

LUWEI BRUNCH CAFÉ

A GENTLE START

For those who take their time in the morning · served 9am to 11am.

THE SCANDINAVIAN MORNING	15.00
Toasted country bread, soft-boiled egg, whipped butter, Comté cheese, homemade jam. Served with a fresh orange juice and an americano.	

OUR CLASSICS

Some dishes can be prepared with gluten-free bread (+€1).

FRENCH TOAST & SCRAMBLED EGGS	15.00
Caramelised bacon, homemade avocado purée, scrambled egg, confit tomato, pomegranate, green sprouts.	
PANCAKES	13.00
Fried egg, caramelised bacon, red berries, green sprouts.	
EGGS BENEDICT BACON	18.00
Caramelised bacon, English muffins, hollandaise sauce, spices, coriander, potatoes.	
EGGS BENEDICT SMOKED SALMON	23.00
Smoked salmon, country cheese, shallots, coriander, muffins, potatoes.	
BULGOGI BEEF FRENCH TOAST	16.00
Brioche bread, bulgogi-marinated beef, pickled red cabbage, sesame, chives, coriander, poached egg, ssamjang hollandaise sauce.	
AVOCADO TOAST	18.00
Poached eggs, feta, pomegranate, homemade avocado purée, pine nuts, chia seeds, sunflower seeds, confit tomatoes, green sprouts, lotus chips.	
GOAT CHEESE & HONEY TOAST	18.00
Goat cheese, honey, caramelised apples, Serrano ham, pomegranate, walnuts, green sprouts.	
SHAKSHUKA	16.00
Tomatoes, poached egg, onions, feta, garlic, red pepper, paprika, cumin, olive oil, black pepper, coriander.	
CREAMY UDON	16.00
Japanese udon noodles, soy sauce, cream, mushrooms, onions, chives, bacon and lotus chips.	
SANDO	15.00
Fried chicken, sweet potato purée, crumbled egg, pickled white cabbage, avocado, teriyaki sauce, white bread.	

TO SHARE

To nibble on your own or together.

CRISPY SWEET POTATO	7.00
Served with a homemade smoked paprika cream sauce.	
SIGNATURE KARAAGE	9.00
Karaage-style fried chicken, homemade lemon aioli and black pepper.	

SWEET & COMFORTING

To go with a coffee or to finish on a sweet note.

TIRAMISU FRENCH TOAST	12.00
Brioche bread, mascarpone cream, cocoa, coffee custard.	
BANANA PANCAKES	12.00
Caramelised banana, light vanilla cream, crushed speculoos, blueberries.	
GRANOLA BOWL	9.00
Red berries, fromage blanc, homemade granola, banana, honey.	
AÇAÍ BOWL	9.00
Red berries, banana, sunflower seeds, chia seeds, grated coconut, honey.	

FOR THE LITTLE ONES



KIDS' MENU	12.00
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Daily selection served with a drink.



EXTRAS
Bacon €3 Avocado €4 Smoked salmon €8 Potatoes €5
Green salad €5

DRINKS

HOT DRINKS

Signature coffees, lattes & matchas.

DOUBLE ESPRESSO 4.00	AMERICANO 4.50	CORTADO 4.50
CAPPUCCINO 5.50	FLAT WHITE 5.50	LATTE 5.50
MATCHA LATTE 5.50	CHAI LATTE 5.50	HOJICHA LATTE 5.50
COCONUT LATTE 6.00	MATCHA COCONUT 6.00	BLACK SESAME LATTE 6.00
HOT CHOCOLATE 5.50	HOJICHA CHOCOLATE 6.00	TEA 4.50

COLD DRINKS

Signature iced drinks & classics.

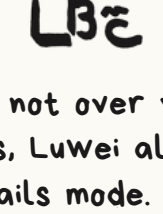
DIRTY CHAI 6.50	CARAMEL LATTE 6.50	VANILLA ICED MATCHA 6.50
TIRAMISU LATTE 7.50	STRAWBERRY MATCHA LATTE 7.50	CITRONNADE 4.00
LIMONADE 5.00	BEER 33CL 6.00	SPARKLING WATER 75CL 4.00

FRESHLY PRESSED JUICES

Pressed to order.

ORANGE JUICE Pure freshly pressed orange.	6.00	VELVET PEACH Delicate white peach infusion, lightly sweetened.	5.00 / 12.00
MULTIVITAMIN JUICE Orange, carrot, ginger.	7.00	ROSY RASPBERRY Fresh raspberries, hibiscus, tangy notes.	5.00 / 12.00
AÇAÍ SMOOTHIE Orange, apple, lemon, banana.	7.00		
GREEN FRESHNESS Cucumber, mint, lemon, apple.	7.00		

Milk-based drinks can be prepared with oat milk (+€0.50).



It's not over yet!

On weekends, Luwei also turns into
Tapas & Cocktails mode. Scroll down to
discover the menu!



luwei's tapas & tracks

Friday & Saturday
6pm - 9:30pm

House Cocktails

Mojito · AperolSpritz
Ginger Tonic · Raspberry Fizz

Wines & Sangria

Chablis · Crozes-Hermitage
House Red Sangria

Signature Tapas

Beef Tataki · Garlic Shrimp
Jamón Ibérico · Burrata

Japanese Whiskies

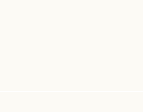
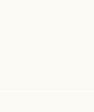
Nikka Days · Suntory Toki
From The Barrel · Coffey Grain

To Nibble

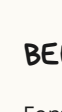
Karaage Signature
Pimientos · Sweet Potato

Non-Alcoholic

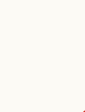
House Iced Tea · Lemonade
Orange Juice · Water



LUWEI BRUNCH CAFÉ ♥ 12 RUE DES PINS · 77300 FONTAINEBLEAU



DRINKS



BEERS & SOFT DRINKS

Fontainebleau — 33cl	6€
Kirin — 33cl	6€
House Iced Tea — 33cl/1L peach or raspberry	5€ / 12€
House Lemonade — lemon	5€
Fresh Orange Juice	6€
Still / Sparkling Water — 75cl	2€ / 4€

WINES

White - Chablis glass 14cl · bottle 75cl ·	9€ / 36€
Bio Chateau Coulonge Marceau glass 14cl · bottle 75cl ·	7€ / 24€
Bio Domaine Cardaillait Reuilly glass 14cl · bottle 75cl ·	7€ / 24€
Red - Crozes-Hermitage glass 14cl · bottle 75cl ·	8€ / 32€

TO NIBBLE

Pan tumaca	4€
Crispy sweet potato with smoked paprika cream sauce	7€
Cherry tomato bacon honey skewer	8€
Padrón peppers, sea salt padrone green peppers, olive oil, sea salt	6€
House karaage signature karaage-style fried chicken, lemon aioli, black pepper	9€

COCKTAILS

Aka sprit umeshu, prosecco, hibiscus juice	12€
Tokyo sake prosecco, yuzu liqueur, lemon zest	12€
Ginger Tonic gin, tonic, fresh ginger juice & lime	10€
Raspberry Fizz vodka, raspberry purée, lemon juice, Prosecco	10€
Classic Mojito white rum, lime, cane sugar, mint, sparkling water	10€
Raspberry Mojito white rum, lime, cane sugar, mint, sparkling water, raspberry	12€
Aperol Spritz Aperol, Prosecco, sparkling water, orange slice	10€

SANGRIA

House Red Sangria glass 33cl · carafe 1L	9€ / 24€
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JAPANESE WHISKIES

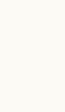
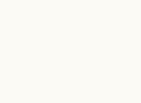
Suntory Toki	12€
Nikka From The	12€
Barrel Nikka Coffey	14€
Grain Nikka Days	10€

BUBBLES

Prosecco Domaine Bellenda — 14cl	7€
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TAPAS



to nibble

Pan tumaca	4€
House crispy sweet potato with smoked paprika cream sauce	7€
Cherry tomato bacon honey skewer	8€
Padrón peppers, sea salt padrone green peppers, olive oil, sea salt	6€
House karaage signature karaage-style fried chicken, lemon aioli, black pepper	9€
Calamares Fritos Whole baby squid, crispy on the outside and tender on the inside	12€

to share

Burrata & tomatoes burrata, tomatoes, arugula, herb oil, basil, balsamic cream, microgreens	15€
Jamón Ibérico 100% Bellota served with picos	18€
Beef Tataki sirloin, soy sauce, yuzu & sesame	16€
Gambas al ajillo garlic, olive oil, parsley, chili, paprika	18€
Smoked salmon toast country bread, lemon cream cheese, red onions, smoked salmon <i>gluten-free option + 1€</i>	15€
Avocado toast with grilled halloumi country bread, avocado purée, confit cherry tomatoes, pomegranate, sunflower seeds, pine nuts, sesame, grilled halloumi <i>gluten-free option + 1€</i>	13€
Creamy Udon Japanese Udon noodle, soy sauce, cream, mushrooms, onions, chives, bacon and lotus chips	16€
Mussels shakshuka Mussels in a spicy tomato sauce with onions, garlic, coriander and Comté cheese, served with toasted bread	18€

