

EL^{cafe}OISE

your new favorite place 

your new favorite place ♥

FROM A METICULOUS SEARCH
FOR RAW MATERIALS, TO
ATTENTION TO EVERY DETAIL
TO MAKE OUR LOCATION A
LIVING ROOM THAT
"FEELS LIKE HOME"

ALL OUR PRODUCTS ARE FRESHLY PREPARED AND
COOKED TO ORDER.

DURING BUSY TIMES, A SHORT WAIT MAY OCCUR.

WE WISH YOU A PLEASANT STAY. 

CAFFETTERIA

ESPRESSO	1.50
CAFFÈ DECA	1.70
CAPPUCCINO	2.00
♥ CAPPUCCINO XL	3.20
♥ CAFFÈ GOLOSO - PISTACHIO O NUTELLA <i>cespresso with textured milk, crunchy toppings and whipped cream</i>	3.50
ORZO/GINSENG	1.80
ORZO/GINSENG GRANDE	2.20
AMERICANO <i>doble espresso server with a cup of hot water</i>	2.50
LATTE BIANCO <i>white milk</i>	2.20
LATTE MACCHIATO <i>white milk with a shot of esresso</i>	2.70
ALTERNATIVE AL LATTE: ZYMIL/SOIA/AVENA/COCCO +0.60	

BEVANDE

ACQUA PANNA NATURALE 0.5	2.00
ACQUA PANNA NATURALE 0.75	3.00
ACQUA SAN PELLEGRINO FRIZZANTE 0.5	2.00
ACQUA SAN PELLEGRINO FRIZZANTE 0.75	3.00
COCA COLA <i>regular o zero</i>	4.00
ESTATHE <i>peach or lemon</i>	4.00
SUCCO <i>juice</i>	4.00
SPREMUTA <i>fresh orange juice</i>	4.00

SPECIAL LATTES

♥ CHAI LATTE	4.00
hot or iced, feel like you're in paradise	
♥ ELOISE LATTE	4.00
latte enhanced with gentle raspberries and rose notes	
PISTACHIO LATTE	4.50
pure pistachio flavor in evergreen sip	
BLUE CLOUD LATTE	4.00
lavender and vanilla infusion note for a dream taste	
♥ LOTUS LATTE	4.50
lotus in all its forms	
MATCHA LATTE <i>-fatto con latte di cocco-</i>	5.00
a classic that need no introduction	
♥ ROSE MATCHA LATTE <i>-fatto con latte di cocco-</i>	5.50
matcha in true Eloise style	
CREATE YOUR OPEN LATTE	3.50
choose your favorite flavor: vanilla, mango, passion fruit, strawberry, raspberry, lavender, rose, coconut, pesche or caramel	

AVAILABLE **HOT** OR **ICED**

MILK ALTERNATIVES: ZYMIL/SOY/OAT/COCONUT +0.80

SEASONAL DRINKS

PUMPKIN SPICE LATTE	4.50
best autumn drink, server with whipped cream	
HOT CHOCOLATE	4.50
classic, milk, chili pepper or orange and cinnamon	
HOT CHOCOLATE WITH WHIPPED CREAM	5.50
classic, milk, chili pepper or orange and cinnamon	

available with vegetale milk +0,80

OUR PASTRY WINDOW

take a peek or ask us today's fresh selections

COOKIE <i>-disponibile anche senza Glutine</i>	4.00
MINI COOKIE	2.00
CUPCAKE	3.50
BROWNIE <i>-disponibile anche senza Glutine</i>	4.50
MACARON <i>-disponibile anche senza Glutine</i>	2.00
CAKE SLICE	da 5.00
TRAY BAKED SLICE	da 5.00
ASSORTED BISCUITS	da 1.50

CHEESCAKE♥

PLEIN	6.00
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add your favorite cream

BERRIES JAM

NUTELLA

WHITE CHOCOLATE

PISTACHIO +0,50

CREMA LOTUS +0,50

CREMA BUENO +0,50

CREMA HAPPY HIPPO +0,50

add "the cherry on top"

PISTACHIO GRAINS +0,50

LOTUS GRAINS +0,50

RAPÉ COCONUT +0,50

KINDER BUENO +0,50

HAPPY HIPPO +1,00

RAFFAELLO +0,50

BERRIES+1,00

STRABERRIES +0,50

BRIOCHE

CLASSIC - WHOLE GRAIN (+0,30€) - VEGAN (+0,30€)

PLAIN	1.50 €
CREMA PASTICCERA	2.00 €
NUTELLA	2.00€
CIOCCOLATO BIANCO	2.00€
PISTACCHIO	2.00€
MARMELLATA: APRICOT/STRAWBERRIES/BERRIES	2.00€
NUTELLA E MARMELLATA DI FRAGOLE	2.30€
CIOCCOLATO BIANCO E MARMELLATA AI FRUTTI ROSSI	2.30€
♥ HAPPY HIPPO	3.50€
LOTUS	3.00€
RAFFAELLO	3.00€
♥ CREMA PASTICCERA, FRAGOLE E PANNA	4.00€
CIOCCOLATO FONDENTE E CREMA AL PISTACCHIO	3.00€
CREMA AL MASCARPONE, NUTELLA E FRAGOLA	4.50€

PANE, BURRO E MARMELLATA

TOASTED BREAD SERVED WITH WHIPPED BUTTER AND JAM	7.00€
<i>Wild Berries Jam, Fig Jam and whipped butter</i>	

CRÊPES

CREAM -nutella, pistachio, suite chocolate-	7.50€
CREAM AND FRUITS -strawberries, banana, wildberries or fresh fruits	8.50€

PANCAKE

-available Gluten free and Vegan +1.00€-

CLASSIC PANCAKE 8.50€
fresh fruit, maple syrup, powdered sugar

PISTACCHIO PANCAKE 8.50€
pistachio cream, strawberries, pistachio crumble, and powdered sugar

♥ ELOISE PANCAKE 8.50€
nutella, strawberries, whipped cream, and powdered sugar

LOTUS PANCAKE 9.00€
lotus cream, raspberries, lotus grain, and powdered

MINI PANCAKE 9.50€
yogurt, fresh fruit, and topping of your choice

FRENCH TOAST

CLASSIC FRENCH TOAST 8.50€
fresh fruit, maple syrup, and powdered sugar.

LOTUS FRENCH TOAST 9.50€
lotus cream, wildberries, banana, lotus grain powdered sugar.

♥ ELOISE FRENCH TOAST 9.50€
nutella, strawberries, raspberries, whipped cream, and powdered sugar.

WAFFLE

CLASSIC WAFFLE 8.50€
fresh fruit, maple syrup, and powdered sugar.

♥ ELOISE WAFFLE 8.50€
nutella, strawberries, whipped cream, and powdered sugar.

LOTUS WAFFLE 8.50€
nutella, banana, lotus cream, and powdered sugar.

DARK WAFFLE 8.00€
dark chocolate, pistachio cream, hazelnut crumble, and powdered sugar.

- ADD WHIPPED CREAM +0.70 -

MILK AND CEREALS

CEREALS SERVED WITH A TEAPOT OF HOT MILK - 7.00€

Choice of: *Cocoa Rice Krispies, Corn Flakes, or Cheerios.*

ELOISE TO SHARE

- ♥ BOX ELOISE - 15.00€
4 pancake, 4 waffle, brioche, fresh fruit, and 3 creams of your choice
- ♥ FONDUTA ELOISE - 16.00€
mini pancakes, mini waffles, strawberries, banana, white chocolate cream, and nutella

BRUNCH

SOFT BRUNCH - 15.50€

yogurt with granola and fruit, french toast with maple syrup

- ♥ AM BRUNCH - 14.50€ *-disponibile senza Glutine +1,00€-*
toasted bread, scrambler eggs, bacon

BAGEL BRUNCH - 19.00€

bagel of your choice, yogurt with granola, and fresh fruit

VEGAN BRUNCH - 16.00€

vegan pancakes with maple syrup, fruit, and soy yogurt

ELOISE BRUNCH - 22.00€

toasted bread, eggs, bacon, fruit, and yogurt with granola.

ALL OUR "BRUNCH" OPTIONS INCLUDE A
FRESH ORANGE JUICE OR JUICE AND A HOT DRINK.
espresso / cappuccino / white milk / latte macchiato / americano
LACTOSE-FREE ALTERNATIVES AVAILABLE +€0,50

YOGURT

CLASSIC YOGURT -8.00€-

Yogurt with granola, fresh fruit, and maple syrup.

PINK YOGURT -9.50€-

pink yogurt with granola, strawberries, shredded coconut, dark chocolate, and goji berries.

BROWN YOGURT -9.00€-

Cocoa yogurt with granola, banana, strawberries, and sliced almonds.

BLUE YOGURT -9.50€-

Blue yogurt with granola, blueberries, banana, dark chocolate, and chia seeds

BAGEL

AM BAGEL - 9.00€-

Scrambled eggs, bacon, cherry tomatoes, and philadelphia

AVOCADO BAGEL -10.00€-

Avocado, lettuce, smoked salmon, and philadelphia

IT BAGEL -8.50€-

Prosciutto crudo, mozzarella, and lettuce.

HEALTHY BAGEL -8.50€-

Grilled chicken, lettuce, cherry tomatoes and yogurt sauce.

TOAST

TOAST CLASSICO *-whole-grain bread available +€1.00* 6.00€
prosciutto cotto and cheese.

AVOCADO TOAST 11.50€
multigrain bread, avocado cream, salmon, yogurt sauce, and seeds

TOAST MEDITERRANEO 10.50€
multigrain bread, pesto, cherry tomatoes, buffalo mozzarella, and seeds.

♥ VEGAN AVO TOAST 10.50€
multigrain bread, hummus, avocado, and seeds.

MINI AVO TOSTA 9.50€
avocado cream, salmon, and seeds.

MINI TOSTA MEDITERRANEA 8.50€
pesto, cherry tomatoes, feta, and seeds.

CROISSANT SALATI

CROISSANT CLASSICO -5.00€- 5.00€
Prosciutto cotto and Philadelphia.

CROISSANT EVO 6.50€
Prosciutto crudo, Lettuce, Grana cheese, and EVO olive oil.

CROISSANT CAPRESE 6.00€
Pesto, Tomato and Mozzarella

CROISSANT SALMONE 7.00€
Philadelphia, Salmon and Avocado

TEA

PASSION DE FLEUR

WHITE TEA WITH FLORAL NOTES, FLOWER PETALS, AROMAS OF APRICOT AND PASSION FRUIT, AND A TOUCH OF ROSE ESSENTIAL OIL.

5.50€



4.50€

YUNNAN VERT

VEGETAL AND FLORAL, WITH HINTS OF ALMOND. ITS LEAVES PRODUCE A LIGHT YELLOW LIQUOR WITH FRESH GREEN AND FRUITY NOTES, OFFERING LONG-LASTING FLAVOR

GENMAÏCHA

A BLEND OF SENCHA GREEN TEA, TOASTED RICE, AND PUFFED RICE. THE RESULT IS A LIGHT-COLORED TEA WITH TOASTY, MARINE, AND GREEN NOTES.

5.50€



5.00€

L' ORIENTAL

A FRESH AND HERBACEOUS GREEN TEA INFUSED WITH FRUITY AROMAS OF PASSION FRUIT, VINEYARD PEACH, AND WILD STRAWBERRY.

JAUNE LEMON

A LIVELY AND REFRESHING GREEN TEA BLEND WITH LEMONGRASS, ESSENTIAL OILS OF LIME AND SWEET LEMON, AND A HINT OF GINGER.

4.50€



♥ BALI



A REFINED BALANCE OF FRESH, FLORAL, AND FRUITY NOTES —
JASMINE GREEN TEA WITH FLOWER PETALS, LITCHI, GRAPEFRUIT,
VINEYARD PEACH, AND ROSE ESSENTIAL OIL.

5.50€

EARL GREY YIN ZEHN

A REFINED BLACK TEA ENRICHED WITH WHITE TIPS AND FLOWER
PETALS, DELICATELY FLAVORED WITH CALABRIAN BERGAMOT.



5.00€



CARAMEL AU BEURRE SALÉ

SMOOTH OOLONG TEA BALANCED WITH THE SWEET AND SAVORY
TASTE OF SALTED CARAMEL — A SOPHISTICATED
HARMONY OF HERBAL AND SUGARY NOTES.

5.50€

SMOKEY LAPSANG

A CHINESE BLACK TEA WITH A SPICY, WOODY CHARACTER AND
DISTINCTIVE SMOKY AROMA



5.00€



♥ MON PETIT CHOCOLATE

FOR CHOCOLATE LOVERS — A FINE BLACK TEA WITH A VELVETY
TEXTURE AND PRALINE-LIKE SWEETNESS.

5.50€

QUATRE FRUIT ROUGES

A BLEND OF BLACK TEAS WITH CHERRY, STRAWBERRY, RASPBERRY,
AND RED CURRANT AROMAS, CREATING AN IRRESISTIBLY FRUITY
COMPOSITION.



5.00€



ROOIBOS ORIENTAL

A ROOIBOS VERSION OF OUR ORIENTAL BLEND — COMBINING ROOIBOS SWEETNESS WITH A BOUQUET OF PASSION FRUIT, VINEYARD PEACH, AND WILD STRAWBERRY AROMAS

4.50€

CAMOMILLA

ONE OF THE OLDEST HERBAL INFUSIONS, WITH COUNTLESS SOOTHING PROPERTIES — A TIMELESS CLASSIC.



4.50€



♥ LOVELY CHAI

A DELIGHTFUL MIX OF WARMING SPICES FOR A FRAGRANT, LIVELY, YET SWEET INFUSION.

5.00€

IL NOSTRO PREFERITO

♥ JASMINE PEARL

EACH PEARL IS HAND-ROLLED BY SKILLED ARTISANS, PRODUCING ONLY ONE KILO PER DAY. WHEN STEEPED, THE PEARLS UNFURL, RELEASING AN UNMISTAKABLE JASMINE FRAGRANCE.



7.00€

ADD A SWEET SELECTION

PRALINE 4 pieces 6.00€

BISCOTTERIA 5 pieces 5.00€

L'APERITIVO

MOCKTAIL

- 7 ROSE LEMON
pink grapefruit, lemon tonic and rose syrup
- 7 BLUE PEA
pea tea, rose syrup, lemon juice and ice
- 7 SANGRIA o.o
grape juice, fruit and gazzosa
- 7 FAKE SPRITZ
orange juice, bitter, gazzosa and ice
- 7 COCO
coconut milk, raspberries, soda and rose syrup

COCKTAIL

- 7,5 ELOISE ♥
raspberries, strawberries, prosecco
- 7 SPRITZ APEROL O CAMPARI
aperol/campari, prosecco, soda and ice
- 8,5 CLOVER CLUB
raspberries, gin, lemon syrup, plain syrup and ice
- 7 HUGO
prosecco, elderflower syrup, soda, mint and ice
- 8 ROSE GIN
gin, lemon juice, plain syrup, tonic and ice

AGGIUNGI IL NOSTRO *aperitivo*

5.00€