



mouthwatering flavours

find here all our good meals



GETTING STARTED

Burrata crémeuse <i>Antipasti de Légumes du soleil et Pesto vert</i>	12€
Tataki de thon au sésame <i>Asian vegetables</i>	11€
Avocado Toast <i>Organic Poached Egg</i>	12€
Italian Focaccia <i>Cherry Tomato Tapenade and Parma Ham</i>	10€
Green Bean Salad -Smoked Salmon <i>Fresh Green Bean</i>	12€



HEALTHY STYLE

LE COIN DES POKE BOWLS :

Fèves, Avocat, Mangue, Quinoa, Concombre, Tomate, Cébette

Poke Bowl Crunchy Chicken with Grain	18€
Poke Bowl Falafels Coriander/Mint	17€
Tuna Tataki Poke Bowl	21€



ALMOST GROWN UP

KID'S MENU = 12.5€

For children up to age 12, ask for the kid menu !

TO KEEP GOING

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

Limousin Beef Burger <i>180gr Comté AOP</i>	19€
Cœur de Faux-filet 200 grs <i>Chimichurri Marinade & Roasted Vegetables</i>	24€
Chicken Supreme with Morels sauce <i>Gnocchi with Garlic Cream and Spinach Grows</i>	19€
Club sandwich « créoles » au poulet rôti <i>Frites et salade verte</i>	17.5€
Organic ravioli   <i>Spinach with Parmesan cream, Sun-dried tomato</i>	17€
Cod fillet with Virgin sauce <i>Grilled Zucchini and Organic Feta</i>	21€
Supplément Garnitures <i>Riz, Frites, Haricots verts, Légumes rôtis, Courgettes grillées</i>	3.5€
Supplément Salade verte	2€



FINAL PLEASURES

Crème Brulée with Vanilla from Madagasca <i>Pecan Scrunchie</i>	8€
Exotic Pavlova <i>Pineapple - Mango - Passion fruit</i>	9.5€
Tiramisu with Red Fruits <i>Hibiscus Syrup</i>	9€
Homemade Organic Chocolate Mousse <i>Extra Black 71%</i>	9€
Cheese Platter <i>Assortment of 3 cheeses</i>	12€



ALL ABOARD

CHAMPAGNES

	12,5cl	37,5cl	75cl
Champagne Tsarine Premium Brut – 12,5%	9€		45.5€
Laurent Perrier La Cuvée Brut – 12%	12.5€	35.5€	58.5€

APÉRITIFS

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 <i>with Cartron crème de cassis de Bourgogne- blackcurrant</i>	5.5€
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%, <i>round & sweet</i> 33cL	6€
Desperados original - 5,9%, <i>tequila flavoured with notes of citrus</i> 33cL	6€
Lagunitas IPA – 6,2%, <i>citrus & spicy notes</i> 35.5cL	7€
Mort Subite White Lambic – 4,2%, <i>refreshing and tangy</i> 33cL	6.5€
Grimbergen blonde bière d'abbaye - 6,7%, <i>citrus & spicy notes</i> 33cL	6€
Pelforth brune – 6,5%, <i>caramelized with character</i> 33cL	6€
Corona 33cL	5.5€

Sans alcool, la fête est plus folle !

Heineken 0.0, 33cL	6€
Desperados virgin 0.0, <i>citrus and lemon notes</i> 33cL	5.5€

CIDER

Appie Le Brut – 4,7% 33cL	7€
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KEEP WARM



HOT BEVERAGES

Café Nespresso

Double expresso

3.5€

Expresso

2.7€

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€

THIRSTY

Free carafe or glass of water on request

MINÉRALE 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 JUICE AND NECTARS

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

VINTAGE YEAR



PDO WHITE WINE	15cl	75cl
IGP Pays d'Oc <i>AD VINAM AETERNAM "Infini Viognier"</i>	7€	35€
AOC Ménetou Salon <i>DOMAINE LECLERC</i>		45€
AOC Chablis <i>DOMAINE THIERRY MOTHE</i>	10€	49€
AOP Lubéron BIO <i>DOMAINE LA CAVALE</i>		45€
PDO ROSE WINE	15cl	75cl
AOC Coteaux d'Aix-en-Provence <i>CHATEAU VIRAN</i>	7€	35€
AOC Côtes du Rhône BIO <i>GRAND VENEUR "bellissime"</i>		39€
PDO RED WINE	15cl	75cl
AOC ST Nicolas de Bourgueil <i>Domaine Lorieux</i>		39€
IGP Vaucluse <i>CHATEAU DE MONTMIRAIL "Expression"</i>	7€	32€
AOC Corbières <i>CHÂTEAU GRAND MOULIN "vieilles vignes"</i>		35€
AOC Minervois BIO <i>MAS DU LOUP</i>		39€
AOC Médoc <i>CHÂTEAU FONTIS</i>	12€	49€
AOC Monthélie <i>DOMAINE GAVIGNET</i>		79€

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.