



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 La Cuvée Brut - 12%	12.5€	35.5€	58.5€

DRINKS

Porto Graham's Fine Tawny - 19% 6cL			7€
Spritz Apérol 15cL			11€
Ricard - 45%, Pastis 51 - 45% 2cL			5€

APÉRITIFS FRANÇAIS

Kir with white Burgundy 12.5cL			6€
with Cartron crème de cassis de Bourgogne- blackcurrant			
Lillet Tonic - 17% 15cL			9€

BEERS

Draft beers	15cl	25cl	50cl
Heineken - 5%	3.5€	4.5€	7.5€

Bottled beers

Desperados original - 5,9%, tequila flavoured with notes of citrus 33cL			6€
Corona 33cL			6€
Grimbergen blonde bière d'abbaye - 6,7% 33cL			6€
Grimbergen ambrée bière d'abbaye - 6,5% 33cL			6€
Pelforth brune - 6,5% 33cL			6€
Brooklyn Lager - 5,2% 33cL			6.5€
Lagunitas IPA - 6,2% 35.5cL			7€
Mort Subite White Lambic - 4,2% 33cL			6€

Sans alcool, la fête est plus folle !

Heineken 0.0 33cL			6€
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CIDER

Cidre brut Appie 33cL			7€
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COCKTAILS

- 11€ -

ASK FOR OUR DAILY COCKTAIL !

"With Passion"

Vodka, passion cream, apple juice, lemonade

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"Coco bongo"

White rum, coconut cream, mango & maracuja juice

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"Le gunta"

Tequila, peach syrup, apricot & pineapple juice

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"Raspberry Tonic"

Gin, Schweppes tonic, raspberry syrup

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"Le Saint Germain du Perray"

Liqueur St Germain, crème cassis, jus de pamplemousse

ASK FOR THE CLASSICS !

MOCKTAILS

- 9€ -

"Purple Sénart"

Apple juice, violet syrup, sparkling water

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"Le Green Parc Virgin"

lychee juice, aloevera, lime, lemonade

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"Virgin Hive"

Passion cream, apple juice, lemon


VINTAGE YEAR

PDO WHITE WINE	15cl	37,5cl	75cl
IGP Pays d'Oc	7€		35€
<i>AD VINAM AETERNAM "Infini Viognier" 2023</i>			
AOC Ménetou Salon			38€
<i>DOMAINE LECLERC 2022/2023</i>			
AOC Chablis	10€		49€
<i>DOMAINE THIERRY MOTHE 2022/2023</i>			
AOP Lubéron BIO		45€	
<i>DOMAINE LA CAVALE 2022</i>			
PDO ROSE WINE	15cl		75cl
AOC Coteaux d'Aix-en-Provence	7€		35€
<i>CHATEAU VIRAN 2023</i>			
AOC Côtes du Rhône BIO			39€
<i>GRAND VENEUR "bellissime" 2023</i>			
PDO RED WINE	15cl	37,5cl	75cl
IGP Vaucluse		32€	
<i>CHATEAU DE MONTMIRAIL "Expression" 2022</i>			
AOC Corbières			35€
<i>CHÂTEAU GRAND MOULIN "vieilles vignes" 2020/2021</i>			
AOC Minervois BIO		39€	
<i>MAS DU LOUP 2022/2023</i>			
AOC Nicolas de Bourgueil	8€		39€
<i>DOMAINE LORIEUX "Expression" 2020</i>			
AOC Médoc	12€		49€
<i>CHÂTEAU FONTIS 2018</i>			
AOC Monthélie		79€	
<i>DOMAINE GAVIGNET 2022/2023</i>			


Food

LIFE IS SHORT
EAT DESSERT
FIRST

SALADRY FOOD

Artisanal terrine with liver and porcini mushrooms 	9€
Royal pizza, or vegetarian, green salad	12€
Croque-monsieur, grilled comté and ham sandwich	12€
Chicken croque-monsieur, green salad	9€
Charcuterie, or cheese board	14€
Fresh salad of the moment	12€

SWEET THINGS

Chocolate mousse, crunchy praline	7€
Eton mess, macaron and salted butter caramel 	9.5€
Chocolate cake, vanilla ice cream	8€

KEEP WARM



HOT BEVERAGES

Café Nespresso

Espresso	2.7€
Creamy tiramisu coffee	5.2€
Latte Macchiato	5.2€
Double espresso	3.5€

Thés Kusmi tea

Thés noirs 3.5€

English Breakfast Tea (bio) *Thés noirs de Ceylan et d'Assam*

Thé Prince Wladimir (bio) *Black tea, lemon, vanilla and spices*

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 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*

green tea from China (bio) *Thé vert Sencha de Chine*

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

Matcha latte 3.5€

Monbana Fair-trade Chocolate (bio) 3.5€

THIRSTY

Free carafe or glass of water on request

MINERAL WATER 33cl 50cl 1l

Vittel 3.5€ 4.5€

San Pellegrino 3.5€ 4.5€

Perrier 4€

SODAS 4.5€

Coca-Cola / Coca-Cola Cherry / Coca-Cola sans sucre 33cL

Fanta orange, Sprite 25cL

Schweppes agrum, Schweppes Indian tonic, Fuze tea pêche, Oasis tropical, Orangina 25cL

GRANINI FRUITS JUICES AND NECTAR 4.5€

Pink Grapefruit, pineapple, strawberry, apricot nectar 25cL

Tomato, orange or apple juice 25cL

APÉRIKIDS - L'APÉRO DES PRESQUES GRANDS ! 5€

A TOUCH OF FRESHNESS (33CL) 7.5€

Fresh herbal : lemon, cucumber, thyme, sparkling water

Craft soda Mona - Lemon & Green Lemon (bio)

100% naturel et peu sucrée

Craft soda Mona - Sparkling apple juice (bio)

100% naturel et français

Homemade Iced tea

ALCOOLS

	4cl
Gin Monkey 47 Dry - 47%	10€
Vodka Absolut - 40%	8€
Tequila Olmeca - 38%	8€
Gin Gibson - 37,5%	8€
Rhum Diplomatico Reserva 12 ans - 40%	17€
Rhum Havana Club 3 Ans - 40%	8€
Gin Generous coriandre & combava - made in France - 44% (bio)	11€
Arranged rum	9€

WHISKIES BLEND

Whiskie J&B rare - 40%	7€
Chivas Regal 12 ans - 40%	9€

WHISKIES CLASSIC MALT

Aberlour 10 ans - 40%	8€
Talisker 10 ans - 45,8%	10€

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 XO - 40%	14.5€
Hennessy VS - 40%	10.5€

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

Cointreau - 40%	7€
Get 27 - 21%	7€
Limoncello - 18%	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.