



RAFFRAÎCHILLER

CHILLER AU FRAIS

GB
by NOVOTEL

POUR LEVER SON VERRE

WHITE WINE

	15cl	37,5cl	75cl
Languedoc - Roussillon Naturally Gérard Bertrand IGP Pays d'Oc cépage Sauvignon 2019			28
Savoie Entre lac et sommet AOP Chignin Bergeron 2018 Entre lac et sommet AOP Chignin Bergeron 2019	7		30
South West BIG (Born In Gascony) IGP Côtes de Gascogne 2019			24
South West Château Tariquet Côte de Gascogne	5		22
Bourgogne J. Moreau et Fils AOP Chablis 2020	9	25	42

ROSÉ WINE

	15cl	75cl
Provence Château du Rouet Cuvée Esterel AOP Côtes de Provence 2020	7	29
Rhône Valley Domaine La Champone AOP Lubéron 2020		24

RED WINE

	15cl	37,5cl	75cl
Rhône Valley Croze Hermitage Le Millepertruis	8		32
Bordeaux Château Lieujean AOP Haut-Médoc Cru Bourgeois 2015			39
Languedoc-Roussillon La Liviniere Sirius AOP Minervois 2019			26
Val de Loire Terroirs Rabelaisiens AOP Chinon 2018	5,5	14	24
Beaujolais Château de Pierreux AOP Brouilly 2018	8		30
Bordeaux Château Lieujean AOP Haut-Médoc Cru Bourgeois 2016		23	

DE TOUTES LES COULEURS

LES COCKTAILS ET LES MOCKTAILS SONT PRÉPARÉS AVEC LES SIROPS MONIN

MOCKTAILS 6.5

VIRGIN MOJITO

Cane sugar, Fresh mint, lime, sparkling water

CRANBERRITA

Barley syrup, lime, cranberry juice

THE TROPIC

Pineapple juice, lime, passion fruit, granadine

LE GOURMAND

Mango juice, coconut puree, lime juice

COCKTAILS 8.5

MOJITO

Rum, cane sugar, lime, fresh, sparkling water

SPRITZ

Aperol, Prosecco, Sparkling Water, Orange

THE SMOKED

*Lagavulin whiskey, amber st Raphael,
Orange bitter*

THE LEATHER

Blond Beer, Cointreau, Tequila

CITRUS

Gin Monkey 47, Timur paraon, Lime juice

THE EXOTIC

*Diplomatico rum, St-Germain liqueur, pineapple
juice*

PINA COLADA

Rum, Pineapple juice, Coconut cream

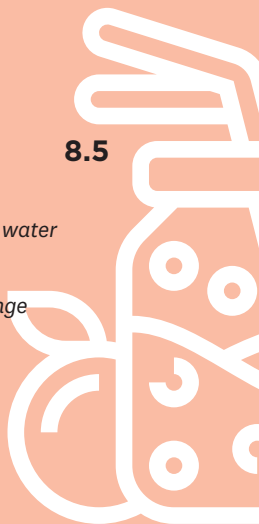
LOCAL COCKTAIL 9.5

CHARTREUSITO

*Chartreuse, Cane Sugar, Lime, Fresh Mint,
Sparkling Water*

ASK US

THE COCKTAIL OF THE DAY
AND THE CLASSICS



ON BOARD!

CHAMPAGNE

	12,5cl	37,5cl	75cl
TSARINE PREMIUM BRUT	8.5		45
THE BRUT CUVÉE			82

APÉRITIFS

PASTIS 51 (2cl)			4.5
RED PORT GRAHAMS FINE TAWNY (6cl)			6
MARTINI BIANCO OR ROSSO (6cl)			5
RICARD (2cl)			4.5
CAMPARI (6cl)			5
PROSECCO (12,5cl)			6.5

FRENCH APERITIFS

WHITE BOURGOGNE KIR			5
with its Bourgogne Cartron cream, blackberry or raspberry			
LILLET TONIC (15cl)			8
ST RAPHAEL AMBER (6cl)			6

BEERS

DRAFT BEERS

	15cl	25cl	50cl
AFFLIGEM		5.2	8.2
HEINEKEN		4.5	7.5

BEER BOTTLE

GRIMBERGEN			5
Bitter and sweet amber (50cl)			
HAPKIN			6
Rich, characterful blonde (50cl)			
DESPERADOS			5
with tequila and citrus flavors (50cl)			
CINEY BLONDE			5.5
Soft and balanced (50cl)			
LAGUNITAS BITTER IPA			6
with citrus notes (50cl)			
HEINEKEN 0.0 (50cl)			4.5
MORT SUDITE KRIEK			6
cherry associated with the acidity of lambic (50cl)			
WHITE GRIMBERGEN			5
citrus fruit and spice notes (50cl)			

CIDERS

Normandy organic cider 'SASSY' (33cl)			5
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POUR DÉGUSTER

ALCOHOLS	4cl
OLD SAINT JAMES RUM CUVÉE 1765	16
DIPLOMATICO EXCLUSIVA RESERVA	16
GIN MONKEY 47 DRY	9.5
RUM HAVANA CLUB 3 YEARS	7
GIN GIBSON	7
GENEROUS CORIANDER AND KAFFIR LIME GIN - MADE IN FRANCE	10.5
ABSOLUT VODKA	7
TEQUILA OLMECA BLANCO	7
WHISKEYS BLEND	
RARE J&B WHISKEY	6
CHIVAS REGAL 12 YEARS OLD	8
CLASSIC MALT WHISKEYS	
TALISKER PORT RUIGHE	9.5
ABERLOUR 10 YEARS	7
AMERICAN WHISKEYS	
BULLEIT RYE	12
JACK DANIEL'S	7.5
IRIS WHISKEYS	
JAMESON	7
SCOTCH WHISKEY	
HAIG CLUB CLUBMAN	8.5





POUR
RE-DÉGUSTER

COGNAC - 4cl

HENNESSY VS	9.5
HENNESSY XO	13

ARMAGNAC - 4cl

CHATEAU DE LAUBADE HORS D'AGE	8
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CALVADOS - 4cl

DROUIN	7.5
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SPIRITS - 4cl

MIRABELLE CARTRON	7.5
PEAR WILLIAMS CARTRON	7.5

LIQUEURS - 4cl

GET 27	6.5
GET 31	6.5
COINTREAU	6.5

REGIONAL LIQUORS - 4cl

YELLOW CHARTREUSE/ GREEN CHARTREUSE	9
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SOIF !

CROCODILE TEARS

Free carafe or glass of water on request

MINERAL WATERS 33cl 50cl 1l

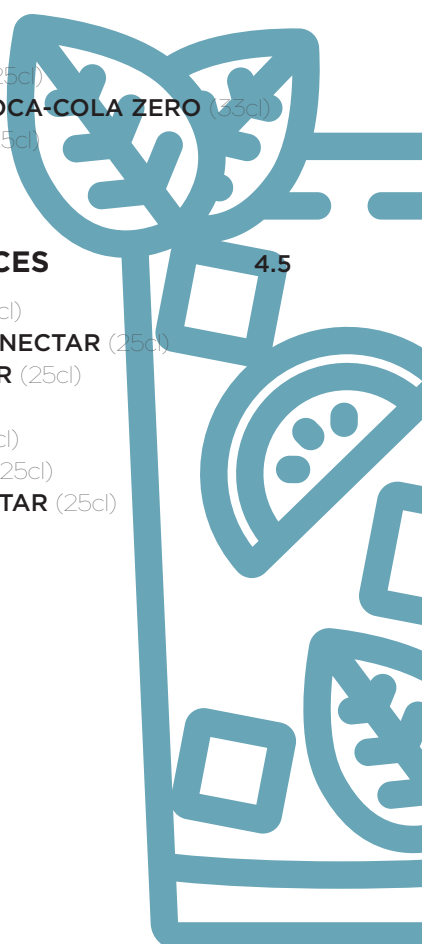
EVIAN		3.5	4.5
BADOIT		3.5	4.5
PERRIER	4		

SODAS 4.5

- ORANGINA (25cl)
- FUZE TEA (25cl)
- SPRITE (33cl)
- SCHWEPES (25cl)
- REDBULL (25cl)
- OASIS TROPICAL (25cl)
- COCA-COLA OR COCA-COLA ZERO (33cl)
- FANTA ORANGE (25cl)

NECTARS AND FRUIT JUICES 4.5

- ORANGE JUICE (25cl)
- PINK GRAPEFRUIT NECTAR (25cl)
- PINEAPPLE NECTAR (25cl)
- APPLE JUICE (25cl)
- TOMATO JUICE (25cl)
- APRICOT NECTAR (25cl)
- STRAWBERRY NECTAR (25cl)



ON



THE WARM

NESPRESSO COFFEE

DOUBLE ESPRESSO	3.2
VANILLA ICED MACCHIATO	4.9
ESPRESSO	2.4
CREAMY TIRAMISU COFFEE	4.9
LATTE MACCHIATO	4.9
FLAT WHITE	4.9
CAPPUCCINO	4.9

KUSMI TEA 3.5

PRINCE VLADIMIR black teas, citrus fruits, vanilla and spices

SENCHA GREEN TEA

NANAH MINT GREEN Tea Chinese green tea
Nanah Mint flavored

IMPERIAL LABEL Green tea, Orange and Cinnamon

ENGLISH BREAKFAST TEA

DETOX Maté, green tea and lemongrass

BOOST Maté, green tea and spices

ORGANIC KUSMI TEA INFUSIONS 3.5

AQUAROSA Flavored blend of hibiscus, black berries, fruits and plants

CHAMOMILE, VERBENA, LINDEN

LATTES 3.5

MONBANA FAIR TRADE CHOCOLATE (BIO)

SAVORY SIDE

IBERIAN HAM CEBO 24 months of ripening	9€
COUNTRY PÂTÉ WITH ESPELETTE PEPPER	5€
SMALL SARDINES IN A BOX WITH BUTTER AND BREAD TOAST	6€
SELECTION OF PDO CHEESES - TO SHARE	13€
CROQUE-MONSIEUR IN THE COUNTY	11€
HUMMUS, PITA BREAD	5€
SAINT MARCELLIN CHEESE	6€
DRY PORK SAUSAGE from the Abotia estate	6€
PIZZA ROYALE OR 4 CHEESES	10€

SWEET SIDE

VALRHONA CHOCOLATE CAKE	7€
TARTE TATIN	6€
MAPLE SYRUP PANCAKE	6€
FRUIT SALAD	7€

BAR

Monday to Friday from 6h30 to Midnight

Monday to Sunday from 7h00 to Midnight

For more choices, do not hesitate to ask for the restaurant menu!

Available during opening hours only.

Served in your room the dishes will be increased by 15%



* Previously frozen. All our prices are in euros and including all taxes. Price including service 15 (ST). AB Products from organic farming. Allergenic products: consult the information available at the restaurant reception. The abuse of alcohol is dangerous for your health, to be consumed in moderation. Served in your room the dishes will be increased by 15%. We are committed to promoting a balanced diet and promoting responsible purchasing. Because every gesture counts, our restaurant acts for positive hospitality. Here, sustainability is serious!

This map is printed on pefc certified paper. We are committed to promoting a balanced diet and promoting responsible purchasing. Because every gesture counts, our restaurant acts for positive hospitality.