

*KaLaurie*  
— PARIS —

# MENU

## BRUNCH & LUNCH

De Paris à Marbella...





*Start your day with Kalaorie !*



# CAFFÉ MOOD

## CLASSIC COFFEE

Espresso — 3  
Double Espresso — 3.8  
Americano — 3  
Cortado — 3.5  
Double Cortado — 4  
Cappuccino — 4  
Hot chocolate — 4

## ORGANICS TEA'S — 4.5

English breakfast  
Earl Grey  
Green tea  
Rooibos tea  
Mint tea  
Chai tea  
Romantic tea

## SIGNATURE COFFEE — 6.5

Josie's Cappuccino (with cinnamon & ginger)  
Choco coffee Bliss  
Vanilla coffee  
Caramel coffee  
Kasia's Hot chocolat  
(Whipped cream & mini Marshmallows)

## COFFEE LATTE

Iced (vanilla - caramel) — 6.5  
Matcha Latte (strawberry or mango) — 7.5



Caramel Iced Latte

## Certified PREMIUM Quality Coffee



100% Arabica coffee, medium roast from Brazil and Central America — smooth and full-bodied, with delicate notes of milk chocolate, caramel, and praline.



# ICED MOOD

## FRESH BOOST — 7

### Mint boost

(lemon, mint & fresh ginger)

### Sunny boots

(A.C.E juice: orange, carrot & lemon)

### Green Detox

(apple, cucumber, lime, spinach & ginger)

### Tropical Bliss

(mango, ananas & strawberry)

Fresh orange juice — 5.5

Fresh carrot juice — 5.5



## SMOOTHIES — 7.5

**Fresh Banús** — Mango, pineapple, & iced cream

**Red'Bella** — Red berries, banana & milk\*

**Protein boost** — Banana, peanut butter, protein powder & milk\* (vanilla or chocolate)

**MyBerry** — Banana, strawberry & raspberry

**Elea Vanilla** — Mango & Vanilla

Milk options : almond, soy or coconut milk



# PUERTO BANÚS

# MOCKTAILS

## **Virgin Mojito — 8.5**

Mint/lime  
Strawberry  
Passion fruit

## **Virgin Piña Colada — 8.5**

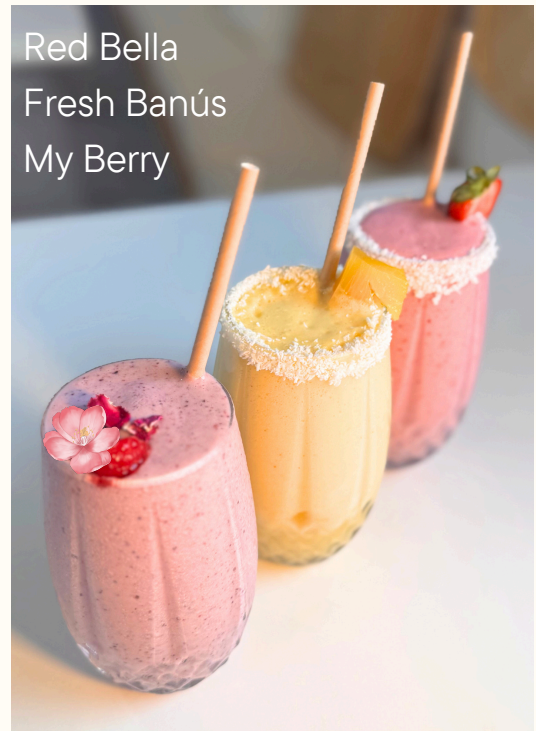
Pineapple juice, coconut

## **Coco Berry — 8.5**

Strawberry, redberry, coconut

## **Ginger Bloom — 8.5**

Ginger beer, lime, agave syrop



# SOFT DRINKS

Still Water— 3.5

Sparkling Water — 4.5

Coca cola — 3.5

Sprite — 3.5

Fanta — 3.5

Apple Juice — 4

Lemonade — 4

Iced Tea —4

Sparkling Soda — 4



# BRUNCH

## BREAKFAST

### LE PARISIEN — 12

Fresh baked croissant - butter & jam  
with a hot drink of your choice  
and orange juice

### CLASSIC — 18

Eggs (your way)  
2 slices of toast • Butter & jam  
Orange juice & a hot drink of your  
choice

### KAL Laurie'S — 20

Eggs Our Way served with  
Shakshouka, topped with olive oil & served  
with toasts, our Signature fruits sliced,  
fresh orange juice & a hot drink of your  
choice

### EGGS YOUR WAY — 10.5

Fried, scramble or omelette served with  
toast & salad

## FRENCH PASTRIES

### Croissant — 4

Buttery, flaky & freshly baked

### Croissant au Chocolat — 5.5

Classic French pastry with Nutella



## SHARING STYLE

### FRUIT PLATTER FOR SHARING — 18

Signature KaLaurie sliced fruits

### CHEESE PLATTER FOR SHARING — 25

Selection of cheeses, bread, butter & jam

### Extra's

- Half Avocado — 3
- Cream cheese — 2.5
- Pavo / Bacon — 3
- Whipped cream — 2.5
- Smoked salmon — 4
- Side salad — 3
- Tomato — 2.5



## AVOCADO TOASTS SIGNATURE

### **SALMON** — 14

Sliced bread, avocado, cherry tomatoes, salmon cream & smoked salmon

### **TUNA** — 12

Sliced bread, cream, tuna mayo & herbs

### **PINKY AVOCADO** — 12

Sliced bread, pink cream, betteroth, avocado

### **FRESH VEGGIE** — 10

Sliced bread, avocado, cherry tomatoes



### **MINI AVOCADO SET** — 15

Assortment of our avocado toasts served with salad



# & lunch

## SALADS

### CESAR — 18

Romaine lettuce, chicken, parmesan shavings, bread croutons, Caesar sauce

### BURRATA & FRUITS — 16

Roman salad, cherry tomatoes, burrata, fresh roasted fruits with rosemary and red onions,

### FETA & PEAR — 16

Romaine lettuce, cherry tomatoes, feta, fresh pear and red onions

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## FRENCH CROQUES

### CROQUE MONSIEUR — 12

The French classic: toasted sandwich with ham, melted cheese

### CROQUE MADAME — 14

Monsieur's upgrade — topped with a sunny-side-up egg.

### Burrata fruits salad



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## CLUB-KA SANDWICHES

### CHICKEN — 14

Slices of bread, chicken fillet, salad, cherry tomato & sauce

### TUNA — 14

Slices of bread, tuna, salad, cherry tomato & sauce





## GOURMET PLATES

### NORDIC SMOKED SALMON — 18

Slices of smoked salmon from Norway, lemon cream with dill and toasted bread

CHICKEN ESCALOPE, sauce forestière —19  
Served with fries & salad

### BURGER & FRIES — 20

Brioche bun, 100% beef patty , melted cheese, fresh toppings, fries

## Sides

French fries — 6.9

Burger & french fries



Chicken Croissant Waffle



## SIGNATURE CROISSANT-WAFFLE

### CHICKEN WAFFLE – 14

Waffle topped with avocado slices - white filet chicken & cheddar

### SMOKED SALMON WAFFLE – 16

Waffle served with cream cheese avocado, smoked salmon & salad



# sweets

## BOWL

**Fresh Fruit Salad Bowl** – 8.5  
Seasonal fruit salad

**Granola Bowl** – 10  
Greek yogurt, granola, fresh fruits and honey drizzle

**Açaï Bowl** – 11  
Blended açai topped with fresh fruits, banana, crunchy granola and coconut flakes

## & desserts

### SIGNATURE PASTRY

**Pavlova** – 9  
Red fruits

**KaLaurie Croissant Cake** – 6.5

**Dessert of the day** – 6.5  
(Ask us about the dessert of the moment)



## FRENCH TOAST “Brioche Perdue”

**Laurie’s Signature** – 12  
French brioche toast with powdered sugar and fresh fruits (served with whipped cream or mapple sauce)

**Basic Nutella** – 12  
Nutella and fresh fruits

**Pistachio Dream** – 14  
Pistachio, raspberries & whipped cream

## CREPES

Butter Sugar Crêpe – 7.5

Nutella – 8.5

Sweet Berry – 9.5

Nutella/Banana – 9.5



Nutella-Banana crêpe



Açaï Bowl



Butter sugar crêpe



# CROISSANTS SIGNATURE

## CROISSANT WAFFLE — 12

Nutella

Red Berry with house-made  
fruits coulis & whipped cream

Pistachio with whipped cream &  
caramelized crushed pistachios



Croissant-Waffle Pistachio

## PANCAKES — 11

### Red Berries & Coulis

Pancakes topped with strawberries, raspberries,  
blueberries and red berry coulis, whipped  
cream

### Nutella

Pancakes with Nutella

### Banoffee Style

Pancakes with banana, salted caramel,  
whipped cream and crushed speculoos  
biscuits



Banoffee Style



## ENJOY OUR TAKE AWAY – YOUR FAVORITES TO GO

Also find our fresh, homemade dishes, prepared daily on site and ready to go: Sandwiches, salads, pastries, pancakes, waffles..



### NEW IN PUERTO BANUS ! OUR SIGNATURE PLATTERS READY-TO-SERVE - ALL YOU HAVE TO DO IS ENJOY

For your events, order our signature platters, ready to enjoy:  
Cheese platter, Fruit platter, Petit fours platter, Brunch platter.

# *KaLaurie* ART DÉTAILS



Table styling

## The Art of Ready-to-Serve Elegance



Specialists in cocktail events, gourmet hors d'oeuvres, and exquisite food styling creating and designing unforgettable events from start to finish.



# *KaLaurie*

PARIS

As specialists in cocktail receptions and gourmet buffets, we are dedicated to turning every event into a unique and memorable experience, with our refined and creative platters.



At KaLaurie, we go beyond creating exquisite food..

We bring beauty to the table and elegance to your events.

Each dish is thoughtfully presented, each setting tastefully styled, with care and sophistication.

*Art or*  
**NOT**



Masterclass hosted by KaLaurie Paris at Châteaufort' Paris, in celebration of KaLaurie's 10th anniversary, February 2025.






We have had the pleasure of supporting these partners during their events, whether private receptions, corporate evenings, or bespoke projects. Their satisfaction is our greatest reward.

## JOIN THEM — CONTACT US!


For your private or professional events, in an exceptional villa, on a yacht, a restaurant or any other place, we will be happy to accompany you and create with you unforgettable moments between Marbella and Malaga, as well as throughout the region.

Tailor-made quotes — Contact us :

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Puerto Banús

*Les Secrets de Loly*



*Jean Paul GAULTIER*



DIOR



GUERLAIN



*Galerie Lafayette*

B  
BARRIÈRE



and many more ...

# *KaLaurie*

PARIS

## Allergens informations

Your health matters to us ! Inform our team of any allergies so that we can advise you



MUSTARD



CRUSTACEANS



EGG



CELERY



SULPHUR DIOXIDE



LUPIN



MILK



GLUTEN



PEANUTS



SESAME



SOYBEANS



FISH



MOLLUSCS



TREE NUTS

⚠ Allergens: some dishes may contain them

All our food is halal – Alcohol-free and halal establishment.





The background is a solid pink color. Scattered across the page are several stylized white flowers. Each flower has eight petals and a small white dot in the center. They are positioned in the top right, top center, middle right, middle left, bottom center, and bottom right areas.

*The Art of Beauty*

*KaLaurie*

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PARIS

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PUERTO BANÚS - MARBELLA