



DRINK

ALL ABOARD!



CHAMPAGNE	12,5cl	37,5cl	75cl
Champagne Tsarine Premium Brut - 12,5%	8.5		45
Laurent Perrier brut millésimé - 12%			82
Laurent Perrier La Cuvée Brut - 12%	12	35	58

DRINKS

Porto Graham's Fine Tawny - 19%	6cL		6.5
Ricard - 45%, Pastis 51 - 45%	2cL		4.9
Martini bianco ou rosso - 14.4%, Campari - 28.5%	6cL		5.4

FRENCH APÉRITIFS

Kir with white Burgundy	12.5cL		5.5
with Cartron crème de cassis de Bourgogne- blackcurrant			
Lillet Tonic - 17%	15cL		8.5
Red St Raphaël - 14,9%	6cL		6.5

BEERS

Draft beers	15cl	25cl	50cl
Heineken - 5%	3.5	4.5	7.5

Bottled beers

Grimbergen ambrée bière d'abbaye - 6,5% round & sweet	33cL		5.5
Hapkin blonde - 8,5% rich & fruity	33cL		6
Desperados original - 5,9% tequila flavoured with notes of citrus	33cL		5.5
Lagunitas IPA - 6,2% citrus & spicy notes	35.5cL		6.5
Mort Subite White Lambic - 4,2% refreshing and tangy	33cL		6
Grimbergen blonde bière d'abbaye - 6,7% citrus & spicy notes	33cL		5.5
Pelforth brune - 6,5% caramelized with character	33cL		5.5
Brooklyn Lager - 5,2% floral and hoppy	33cL		6.5

Sans alcool, la fête est plus folle !

Heineken 0.0	33cL		5.5
Desperados virgin 0.0 - 0%			
citrus and lemon notes	33cL		5.5

CIDER

Cidre Bio "SASSY" de Normandie - 5,2% (bio)	33cL		6.5
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SUPER COCKTAILS

- 9.5 -

ASK FOR OUR DAILY COCKTAIL !

Mojito

Strawberry, Raspberry or classic

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Cosmopolitan

Vodka, cranberry juice and Cointreau

-

Pina colada

Rhum, ananas juice and coco milk

-

Téquila Sunrise

Téquila, orange juice and grenadine syrup

-

Spritz

Apérol, prosecco et perrier

ASK FOR THE CLASSICS !

COLORFULL MOCKTAILS

- 7.5 -

Virgin mojito

Alcohol-free

-

Virgin Téquila sunrise

Alcohol -free

-

VINTAGE YEAR



PDO WHITE WINE	15cl	37,5cl	75cl
Chablis - Gloire de Chablis	8.5	28	44
<i>J. Moreau et Fils - Vif & fruité - 12,5%</i>			
Muscadet Sèvre et Maine sur Lie (bio)			28
<i>Clos des Orfeuilles - Bio Frais & minéral - 12%</i>			
Pouilly-Fuissé			49
<i>Aegerter - Délicat & charnu - 12,5%</i>			
Muscadet de Sèvre et Maine sur lie	7		
<i>AOP Clos des Arfeuilles 2019</i>			
PDO ROSÉ WINE	15cl		75cl
Coteaux Varois en Provence (bio)			33
<i>Château de l'Escarelle - Floral & élégant - 13%</i>			
Côtes de Provence			42
<i>Ultimate Provence - Fruité & intense - 12,5%</i>			
PDO RED WINE	15cl	37,5cl	75cl
St Nicolas de Bourgueil (bio)			33
<i>Les Petits Grains, Frédéric Mabileau - Fruité & gourmand - 13%</i>			
Côtes du Rhône Villages	6	21	28
<i>Plan de Dieu, Domaine du Vallon - Rond & fruité - 13,5%</i>			
Brouilly			37
<i>Aegerter Léger & floral - 12,5%</i>			
Haut-Médoc	8		42
<i>Château d'Arcins Crû Bourgeois - Puissant & fruité - 14%</i>			
Côtes du Roussillon Villages			39
<i>Ego, Domaine Cazes - Fruité & expressif - 15%</i>			

FOOD



SAVOURY FOOD

Velouté of endives With Mimolette cheese	8
Poultry stew with basmati rice	17
Pasta coquillettes with truffe oil dried olives	15.5
Caesar Salad with chicken, parmesan cheese, Caesar sauce	16.5
Ravioles ricotta & spinach mushroom broth	16
Maroilles tart green salad	12
Potjevleesch Veal, porc, chicken terrine	14.5
Pizza/croque-monsieur choice of pizza	12.5

SWEET SIDE

Wafle with chocolat sauce vanilla ice cream	7.5
Assortment of cheese AOP Cheese	8.5
Chocolat, apple and pear crumble Crumble	7

KEEP WARM

HOT DRINKS

Café Nespresso

Double espresso	3.5
Espresso	2.7
Cappuccino	5.2
Iced cold brew vanilla	5.2

Thés Kusmi tea

Thés noirs 3.5

Thé Prince Wladimir (bio) Black tea, lemon, vanilla and spices

English Breakfast Tea (bio) Thés noirs de Ceylan et d'Assam

Thé Earl Grey (bio) Thé noir à la bergamote

Thé Quatre Fruits Rouges (bio) Thé noir aux saveurs de fruits rouges

Thés verts 3.5

green tea from China (bio) Thé vert Sencha de Chine

green mint tea (bio) Thé vert enrichi de feuilles de menthe et aromatisé menthe

Detox tea (bio) Mélange de thé vert, maté et citronnelle aromatisé citron

Infusions 3.5

Infusion AquaRosa (bio) Mélange d'hibiscus, plantes et fruits aromatisé fruits rouges

Infusion Be Cool (bio) Mélange de Verveine, menthe poivrée, pomme et réglisse

Lattés

Monbana Fair-trade Chocolate (bio) 3.5

Matcha latte 3.5

Creamy tiramisu coffee 5.2

Latte Macchiato 5.2

THIRSTY

Free carafe or glass of water on request

MINERAL WATER 33cl 50cl 1l

Evian 3.5 4.5

Badoit 3.5 4.5

Perrier 4

SODAS 4.5

Coca-Cola / Coca-Cola Cherry / Coca-Cola sans sucre 33cL

Oasis tropical, Fanta orange, Sprite, Orangina 33cL

Schweppes agrum, Schweppes Indian tonic, Redbull,

Fuze tea pêche 25cL

GRANINI FRUITS JUICE AND NECTAR 4.5

Tomato, orange or apple juice 25cL

Pink Grapefruit, pineapple, strawberry, apricot nectar 25cL

APERIKIDS - ONLY FOR CHILDREN! 5

A TOUCH OF FRESHNESS (33CL) 7.5

Fresh herbal : lemon, cucumber, thyme, sprkling water

Homemade Iced tea

Craft soda Mona - Lemon & Green Lemon (bio)
100% naturel et peu sucrée

Craft soda Mona - Sparkling apple juice (bio)
100% naturel et français

ALCOOLS



BRIGADE
XAMBOUR

	4cl
Gin Monkey 47 Dry - 47%	10
Rhum Havana Club 3 Ans - 40%	8
Gin Gibson - 37,5%	8
Gin Generous coriandre & combava - made in France - 44% (bio)	11
Vodka Absolut - 40%	8
Tequila Olmeca - 38%	8
Rhum Diplomatico Reserva 12 ans - 40%	17

WHISKIES BLEND

Whiskie J&B rare - 40%	7
Chivas Regal 12 ans - 40%	9

WHISKIES CLASSIC MALT

Talisker 10 ans - 45,8%	10
Aberlour 10 ans - 40%	8

AMERICAN WHISKY

Bulleit Rye - 45%	12.5
Jack Daniel's - 40%	8

IRISH WHISKEY

Jameson - 40%	7.5
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SCOTCH WHISKEY

Haig Club Clubman - 40%	9
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DIGESTIFS



COGNAC - 4cl

Hennessy VS - 40%	10.5
Hennessy XO - 40%	14.5

ARMAGNAC - 4cl

Château de Laubade Hors d'Age - 40%	9
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CALVADOS - 4cl

Drouin - 40%	8
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EAUX DE VIE - 4cl

Mirabelle Cartron - 45%	8
Poire Williams Cartron - 43%	8

LIQUEURS - 4cl

Get 27 - 21%	7
Cointreau - 40%	7

Prix nets (PR)

* Previously frozen

Prices in euros incl.tax.

The provenance of our meats is displayed in the restaurant.

Alcohol abuse can be dangerous to your health - drink responsibly.

Allergenic products: consult information available at the restaurant reception.

Products from organic farming.

We undertake to promote a balanced diet and foster responsible purchasing. Because every gesture counts, our restaurant promotes positive hospitality.

We are serious about sustainability! This card is printed on PEFC-certified paper.



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