



ROOM SERVICE'S MENU

# ALL ABOARD!



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

## DRINKS

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

## FRENCH APÉRITIFS

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

## BEERS

<b>Draft beers</b>	15cl	25cl	50cl
Heineken - 5%	<b>3.5</b>	<b>4.5</b>	<b>7.5</b>

### Bottled beers

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

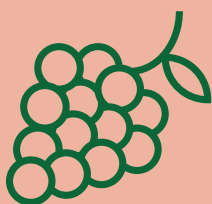
### Sans alcool, la fête est plus folle !

Heineken 0.0 33cL			<b>5.5</b>
Desperados virgin 0.0 - 0% citrus and lemon notes 33cL			<b>5.5</b>

## CIDER

Cidre Bio "SASSY" de Normandie - 5,2% (bio) 33cL			<b>6.5</b>
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# VINTAGE YEAR



## PDO WHIT WINE

	15cl	37,5cl	75cl
Chablis - Gloire de Chablis <i>J. Moreau et Fils - Vif &amp; fruité - 12,5%</i>	9.5	28	44
Muscadet Sèvre et Maine sur Lie (bio) <i>Clos des Orfeuilles - Bio Frais &amp; minéral - 12%</i>			28
Pouilly-Fuissé <i>Aegerter - Délicat &amp; charnu - 12,5%</i>			49

## PDO ROSÉ WINE

	15cl		75cl
Coteaux Varois en Provence (bio) <i>Château de l'Escarelle - Floral &amp; élégant - 13%</i>			33
Côtes de Provence <i>Ultimate Provence - Fruité &amp; intense - 12,5%</i>			42

## PDO RED WINE

	15cl	37,5cl	75cl
Haut-Médoc <i>Château d'Arcins Crû Bourgeois - Puissant &amp; fruité - 14%</i>	8		42
Brouilly <i>Aegerter Léger &amp; floral - 12,5%</i>			37
Côtes du Rhône Villages <i>Plan de Dieu, Domaine du Vallon - Rond &amp; fruité - 13,5%</i>	6	21	28
Côtes du Roussillon Villages <i>Ego, Domaine Cazes - Fruité &amp; expressif - 15%</i>			39
St Nicolas de Bourgueil (bio) <i>Les Petits Grains, Frédéric Mabileau - Fruité &amp; gourmand - 13%</i>			33

# FOOD



## SAVOURY FOOD

Velouté of endives and smoked bacon Shards of mimolette	9.2
Poultry Blanquette winter vegetables	18.4
Coquillettes Ham Truffle oil Dried olives	17.8
Caesar Salad Iceberg lettuce Snacked chicken, parmesan	18.9
Ravioli Ricotta Spinach Mushroom broth	18.4
Flamiche with Maroilles cheese Served with salad	13.8
"Potjch Vleesh" Salad Veal terrine, rabbit, chicken	17.8
Pizza / Croque Monsieur Ask our choice ....	14.3

## SWEET SIDE



Waffle of Liege Chocolate Cr Whipped Served warm	8.6
Selection of Cheeses Assortment of 3 cheeses	10.4
Chocolate Apple Pear Crumble <u>Served Warm</u>	8
White Chocolat Mouss Green lemon lime	8.5

FOR MORE CHOICE,  
DON'T HESITATE  
TO ASK THE  
**RESTAURANT'S  
"À LA CARTE" MENU**

**AVAILABLE DURING RESTAURANT  
OPENING HOURS ONLY**



# KEEP WARM

## 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



# THRISTY

*Free carafe or glass of water on request*

## MINÉRALE 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 FRUIT 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*

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.

BIO : 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!

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