

CONSULT THE  
RESTAURANT MENU ON  
YOUR SMARTPHONE



EAT

Have a good time  
with greed





# Getting

STARTED

Avocado toast et pickles de girolles	8.5
Tuna tataki <i>Crunchy vegetables, Japanese sauce</i>	9.5
Creamy buratta <i>Lemon basil crispy onions</i>	8.5
Limousin beef carpaccio <i>Capers and gherkins, Cipriani sauce</i>	8.5



# Healthy

STYLE

## POKE BOWLS :

Riz, fèves, concombre, pois chiche, patate douce, nori, oignons, salade, sésame

Vegetable poke bowl	14
Falafel poke bowl	14
Chicken poke bowl	14



# ALMOST

# GROWN UP

**KIDS MENU = 9,5**

*Ask us ! Up to age 12*

TO KEEP

# going



Our meals are served  
with side dishes, if you want  
to change them, tell us !

Pork chop 300 g <i>Roasted carrots</i>	18
300g Sirloin steak tartar sauce <i>Potato gratin</i>	22
Sautéed king prawns, rich quinoa	18.5
“MSC” teriyaki-glazed salmon <i>Cucumber Tzatziki with a dash of wasabi</i>	16
Pad Thai with wild shrimps <i>rice noddles, shrimps, stir fried vegetables</i>	17



FINAL

# Pleasures

Chia pudding, cocoa powder, muesli, banana	6.5
Lemon, verbena cream <i>Crumble and peel</i>	7
Very large crème brûlée <i>Maple syrup and basil</i>	7
Homemade fruit salade <i>financial cookie</i>	6.5

KEEP

# Warm



## HOT BEVERAGES

### Nespresso coffee

Double espresso 3.2

Espresso 2.4

Tea Kusmi tea 3.5

Prince Wladimir *Black tea, lemon, vanilla and spices*

Sencha green tea

Nanah green mint tea *China green tea flavoured with Nanah mint*

Label impérial *Thé vert, orange et cannelle*

English Breakfast Tea

Detox *Mate, green tea and lemon grass*

Boost *Mate, green tea and spices*

Infusions Kusmi Tea 3.5

Aquarosa *Flavoured blend of hibiscus, blackberries, fruits, plants*

Camomile

Lattes 3.5

Chocolat Commerce Equitable Monbana (bio)

Matcha

# 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

Orangina 25cL, Fuze tea peach 25cL, Sprite 33cL, Schweppes agrum / Schweppes Indian tonic / Redbull 25cL, Oasis tropical 25cL, Coca-Cola / Coca-Cola Cherry / Coca-Cola sans sucre 33cL, Fanta orange 33cL,

**GRANINI FRUITS JUICE AND NECTARS** 4.5

Orange juice 25cL, Grapefruit nectar 25cL, Pineapple nectar 25cL, Apple juice 25cL, Tomato juice 25cL, Apricot nectar 25cL, Strawberry nectar 25cL

**A TOUCH OF FRESHNESS** (15cl) 6.5

Homemade lemonade

Fresh herbal : lemon, cucumber, thyme, sprkling water

Homemade iced-tea

\*\* Certains produits de nos recettes sont congelés afin de préserver leurs saveurs tout au long de l'année.



# All aboard

<b>CHAMPAGNES</b>	12,5cl	37,5cl	75cl
Champagne Tsarine Premium Brut	8.5		45
Laurent Perrier Brut Millésimé 2008			82
Laurent Perrier La Cuvée Brut	12	35	58

## APÉRITIFS

Pastis 51 2cL			4.5
Porto rouge Graham's Fine Tawny 6cL			6
Martini bianco ou rosso 6cL			5
Ricard 2cL			4.5
Campari 6cL			5
Pardi 15cL			8

## DRINKS

Kir with white Burgundy <i>with Cartron crème de cassis de Bourgogne- blackcurrant</i>			5
Lillet Tonic 15cL			8
Amber St Raphaël 6cL			6

## BEERS

Draft beers	15cl	25cl	50cl
<i>Heineken</i>	3.5	4.5	7.5

### Bottled beers

Grimbergen ambrée - bitter & sweet 33cL			5
Hapkin blonde - rich with character 33cL			6
Desperados - tequila flavoured with notes of citrus 33cL			6
Ciney blonde - sweet & balanced 33cL			5.5
Lagunitas IPA - citrus & spicy notes 35.5cL			6
Heineken o.o - 33cL			4.5
Mort Subite Kriek - sweet taste of cherry 33cL			6
Grimbergen blanche - citrus & spicy notes 33cL			5

## CIDER

Cidre Bio "SASSY" de Normandie 33cL			5
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<b>WHITE WINE</b>	15cl	37,5cl	75cl
<b>Languedoc - Roussillon (bio)</b>			28
<i>Naturally Gérard Bertrand IGP Pays d'Oc cépage Sauvignon 2019</i>			
<b>Sud-Ouest</b>			24
<i>BIG (Born In Gascony) IGP Côtes de Gascogne 2018</i>			
<b>Bourgogne</b>	9	25	42
<i>J. Moreau et Fils AOP Chablis 2018</i>			
<b>Cuvée Le Marin</b>	6		22
<i>Domaine Sarrat de Goundy, AOP La Clape, 2020</i>			
<b>Douceur de Bourboulenc</b>	6		20
<i>Domaine Combe des Ducs, IGP Pays d'Oc 2020</i>			
<b>ROSE WINE</b>	15cl		75cl
<b>Provence</b>	7		29
<i>Château du Rouet Cuvée Esterel AOP Côtes de Provence 2019</i>			
<b>Vallée du Rhône</b>			24
<i>Domaine La Champone AOP Lubéron 2019</i>			
<b>Cuvée Ocellus</b>	6.5		24
<i>Abbaye de Fontfroide, AOP Corbières, 2020</i>			
<b>Gris Blanc</b>	5.5		22
<i>Domaine Gérard Bertrand, IGP Pays d'Oc 2020</i>			
<b>RED WINE</b>	15cl	37,5cl	75cl
<b>Bordeaux</b>		23	39
<i>Château Lieujean AOP Haut-Médoc Cru Bourgeois 2015</i>			
<b>Languedoc - Roussillon (bio)</b>			26
<i>La Livinière Sirius AOP Minervois 2018</i>			
<b>Val de Loire</b>	5.5	14	24
<i>Terroirs rabelaisiens AOP Chinon 2018</i>			
<b>Beaujolais</b>	8		30
<i>Château de Pierreux AOP Brouilly 2018</i>			
<b>La Convivialité</b>	5.5		16
<i>Château de Camplazens, IGP Vin de Pays d'Oc, 2019</i>			

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**WANT A COCKTAIL?  
 ASK FOR THE BAR DRINK LIST !**  
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Prix service compris 15% (ST)

\*\* Weight before cooking; may vary by 10%.

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.



PEFC™ 10-31-1560

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

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DÉVELOPPÉ PAR SOPEDI



SOPEDI

Services & Supports Communicatifs