



drink lovers
selection of drinks
to quench all thirsts



ALL ABOARD

CHAMPAGNES	12,5cl	37,5cl	75cl
Champagne Tsarine Premium Brut - 12,5%	9€		45.5€
Laurent Perrier brut millésimé - 12%			82€
Laurent Perrier La Cuvée Brut - 12%	12.5€	35.5€	58.5€

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€

APÉRITIFS FRANÇAIS

Kir with white Burgundy 12.5cL			5.5€
<i>with Cartron crème de cassis de Bourgogne- blackcurrant</i>			
Lillet Tonic - 17% 15cL			9€
Apérol - 12,5% 6cL			6.5€

BEERS

Draft beers	15cl	25cl	50cl
Heineken - 5%		4.5€	7.5€
Affligem Pression - 6,7%		5.2€	8.5€

Bottled beers

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

Sans alcool, la fête est plus folle !

Heineken 0.0, 33cL			6€
Desperados virgin 0.0 - 0%, citrus and lemon notes 33cL			5.5€

CIDER

Appie Le Brut - 4,7% 33cL			7€
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COCKTAILS

- 10€ -

ASK FOR OUR DAILY COCKTAIL !

Mojito

Rum Havana, Mint, Cane Sugar

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Spritz

Aperol, Prosecco, Sparkling water

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Americano

Campari, Martini Rouge

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Old Fashioned

Jameson, Angostura

-

Ti Punch

White rum, cane sugar, lime

ASK FOR THE CLASSICS !

MOCKTAILS

- 7.5€ -

Virgin Mojito

Mojito syrup, sparkling water, sugar, lemon

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L'Orage

Coca Cola, strawberry syrup, lime

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Bora Bora

Grenadine syrup, pineapple juice

VINTAGE YEAR

PDO WHITE WINE	15cl	75cl
IGP Pays d'Oc "Infini Viognier"	7€	35€
AOC Ménetou Salon Domaine Leclerc		45€
AOC Chablis Domaine Thierry Mothe	10€	49€
AOP Lubéron Bio Domaine La Cavale		45€
PDO ROSE WINE	15cl	75cl
AOC Coteaux d'Aix en Provence Château VIRAN	7€	35€
AOC Côtes du Rhône Bio - Grand Veneur "Bellissime "		39€
PDO RED WINE	15cl	75cl
AOC ST Nicolas de Bourgueil Domaine Lorieux		39€
IGP Vaucluse Château de Montmirail "Expression "	7€	32€
AOC Corbières Château Grand Moulin "Vieilles vignes"		35€
AOC Minervois Bio Mas du Loup		39€
AOC Médoc Château Fontis	12€	49€
AOC Monthélie Domaine Gavignet		79€

FOOD

LIFE IS SHORT
EAT DESSERT
FIRST

SALUBRY FOOD

Bayonne ham board Bayonne ham board	15€
Mixed Board Mixed Board	18€
Club sandwich "Creole" Roast Chicken Chips and Green Salad	17.5€
Penne Bolognese Sauce Penne Bolognese Sauce	16€
Bowls Falafels Bowls Falafels	17€

SWEET THINGS

Fresh fruit salad Fresh fruit salad	7€
Chocolate mousse Chocolate mousse	8€
Creme brulee Creme brulee	8€
Gourmet Waffles Gourmet Waffles	8€

KEEP WARM



HOT BEVERAGES

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
Vittel		4€	5.5€
San Pellegrino		4€	5.5€
Perrier	4.5€		

SODAS 4.5€

Coca-Cola / Coca-Cola sans sucre 33cL

Fanta orange, Sprite 25cL

Schweppes agrum, Schweppes Indian tonic, Redbull, Fuze tea pêche,

Oasis tropical, Orangina 25cL

GRANINI FRUITS JUICES 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, sparkling 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

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

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.