>
<b>Water or Lemonade with syrup 25 cl</b> : Monin flavors : Parfum Monin grenadine, strawberry, kiwi, peach, raspberry, lemon, mint, violet, rose, melon, pineapple, cherry, orgeat (almond), blackcurrant, lychee	<b>2 . 9 0 €</b>
<b>Organic Sicilian Lemonade 27.5 cl</b> : artisanal sparkling lemonade	<b>4 . 5 0 €</b>
<b>Still or sparkling water 50 cl</b>	<b>3 . 3 0 €</b>
<b>Still or sparkling water 1 L</b>	<b>4 . 9 0 €</b>
<b>Artisanal Kombucha bio 33 cl from koko</b> : raspberry & hibiscus or elderberry peach	<b>6 . 5 0 €</b>

*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.*

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# Starters and Local pleasures

## Our starters to share or not...

Crisscuts, homemade cheddar sauce, crispy onions 6.90 €

Mozzarella sticks, barbecue sauce and crispy onions **NEW** 9.90 €

Tex Mex marinated crunchy chicken & chicken wings, homemade candied shallots cream 10.90 €

Melon, dry ham, cherry tomatoes, Burrata & balsamic cream **NEW** 10.90 €



Burrata to share accompanied by pinsa bread, black truffle cream & black truffle powder **NEW** 10.90 €

Panko breaded prawns, homemade guacamole, red onions **NEW** 10.90 €

Ravioli filled with Italian ham, carbonara sauce and bacon 10.90 €

Cold cuts & cheese tray 11.90 €

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# Local Pleasures

## Bœuf Bourguignon

“Bourguignon” beef cooked with onions, carrots, mushrooms & bacon served with small potatoes

1 5 . 9 0 €

## Sweety’s “Cordon bleu”

Chicken roll and turkey bacon 180g, carbonara sauce served with crisscuts & green salad

1 5 . 9 0 €

## Chicken fillet gratinated with mozzarella & truffle

Chicken cutlet 150 g, melting mozzarella, black truffle cream, basmati rice & black truffle powder

1 6 . 9 0 €

NEW

## Gratin de gnocchis

Gnocchi gratin with gratinated goat cheese, bacon & homemade goat-honey cream

NEW

1 4 . 9 0 €

## Butcher’s cut of beef

Served with crisscuts and green salad

NEW

1 6 . 9 0 €

## Salmon Fillet

Salmon fillet 150 g, homemade lemon mascarpone cream, homemade leek confit served with basmati rice

1 6 . 9 0 €



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# Burgers & Signatures

All our burgers and fajitas are served with salad and crisscuts

## Burgers

1 5 . 9 0 €

Choose your bread: waffle or brioche

\* Single cooking

### Sweety Burger

Minced beef steak 140g\*,  
homemade cheddar sauce,  
homemade candied onions, pickles,  
Sweety's sauce, fresh tomato, crispy onions

### Bagel Saumon fumé (cold) NEW

Smoked salmon,  
brioche bagel bread,  
fresh tomato, red onions,  
homemade guacamole, fried egg

### Burger Savoyard

Minced beef steak 140g\*,  
fresh tomato, red onions, dry ham,  
raclette cheese, homemade candied  
shallots cream, pickles

### Burger Comté BBQ NEW

Minced beef steak 140g\*,  
bacon, gratinated Comté cheese,  
barbecue sauce, fresh tomato,  
red onions

### Burger Camembert

Minced beef steak 140g\*,  
breaded Camembert, homemade candied  
onions, fresh tomato, sour cream,  
melted Camembert

### Avocado Burger NOUVEAU

Crispy chicken fillet 150g,  
homemade tomato sauce, cheddar,  
homemade guacamole, red onions,  
fresh tomato



## Sweety's Signatures

1 5 . 9 0 €

### Fajitas Poulet crispy

Fajitas, crispy chicken,  
homemade cheddar sauce,  
homemade tomato sauce, red onions,  
crispy onions, cherry tomatoes

### Pinsa bread tomatoes and Burrata NEW

Pinsa bread, cherry tomatoes, Burrata,  
dry ham, homemade tomato & garlic  
compote, balsamic cream  
& parsley oil served with salad

### Lobster roll revisited with smoked salmon NEW

Brioche bread sandwich, smoked salmon,  
homemade lemon mascarpone cream,  
homemade guacamole, red onions,  
cherry tomatoes served with salad

# Waffles, Pancakes & Vegan

Ask for your buckwheat waffle  
Buckwheat = Gluten-free

## Salted waffles or pancakes 14.90 €

Our waffles are homemade with good eggs  
from the "Ecoufle Farm"

### La Texane **NEW**

Cheddar sauce, breaded chicken, crispy onions,  
Smoked breast & barbecue sauce

### La Montagnarde

Melted Raclette cheese, dry ham, cooked ham,  
small potatoes, homemade candied shallot cream, pickles

### La Normande

Melted Camembert, small potatoes, sour cream,  
homemade candied onions, melted apples, bacon

*Bowl of salad, red onions & cherry tomatoes* 2.50 €

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

### La Saumon

Smoked salmon, homemade leek confit, fried egg,  
melted Comté cheese, homemade lemon mascarpone  
cream, cherry tomatoes, red onions

### L'avocado **NEW**

Breaded chicken, homemade guacamole &  
homemade tomato compote, fried egg, cherry  
tomatoes, red onions, Cajun spices

### La Chèvre **NEW**

Gratinated goat cheese, honey, walnuts, small potatoes,  
bacon, homemade goat cheese & honey cream



## Vegan Corner

### Starters 7.90 €

**NEW**

Pinsa bead, homemade tomato sauce,  
crumbled felafel & cherry tomatoes

**NEW**

Vegan salad: homemade leek confit,  
buckwheat toast, felafel &  
homemade tomato sauce

*Non-contractual pictures*

### Main courses

#### *Buckwheat pancake or buckwheat waffle*

13.90 €

Homemade tomato compote, homemade leek confit,  
felafel, cherry tomatoes, red onions, arugula

#### *Vegan fajitas*

15.90 €

Homemade tomato compote, vegan steak, fresh tomato,  
homemade leek confit, red onions, salad & crisscuts

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### Desserts 4.90 €

**Buckwheat pancake or waffle,  
accompaniment of your choice :**

- Homemade jam
- Sugar & lemon juice
- Raspberry coulis
- Sorbet of your choice

# Ravioli & Salads

## Ravioli

14.90 €

### Ravioles Carbonara

Cheese ravioli, sour cream,  
bacon, egg yolk,  
Parmigiano Reggiano

15.90 €

### Ravioles Saumon

Cheese ravioli, homemade lemon  
mascarpone cream, smoked salmon,  
Parmigiano Reggiano

16,90 €

### Ravioles Truffe NEW

Cheese ravioli, black truffle cream,  
Buratta & truffle powder



## Salads

15.90 €

### Sunset NEW

Salad, panko shrimp, toasted waffle  
with homemade guacamole,  
cherry tomatoes, red onions,  
balsamic dressing

15.90 €

### Duo du soleil NEW

Salad, dry ham, melon,  
Buratta, cherry tomatoes,  
red onions,  
balsamic dressing

14.90 €

### Chèvre

Salad, toasted waffles with goat cheese,  
homemade honey cream, bacon,  
cherry tomatoes, balsamic dressing

# Desserts

## Sweets Bar

7.90 €

### Salade de fruits exotiques maison NEW

Homemade exotic fruit salad : Mango, passion fruit, pineapple and homemade syrup

### Pavlova aux fruits rouges NEW

Meringue shell, whipped cream, strawberry ice cream scoop, fresh strawberries & red fruit coulis

### Macaron fondant NEW

Chocolate-caramel macaroon, macaron & almond ice cream scoop, caramel coulis & caramel chips

### Fondant au chocolat cœur coulant (Chocolate cake) NEW

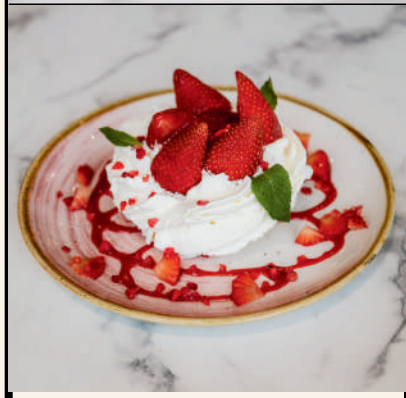
Vanilla custard, passion fruit sorbet, passion coulis & dark chocolate shavings

### Moelleux choco pistache façon chocolat de Dubaï

Homemade chocolate cake, homemade crispy pistachio Dubaï cream, hot chocolate coulis, pistachio ice cream scoop

### Brioche perdue

French brioche, homemade salted butter caramel, vanilla ice cream scoop



### Le Grand Frappé 6.90 €

Ask your "Frappé" with almond milk

- Hazelnut "Frappé" : Vanilla syrup, Nutella, milk, whipped cream & mini waffle
- Passion & Coconut "Frappé" : Coconut puree, passion fruit sorbet, milk, whipped cream & mini waffle NEW

### Café ou Thé Gourmand 8.90 € NEW

Mini sugar pancake, mini fruit salad, ice cream scoop & whipped cream, mini waffle with homemade salted butter caramel

### Café Gaufre 4.90 €

Coffee with sweet mini waffles

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

# Sweet Waffles & Pancakes

Ask for your buckwheat waffle  
Buckwheat = Gluten-free

## Our essentials

PANCAKE BASE OR WAFFLE BASE  
THE CHOICE IS YOURS

Sugar	4 . 1 0 €	Homemade White Chocolate	5 . 5 0 €	Coulis or chips	+ 1.60 €
Butter & sugar	4 . 5 0 €	Homemade Hot Chocolate	5 . 5 0 €	Ice cream scoop	+ 2.90 €
Nutella	5 . 5 0 €	Homemade Salted Butter Caramel	5 . 5 0 €	Buckling	+ 2.90 €
		Homemade jam according to season	5 . 5 0 €		



## Our Creations

PANCAKE BASE OR WAFFLE BASE  
THE CHOICE IS YOURS

### L'exotique NEW

Exotic fruits, passion fruit coulis, crumble, mango ice cream scoop, whipped cream

### Chocolat Dubaï

Pistachio ice cream scoop, homemade crispy pistachio Dubaï cream, black chocolate coulis, pistachio chips, whipped cream

### La Macaron NEW

Macaroon & almond ice cream scoop, raspberry coulis & raspberries pieces, macaroon chips, whipped cream

7 . 9 0 €

### La Kind' Eure

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

### Banoffee NEW

Banana ice cream scoop, banana pieces, Coulis & caramel chips, whipped cream

### La Gourmande

Nutella, vanilla ice cream scoop, banana pieces, crumble, whipped cream

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# Our Ice Cream Cups

**Liégeois flavor of your choice : chocolate, caramel, pistaccio, coffee** 6.90 €  
2 ice cream scoops and sauce according to the chosen flavor,  
1 vanilla ice cream scoop, whipped cream

**Chocolat de Dubaï glacé** 7.90 €  
2 pistachio ice cream scoops, 1 black chocolate ice cream scoop,  
homemade crispy pistachio Dubai cream, black chocolate coulis,  
pistachio chips & whipped cream

**L'Exotique glacée** NEW 7.90 €  
2 mango ice cream scoops, 1 passion fruit ice cream scoop,  
passion coulis & exotic fruits, whipped cream

**La Macaron glacée** NEW 7.90 €  
2 macaroon & almond ice cream scoops, 1 raspberry ice cream scoop,  
macaroon chips and raspberry chips, red fruit coulis, whipped cream

**La Kind' Eure glacée** 7.90 €  
2 vanilla ice cream scoops, 1 chocolate ice cream scoop,  
crumble, Nutella, Kinder, whipped cream

**La Banoffee glacée** NEW 7.90 €  
2 banana ice cream scoops, 1 caramel ice cream scoop,  
banana pieces, coulis & caramel chips, whipped cream

## Ice cream or sorbet flavors of your choice

2 scoops 4.90 €

3 scoops 5.90 €

**Ice cream flavors :** Vanilla, Chocolate, Pistachio, Strawberry,  
Salted butter caramel, Pure arabica coffee, Macaroon & almond, Banana

**Sorbet flavors :** Raspberry, Passion fruit, Mango



# Sweetness

## Hot drinks

*Almond milk on request*

Espresso Illy	1.90 €	Hot chocolate	4.50 €
Décafeinated	1.90 €	Viennese hot chocolate	4.90 €
Espresso Macchiato	2.30 €	Latte Macchiato	5.50 €
Café crème	2.70 €	Latte Macchiato pistachio flavor	5.90 €
Cappuccino	4.20 €	Latte Macchiato speculoos flavor	5.90 €
“Dammann Frères” Tea	3.90 €	Matcha Latte	5.90 €
Viennese coffee	4.50 €	Dirty Matcha Latte (espresso shot)	6.90 €

## Cold drinks

*Almond milk on request*

Shaked coffee	5.90 €	Shaked latte pistachio flavor	5.90 €
Shaked latte	5.90 €	Shaked latte speculoos flavor	5.90 €
Shaked Chocolate	5.90 €	Iced Matcha Latte	5.90 €

## Digestives drinks 4 C L 6.90 €

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



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# Our Menus

**Starter & Main Course  
OR  
Main Course & Dessert  
16.90€**

**Starter & Main Course & Dessert  
19.90€**

## WEEKLY MENU

*Excluding evenings, weekends  
and public holidays*

Cold cuts  
Goat cheese toasted waffle  
Melon & dry ham  
Panko shrimp & guacamole  
Ravioli with Italian ham

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Carbonara ravioli  
Pinsa bread, tomato & Burrata  
Avocado pancake or waffle  
Sweety's "Cordon bleu"  
Salade duo du soleil  
(Dry ham, melon & Burrata)

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French Brioche with caramel  
Exotic fruits salad  
Pancake ou wafflewith  
coulis of your choice  
2 ice cream scoops of your choice  
Daily dessert



## DAILY MENU

*Excluding evenings, weekends  
and public holidays*

Daily Main Course & Daily Dessert

**13.90€**

**In order to facilitate the organisation  
in the kitchen, our menus  
cannot be changed**

**Thank you for your understanding**

**10.90€**

## SWEET KIDS MENU

Regular Coke  
Water with syrup  
Lemonade with syrup  
Apple juice

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Pancake with cooked ham & cheese  
Children Burger with crisscuts  
Well done cooking only  
Nuggets & crisscuts  
Carbonara gnocchi

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2 ice cream scoops of your choice  
Apple sauce  
Pancake or waffle with  
coulis of your choice

**Starter & Main Course  
OR  
Main Course & Dessert  
22.90€**

**Starter & Main Course & Dessert  
25.90€**

## EVENING AND WEEK-END MENU

*Excluding public holidays*

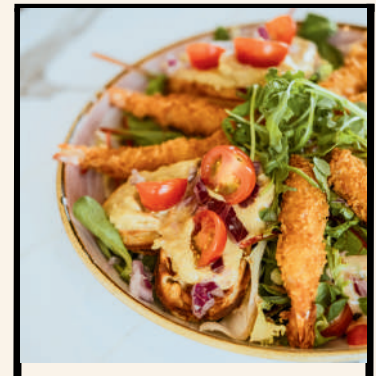
Cold cuts  
Goat cheese toasted waffle  
Melon & dry ham  
Panko shrimp & guacamole  
Ravioli with Italian ham

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Boeuf bourguignon  
Salmon ravioli  
Chicken Fajitas crisscuts & salad  
Chicken fillet mozzarella & truffle  
Salade Sunset  
(Panko shrimp & homemade guacamole)

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French Brioche with caramel  
Macaroon pancake or waffle  
Exotic ice cup  
Red fruit Pavlova  
Exotic fruits salad



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# Our Wines



## Glasses and Pitchers

	12CL	25CL	50CL
<b>Red</b> (IGP Méditerranée, Cave La Divine - 83 Signes)	3,90€	6,90€	11,90€
<b>Rosé</b> (IGP Méditerranée, Cave La Divine - 83 Signes)	3,90€	6,90€	11,90€
<b>White</b> (IGP Pays d'Oc, Sauvignon, Les Domaines Robert Vic)	3,90€	6,90€	11,90€

## Red Wines

	12CL	75CL
<b>AOC Chinon - Domaine Pierre Sourdais</b> - <i>Light and fruity</i>	6,50€	28,90€
<b>AOC Bordeaux - Château Franc-Baudron</b> - <i>Soft with beautiful tannin</i>	5,30€	21,90€
<b>AOC Montagne Saint-Emilion - Château Franc-Baudron</b> - <i>Soft and tasty tannins</i>	6,90€	30,90€



## White Wines

	12CL	75CL
<b>IGP Terre du Midi - Les Petites Gâteries de Marie-Antoinette</b> - <i>Dry, fruity with floral notes</i>	4,50€	19,90€
<b>AOC Cheverny - Vignoble Tevenot</b> - <i>Dry, ample and very aromatic</i>	6,50€	28,90€
<b>AOC Côteaux du Layon - Domaine Dhommé</b> - <i>Slightly sweet with great finesse</i>	6,40€	27,90€



## Rosé Wines

	12CL	75CL
<b>IGP Var - La Tour Saint-Honoré</b> - <i>Lively, balanced and fruity</i>	4,90€	20,90€
<b>AOP Côtes de Provence - Les Roches d'Estel</b> - <i>Complex and floral with pineapple and passion fruit notes</i>	5,90€	22,90€



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