



**drink lovers**  
selection of drinks  
to quench all thirsts



## ALL ABOARD

CHAMPAGNES	12,5cl	37,5cl	75cl
Champagne Tsarine Premium Brut – 12,5%	9.5		47
Laurent Perrier brut millésimé – 12%			83
Laurent Perrier La Cuvée Brut – 12%	12.5	35	59

### DRINKS

Porto Graham's Fine Tawny – 19% 6cL			6
Ricard - 45%, Pastis 51 - 45% 2cL			5
Martini bianco ou rosso - 14.4%, Campari - 28.5% 6cL			6.5
Prosecco 12.5cL			6.5
Spritz 15cL			9

### APÉRITIFS FRANÇAIS

Kir with white Burgundy 12.5cL			6
<i>with Cartron crème de cassis de Bourgogne- blackcurrant</i>			
Lillet Tonic – 17% 15cL			8
Red St Raphaël - 14,9% 6cL			7

### BEERS

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

#### Bottled beers

Kronenbourg 1664 - Blonde, . 33cL			5
Grimbergen ambrée bière d'abbaye - 6,5%, round & sweet 33cL			6
Grimbergen blonde bière d'abbaye - 6,7%, citrus & spicy notes 33cL			6
Desperados original - 5,9%, tequila flavoured with notes of citrus 33cL			6
Mort Subite White Lambic – 4,2%, refreshing and tangy 33cL			6
Lagunitas IPA – 6,2%, citrus & spicy notes 35.5cL			7
Hapkin blonde – 8,5%, rich & fruity 33cL			6
Pelforth brune – 6,5%, caramelized with character 33cL			6
Brooklyn Lager – 5,2%, floral and hoppy 33cL			7

### Sans alcool, la fête est plus folle !

Heineken o.o, 33cL			5
Desperados virgin o.o - 0%, citrus and lemon notes 33cL			5

### CIDER

Cidre Bio "SASSY" de Normandie – 5,2% (bio) 33cL			7
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## COCKTAILS

- 9 -

ASK FOR OUR DAILY COCKTAIL !

### The Smoked

Lagavulin Whiskey, Amber St Raphaël, Orange Bitter

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### The Botanic

Sassy cider, peach syrup, Aperol

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### The Citrus

Gin monkey 47, Paragon Timur, lime juice

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### The Exotic

Diplomatico Rhum, St-Germain liqueur, pineapple juice

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### The Floral

White Lillet, elderflower liqueur, champagne

ASK FOR THE CLASSICS !

## MOCKTAILS

- 7 -

### The greedy

Mango juice, coconut puree, lime juice

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### The Fruity

Kusmi Tea earl grey, raspberry syrup, cranberry juice

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Cold Brew Iced Latte Vanille

Cold Brew Iced Latte Vanille

# VINTAGE YEAR

<b>PDO WHITE WINE</b>	15cl	37,5cl	75cl
<b>Muscadet Sèvre et Maine sur Lie (bio)</b>			<b>35</b>
<i>Clos des Orfeuilles - Bio Frais &amp; minéral - 12%</i>			
<b>Chablis - Gloire de Chablis</b>	<b>9</b>	<b>28</b>	<b>44</b>
<i>J. Moreau et Fils - Vif &amp; fruité - 12,5%</i>			
<b>Pouilly-Fuissé</b>			<b>49</b>
<i>Aegerter - Délicat &amp; charnu - 12,5%</i>			
<b>PDO ROSE WINE</b>	15cl		75cl
<b>Coteaux Varois en Provence (bio)</b>			<b>34</b>
<i>Château de l'Escarelle - Floral &amp; élégant - 13%</i>			
<b>Côtes de Provence</b>			<b>42</b>
<i>Ultimate Provence - Fruité &amp; intense - 12,5%</i>			
<b>IGP Oc Zodiak Syrah Grenache - Biodynamie</b>			<b>30</b>
<i>Zodiak - Vif &amp; fruité - 12,5%</i>			
<b>PDO RED WINE</b>	15cl	37,5cl	75cl
<b>St Nicolas de Bourgueil (bio)</b>			<b>35</b>
<i>Les Petits Grains, Frédéric Mabileau - Fruité &amp; gourmand - 13%</i>			
<b>Côtes du Roussillon Villages</b>			<b>40</b>
<i>Ego, Domaine Cazes - Fruité &amp; expressif - 15%</i>			
<b>Brouilly</b>			<b>38</b>
<i>Aegerter Léger &amp; floral - 12,5%</i>			
<b>Côtes du Rhône Villages</b>	<b>7</b>	<b>22</b>	<b>30</b>
<i>Plan de Dieu, Domaine du Vallon - Rond &amp; fruité - 13,5%</i>			
<b>Haut-Médoc</b>	<b>8.5</b>		<b>43</b>
<i>Château d'Arcins Crû Bourgeois - Puissant &amp; fruité</i>			

## FOOD

### SALUBRY FOOD

Iberian ham 24 months of maturing	<b>12</b>
Espelette Chilli Pâté	<b>6.5</b>
Small canned sardines <i>Beurre et toast de pain</i>	<b>7</b>
To share - Selection of PDO cheeses	<b>14</b>
Croque Monsieur* - Grilled comté cheese and ham sandwich	<b>13</b>
Hummus pita bread	<b>7</b>
Our favourite cheese	<b>7</b>
Dry pork sausage from the Abotia domain	<b>8</b>

LIFE IS SHORT  
EAT DESSERT  
FIRST

### SWEET THINGS

Pancakes* maple syrup	<b>7</b>
Chia pudding with coconut milk & fresh fruits <i>et fruits frais de saison</i>	<b>8</b>
Dark Chocolate Mousse*	<b>7.5</b>
Granola old-fashioned seeds <i>Chia, amarante et lin</i>	<b>7</b>
Chocolate mug cake	<b>7</b>

# KEEP WARM



## HOT BEVERAGES

### Café Nespresso

Espresso	2.6
Double espresso	3.9
Cappuccino	5
Iced cold brew vanilla	5

### Thés Kusmi tea

#### Thés noirs 4

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 4

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 4

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)	4
Matcha latte	4
Creamy tiramisu coffee	5
Latte Macchiato	5

# THIRSTY

Free carafe or glass of water on request

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

## SODAS 5

Coca-Cola / Coca-Cola Cherry / Coca-Cola sans sucre 33cL
Oasis tropical, Fanta orange, Sprite, Orangina 33cL
Schweppes agrum, Schweppes Indian tonic, Redbull, Fuze tea pêche 25cL

## GRANINI FRUITS JUICES AND NECTAR 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

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 Monkey 47 Dry - 47%	9.5
Gin Gibson - 37,5%	7.5
Gin Generous coriandre & combava - made in France - 44% (bio)	10.5
Vodka Absolut - 40%	7.5
Tequila Olmeca - 38%	7.5
Rhum Havana Club 3 Ans - 40%	7.5
Rhum Diplomatico Reserva 12 ans - 40%	16
<b>WHISKIES BLEND</b> - 4cl	
Whiskie J&B rare - 40%	6
Chivas Regal 12 ans - 40%	8
<b>WHISKIES CLASSIC MALT</b>	
Talisker 10 ans - 45,8%	9.5
Aberlour 10 ans - 40%	7
Lagavulin	10
<b>AMERICAN WHISKY</b>	
Bulleit Rye - 45%	12
Jack Daniel's - 40%	7.5
<b>IRISH WHISKEY</b>	
Jameson - 40%	7
<b>SCOTCH WHISKEY</b>	
Haig Club Clubman - 40%	8.5

# DIGESTIFS

<b>COGNAC</b> - 4cl	
Hennessy VS - 40%	9.5
Hennessy XO - 40%	13
<b>ARMAGNAC</b> - 4cl	
Château de Laubade Hors d'Age - 40%	8
Armagnac Château De Laubade VSOP	7.5
<b>CALVADOS</b> - 4cl	
Drouin - 40%	7.5
<b>EAUX DE VIE</b> - 4cl	
Mirabelle Cartron - 45%	7.5
Poire Williams Cartron - 43%	7.5
<b>LIQUEURS</b> - 4cl	
Get 27 - 21%	6.5
Cointreau - 40%	6.5
Get 31	6.5

Prix nets (ST)

\* Previously frozen

Net prices (ST)

Prices in euros incl.tax.

The provenance of our meats is displayed in the restaurant.

Alcohol abuse can be dangerous to your health - drink responsibly.

Allergenic products: consult information available at the restaurant reception.

BIO: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.