

# T NIGHT

IS THE NIGHT \*

\* Ce soir, c'est LE soir



**Selection of  
food & drinks**

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**Available 24 hours a day**

# The bar is open

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## Champagne

12cl 37,5cl 75cl

Champagne de Castellane Brut  
Champagne Delamotte Brut

**39€**  
**25€**

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## Aperitif

Vodka Absolut – 40% (4cL)

**7€**

Whisky Aberlour 10 ans Forest Reserve single malt - 40% (4cL)

**8€**

Martini Rosso ou Bianco – 14,4% (5cL)

**5€**

Gin Gibson's – 37,5% (4cL)

**7€**

Pastis – 45% (2cL)

**5€**

Ricard – 45% (2cL)

**5€**

Rhum Havana Club 3 Ans – 40% (4cL)

**7€**

Porto rouge Graham's Fine Tawny – 19% (6cL)

**5€**

Whisky J&B Rare – 40% (4cL)

**7€**

Kir cassis, mûre ou pêche Cartron (12cL)

**4€**

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## Draught beers

25cl 50cl

1664 Blonde - 5,5%

**5€ 7€**

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## Bottled beers

Grimbergen Blanche - 5.5%, Blonde - 6.7%, Ambrée - 6.5% (33cL) **6€**

1664 sans alcool 0.0 - 0% (33cL)

**6€**

Pietra ambrée (33cL)

**6€**

La bête bière de caractère (33cL)

**6€**

Brooklyn East IPA (33cL)

**6€**

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## Fresh and soft drinks

Free carafe or glass of water on request

	50cl	100cl
Vittel	<b>4€</b>	<b>6€</b>
San Pellegrino	<b>4€</b>	<b>6€</b>
Fanta orange (25cL)		<b>4.5€</b>
Fuze Tea Pêche (25cL)		<b>4.5€</b>
Perrier (33cL)		<b>5€</b>
Schweppes Indian Tonic ou Agrum (25cL)		<b>4.5€</b>
Sprite (25cL)		<b>4.5€</b>
Orangina (25cL)		<b>4.5€</b>
Coca-Cola, Coca-Cola sans sucre (33cL)		<b>5€</b>
Jus de fruits Granini (25cL) Orange, pomme, tomate		<b>4.5€</b>
Nectar de fruits Granini (25cL) Abricot, ananas, pamplemousse, multi vitaminé		<b>4.5€</b>

# Cheers!

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## Wines

15cl 25cl 37,5cl 75cl

### White

IGP Pays d'Oc

**8€**

**30€**

Chardonnay Grande Réserve - Maison Castel

IGP Pays d'Oc Les Petites Arcades Sauvignon **7€**

IGP Pays d'Oc Les Petites Arcades Sauvignon

### Rosé

IGP Méditerranée

**6€**

**22€**

Wine O clock

IGP Pays d'Oc Les Petites Arcades Grenache **7€**

IGP Pays d'Oc Les Petites Arcades Grenache

### Red

AOP Bordeaux

**9€**

**35€**

Château Malbec "Terra vitis"

AOP Côte du Rhône Village

**7€**

**25€**

Ste Cécile les vignes - Les Jarlotiers "BIO"

IGP Pays d'Oc Les Petites Arcades Merlot **7€**

IGP Pays d'Oc Les Petites Arcades Merlot



## Liqueurs

Calvados Drouin 5 ans d'âge – 45% (4cL)

**7€**

Baileys Irish Cream – 17% (4cL)

**7€**

Get 27 – 21% (4cL)

**6€**

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## Hot drinks

Boisson chocolatée

**3€**

Café crème

**3€**

Thé & infusion Palais des Thés - demandez nous notre sélection **3€**

Café expresso, déca

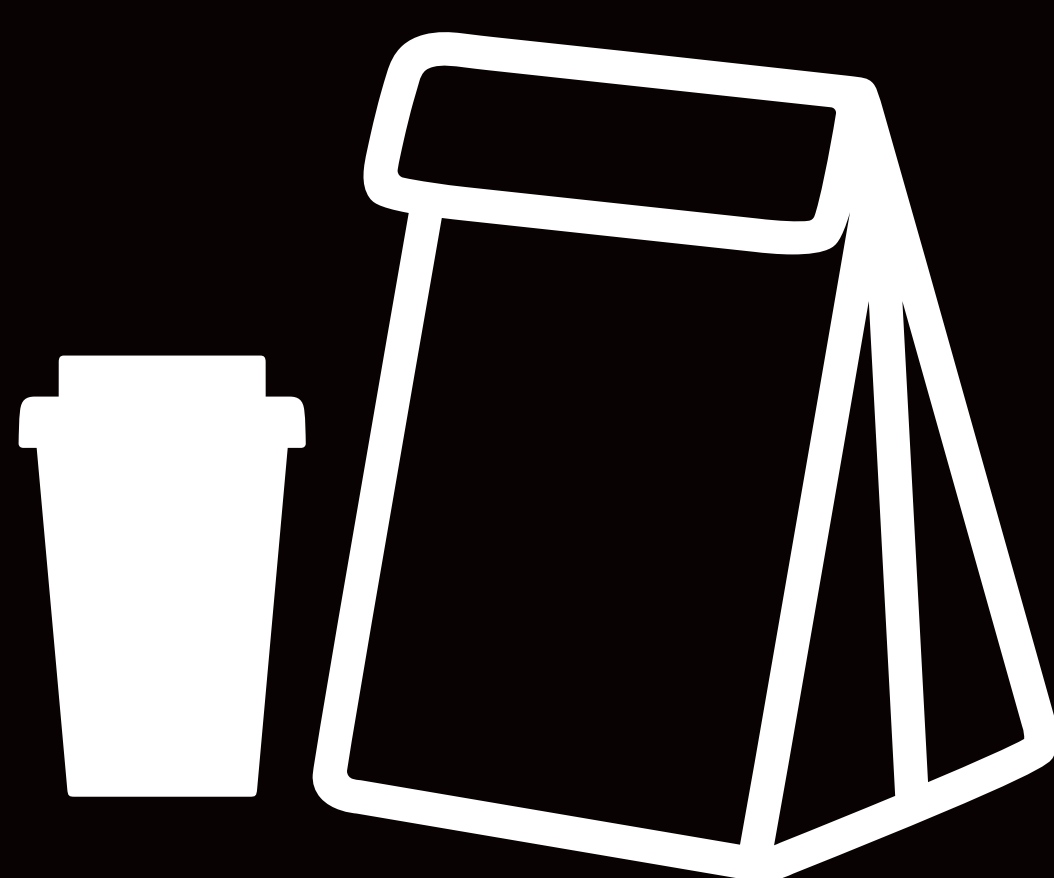
**3€**

Double expresso

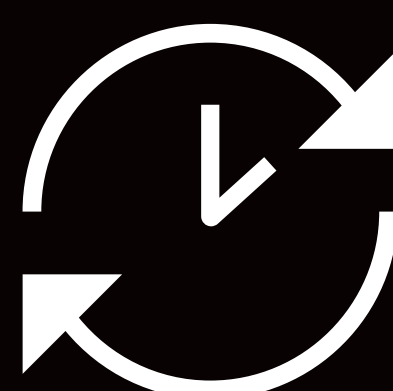
**4€**

# Enjoy the way you like !

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At the bar or  
to take in room



## To share

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Small sardines in olive oil	<b>6.5€</b>
Selection of aged cheeses	<b>12.5€</b>
Selection of "Label Rouge" certified charcuterie	<b>13.5€</b>

# Savoury food

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Organic bolognese lasagna	<b>12€</b>
Gratin of small pasta and ham	<b>9€</b>
Large Comté croque-monsieur	<b>9€</b>
Minced parmentier with pulled beef	<b>11€</b>

# Sweet things

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Warm organic chocolate fondant, with a red berry coulis	<b>5.5€</b>
Fresh fruit salad	<b>4€</b>
Yoghurt, plain or with fruit	<b>2€</b>
Vanilla-flavoured apple compote Bonne Maman	<b>4€</b>

Free carafe or glass of water on request.

Alcohol abuse can be dangerous to your health. Consume in moderation.

AOC - Appellation d'Origine Contrôlée / AOP - Appellation d'Origine Protégée /

IGP - Indication Géographique Protégée

Some of the products in our recipes are defrosted to ensure they are available 24 hours a day.

Some of the products in our recipes are frozen to preserve their flavour all year round.

BIO : Products from organic farming.

Allergenic products: consult the information available at the reception of the restaurant.

The «Homemade» dishes are prepared on site from raw products.

The origin of our beef is displayed in this restaurant.

The weights indicated are before cooking and may vary by at least 10%.

Net prices in euros - All our prices are in euros and include VAT and service.