



a cat's life

be served at your leisure
warm in your den

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

Ricard - 45%, Pastis 51 - 45% 2cL			5€
Porto Graham's Fine Tawny – 19% 6cL			7€
Martini bianco ou rosso - 14.4%, Campari - 28.5% 6cL			6€

APÉRITIFS FRANÇAIS

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

BEERS

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

Bottled beers

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

Sans alcool, la fête est plus folle !

Heineken 0.0, 33cL			6€
--------------------	--	--	----

CIDER

Cidre brut Appie 33cL			7€
-----------------------	--	--	----

VINTAGE YEAR




GLOU
GLOU

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


Food



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€

FOR MORE CHOICE

DON'T HESITATE TO ASK

THE RESTAURANT'S "A LA CARTE" MENU



AVAILABLE DURING RESTAURANT
OPENING HOURS ONLY

HE'S STOP
EAT DESSERT
FIRST

For room service, restaurant's dishes have a 15% surcharge

KEEP WARM



HOT BEVERAGES

Café Nespresso

<i>Espresso</i>	2.7€
<i>Creamy tiramisu coffee</i>	5.2€
<i>Latte Macchiato</i>	5.2€
<i>Double espresso</i>	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

APERIKIDS - ONLY FOR CHILDREN! 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

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.