

NOVOTEL PONT DE SÈVRES

CONSULTEZ LA CARTE
RESTAURANT SUR
VOTRE SMARTPHONE



DRINK

Share together the news of the day,
and laugh...always



RESTAURANT
BY NOVOTEL

All aboard

CHAMPAGNES	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
Prosecco 12.5cL			6
Spritz 15cL			9

DRINKS

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

BEERS

Draft beers	15cl	25cl	50cl
Heineken	4	5	8
Affligem	5	6.5	9.5

Bottled beers

Kronenbourg 1664-Blonde 33cL			5
Grimbergen ambrée-bitter & sweet 33cL			5
Grimbergen blanche-citrus & spicy notes 33cL			5
Hapkin blonde-rich with character 33cL			6
Desperados-tequila flavoured with notes of citrus 33cL			5
Ciney blonde-sweet & balanced 33cL			5.5
Lagunitas IPA-citrus & spicy notes 35.5cL			6
Mort Subite Kriek-sweet taste of cherry 33cL			6
Heineken o.o- 33cL			4.5

CIDER

Cidre Bio "SASSY" de Normandie 33cL			6
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Alcool

Rhum vieux Saint James cuvée 1765			4cl	16
Diplomatico Exclusiva Reserva				16
Rhum Havana Club 3 Ans				7
Gin Gibson				7
Gin Generous coriandre & combava - made in France (bio)				10.5
Gin Monkey 47 Dry				9.5
Tequila Olmeca Blanco				7
Vodka Absolut				7

WHISKIES BLEND - 4cl

Whiskie J&B rare				6
Chivas Regal 12 ans				8

WHISKIES CLASSIC MALT

Talisker Port Ruighe				9.5
Aberlour 10 ans				7
Oban 14 ans				9.5
Lagavulin				10

AMERICAN WHISKY

Bulleit Rye				12
Jack Daniel's				7.5

IRISH WHISKEY

Jameson				7
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SCOTCH WHISKEY

Haig Club Clubman				8.5
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- 8.5 -

The Botanic

Sassy cider, peach syrup, Aperol

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The Smoked

Lagavulin Whiskey, Amber St Raphaël, Orange Bitter

-

The Leather

Lager, Cointreau, Tequila

-

The Floral

White Lillet, elderflower liqueur, champagne

-

The Citrus

Gin monkey 47, Paragon Timur, lime juice

-

The Exotic

Diplomatico Rhum, St-Germain liqueur, pineapple juice

ASK US
FOR CLASSICS !

MOCKTAILS

- 6.5 -

The Fruity

Kusmi Tea earl grey, raspberry syrup, cranberry juice

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The greedy

Mango juice, coconut puree, lime juice

-

The sailor

Tao jasmine green tea, lemon syrup, tonic

-

The Spicy

Apple juice, Kusmi Tea mint green tea, ginger beer

Les cocktails et les mocktails sont préparés avec les sirops Monin.
Cocktails and mocktails are made with Monin syrups.



WHITE WINE	15cl	37,5cl	75cl
Languedoc - Roussillon (bio) <i>Naturally Gérard Bertrand IGP Pays d'Oc cépage Sauvignon 2019</i>			28
Sud-Ouest <i>BIG (Born In Gascony) IGP Côtes de Gascogne 2019</i>			24
Bourgogne <i>J. Moreau et Fils AOP Chablis 2020</i>	9	25	42
Côtes de Gascogne <i>Tariquet Classique 2013</i>	8.5		41
ROSE WINE	15cl		75cl
Provence <i>Château du Rouet Cuvée Esterel AOP Côtes de Provence 2020</i>	7		29
Vallée du Rhône <i>Domaine La Champone AOP Lubéron 2020</i>			24
Côtes de Provence <i>M de Minuty 2020</i>	8		40
RED WINE	15cl	37,5cl	75cl
Bordeaux <i>Château Lieujean AOP Haut-Médoc Cru Bourgeois 2015</i>		23	39
Languedoc - Roussillon (bio) <i>La Livinière Sirius AOP Minervois 2019</i>			26
Val de Loire <i>Terroirs rabelaisiens AOP Chinon 2018</i>	5.5	14	24
Beaujolais <i>Château de Pierreux AOP Brouilly 2018</i>	8		30
Pessac Léognan <i>Chevalier de Pompignac AOP 2016</i>	9		45
Bordeaux <i>Château Malbec AOP 2018</i>	8		40

HUNGRY?

SALTY SIDE

Croque Monsieur* - Grilled comté cheese and ham sandwich	11
Country paté with espelette chilli	5
Small sardines in a tin, butter and toast	6
Selection of PDO cheese platter	13
Selected cheese	6
Humus, pita bread	5
Iberian ham 24 months of maturing	9
Dry pork sausage from the Abotia domain	6

SWEET SIDE

Pancakes with maple syrup	6
Dark chocolate mousse*	6
Iced yogurt granola	6
Chia pudding with coconut milk* and fresh seasonal fruits	7
Chocolate fondant cake	6

* Previously frozen

Thirsty

Free carafe or glass of water on request

MINERAL WATER	33cl	50cl	1l
<i>Evian</i>		4	5
<i>Badoit</i>		4	5
<i>Perrier</i>	4.5		

SODAS 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, Multifruit juice 25cL

APERIKIDS - ONLY FOR CHILDREN! 5

A TOUCH OF FRESHNESS (15CL) 6.5

Homemade lemonade

Fresh herbal : lemon, cucumber, thyme, sparkling water

Homemade iced-tea

KEEP

Warm

HOT BEVERAGES

<i>Nespresso coffee</i>	
<i>Double espresso</i>	3.2
<i>Macchiato glacé à la vanille</i>	4.9
<i>Espresso</i>	2.4
<i>Café tiramisu onctueux</i>	4.9
<i>Latte Macchiato</i>	4.9
<i>Flat white</i>	4.9
<i>Cappuccino</i>	4.9
<i>Tea Kusmi tea</i>	3.5
<i>Prince Wladimir Black tea, lemon, vanilla and spices</i>	
<i>Sencha green tea</i>	
<i>Nanah green mint tea China green tea flavoured with Nanah mint</i>	
<i>Label impérial Thé vert, orange et cannelle</i>	
<i>English Breakfast Tea</i>	
<i>Detox Mate, green tea and lemon grass</i>	
<i>Boost Mate, green tea and spices</i>	
<i>Infusions Kusmi Tea</i>	3.5
<i>Aquarosa Flavoured blend of hibiscus, blackberries, fruits, plants</i>	
<i>Camomile</i>	
<i>Lattes</i>	3.5
<i>Chocolat Commerce Equitable Monbana (bio)</i>	
<i>Matcha</i>	
<i>Macchiato Latte</i>	



Elixirs

COGNAC - 4cl

Hennessy VS	9.5
Hennessy XO	13

ARMAGNAC - 4cl

Château de Laubade Hors d'Age	8
Domaine de Laubade VSOP	7.5

CALVADOS - 4cl

Drouin	7.5
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EAUX DE VIE - 4cl

Mirabelle Cartron	7.5
Poire Williams Cartron	7.5

LIQUEURS - 4cl

Get 27	6.5
Cointreau	

SEE YOU
ON ...



Prix service compris 15% (ST)

Prices in euros incl.tax.

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.

DÉVELOPPÉ PAR SOPEDI



SOPEDI

Services & Supports Communicatifs