



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



## ALL ABOARD

CHAMPAGNES	12,5cl	37,5cl	75cl
Laurent Perrier brut millésimé - 12%			83
Champagne Tsarine Premium Brut - 12,5%	10		47
Laurent Perrier La Cuvée Brut - 12%	13	36	59

### DRINKS

Ricard - 45%, Pastis 51 - 45% 2cL			5
Porto Graham's Fine Tawny - 19% 6cL			6.5
Martini bianco ou rosso - 14.4%, Campari - 28.5% 6cL			7

### APÉRITIFS FRANÇAIS

Kir with white Burgundy 12.5cL			7.5
<i>with Cartron crème de cassis de Bourgogne- blackcurrant</i>			
Red St Raphaël - 14,9% 6cL			6.5
Lillet Tonic - 17% 15cL			8

### BEERS

Draft beers	15cl	25cl	50cl
Heineken - 5%	4.5	5.5	8.5
Affligem - 6,7%	4.5	6.5	9.5
Bottled beers			
Konenbourg 1664-5.5%, <i>Blond Beer</i> 33cL			5.5
Grimbergen ambrée bière d'abbaye - 6,5%, <i>round &amp; sweet</i> 33cL			6.5
Grimbergen blonde bière d'abbaye - 6,7%, <i>citrus &amp; spicy notes</i> 33cL			6.5
Desperados original - 5,9%, <i>tequila flavoured with notes of citrus</i> 33cL			6.5
Lagunitas IPA - 6,2%, <i>citrus &amp; spicy notes</i> 35.5cL			7.5
Mort Subite White Lambic - 4,2%, <i>refreshing and tangy</i> 33cL			6.5
Hapkin blonde - 8,5%, <i>rich &amp; fruity</i> 33cL			6.5
Brooklyn Lager - 5,2%, <i>floral and hoppy</i> 33cL			7.5

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

Desperados virgin o.o - 0%, <i>citrus and lemon notes</i> 33cL			6
Heineken o.o, 33cL			6

### CIDER

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

- 9 -

ASK FOR OUR DAILY COCKTAIL !

Today's cocktail  
Featured on the slate

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The Exotic  
Diplomatico Rhum, St-Germain liqueur, pineapple juice

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The Citrus  
Gin monkey 47, Paragon Timur, lime juice

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The Floral  
White Lillet, elderflower liqueur, champagne

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Negroni  
Gin Gibson, Campari, Martini Rosso

ASK FOR THE CLASSICS !

## MOCKTAILS

- 7 -

Martini Floreale Tonic  
Martini Floreale Tonic

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Virgin Spritz  
Virgin Spritz

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The greedy  
Mango juice, coconut puree, lime juice

# VINTAGE YEAR

<b>PDO WHITE WINE</b>	15cl	37,5cl	75cl
AOC Chablis	10		49
<i>DOMAINE DU COLOMBIER 2020</i>			
AOC Côtes du Rhône			36
<i>DOMAINE DU GRAND VENEUR "Réserve" 2021 BIO</i>			
<b>PDO ROSE WINE</b>	15cl		75cl
AOC Côtes de Provence			40
<i>DOMAINE SAINT VICTORIN 2022 BIO</i>			
IGP Zodiak Syrah - Grenache - Biodynamie	6.5		30
<i>Zodiak - lively - fruity</i>			
<b>PDO RED WINE</b>	15cl	37,5cl	75cl
AOP Terrasses du Larzac			44
<i>DOMAINE DE L'AIGUELIERE "Velours" 2020</i>			
AOC Crozes Hermitage			52
<i>DOMAINE PRADELLE 2021</i>			
AOC Saint Emilion Grand Cru			65
<i>CHATEAU LESCURE 2016 BIO</i>			
AOC Hautes Côtes de Nuits	14		79
<i>AEGERTER "Belles Canailles" 2022</i>			
AOP Bourgueil	7		33
<i>DOMAINE DES SONNETS 2018</i>			

# FOOD

## SALBURY FOOD

Hummus pita bread	6.5
Iberian ham 24 months of maturing	10
To share - Selection of PDO cheeses	15
"Salmon rillettes cooked at low temperat toasted brioche and condiments	9
Mortadella stracciatella focaccia .	8.5

LIFE IS SHORT  
EAT DESSERT  
FIRST

## SWEET THINGS

Gianduja chocolate fondant cake Hazelnut ice cream	8.5
Cream caramel .	6.5
Roasted fruit Hibiscus infusion	7
"Vanilla panacotta Fresh fruit and basil	7.5



# KEEP WARM



## HOT BEVERAGES

### Café Nespresso

Espresso	2.8
Double espresso	4
Iced cold brew vanilla	5.5
Cappuccino	5

### Thés Kusmi tea

#### Thés noirs 4.5

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 4.5

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 4.5

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

Creamy tiramisu coffee	5.5
Latte Macchiato	5.2
Matcha latte	4.5
Monbana Fair-trade Chocolate (bio)	4.5

# THIRSTY

Free carafe or glass of water on request

<b>MINERAL WATER</b>	33cl	50cl	1l
Vittel		4.5	5.5
Perrier	4.5		
San Pelegrino		4.5	5.5

#### SODAS 5.5

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

#### GRANINI FRUITS JUICES AND NECTAR 5.5

Pink Grapefruit, pineapple, strawberry, apricot nectar 25cL
Tomato, orange or apple juice 25cL

#### APERIKIDS - ONLY FOR CHILDREN! 6

#### 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%	9.5
Vodka Absolut - 40%	7.5
Tequila Olmeca - 38%	7.5
Gin Gibson - 37,5%	7.5
Rhum Diplomatico Reserva 12 ans - 40%	17
Rhum Havana Club 3 Ans - 40%	7.5
Gin Generous coriandre & combava - made in France - 44% (bio)	10.5
<b>WHISKIES BLEND</b> - 4cl	
Whiskie J&B rare - 40%	7
Chivas Regal 12 ans - 40%	8.5
<b>WHISKIES CLASSIC MALT</b>	
Aberlour 10 ans - 40%	7.5
Talisker 10 ans - 45,8%	9.5
<b>AMERICAN WHISKY</b>	
Bulleit Rye - 45%	12
Jack Daniel's - 40%	8
<b>IRISH WHISKEY</b>	
Jameson - 40%	7.5
<b>SCOTCH WHISKEY</b>	
Haig Club Clubman - 40%	9

# DIGESTIFS

<b>COGNAC</b> - 4cl	
Hennessy XO - 40%	14
Hennessy VS - 40%	10
<b>ARMAGNAC</b> - 4cl	
Château de Laubade Hors d'Age - 40%	8.5
Armagnac Chtâteau de laubade VSOP	8
<b>CALVADOS</b> - 4cl	
Drouin - 40%	8
<b>EAUX DE VIE</b> - 4cl	
Mirabelle Cartron - 45%	8
Poire Williams Cartron - 43%	8
<b>LIQUEURS</b> - 4cl	
Cointreau - 40%	7
Get 27 - 21%	7
Get 31 - 24 %	7

Prix service compris 15% (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.