



mouthwatering flavours

find here all our good meals



GETTING STARTED

Today's sarter	7.5
<i>Featured on the slate</i>	
"Le Cannolo"	8
<i>Zucchini-eggplant-barley-tomato coulis</i>	
Salmon rillettes cooked at low temperature	9
<i>Toasted brioche and condiments</i>	
Hummus	7.5
<i>Aubergine and smoked salt</i>	
Fresh goat's cheese on toast	8.5
<i>Cucumber - Smoked trout</i>	
Mortadella stracciatella focaccia	8.5



ALMOST GROWN UP

KID'S MENU = 11

For children up to age 12, ask for the kid menu !

TO KEEP GOING

Our meals are served with side dishes,
if you want to change them,
tell us !

Today's main of course <i>Featured on the slate</i>	16
Jamaican-style chicken <i>Marinated chicken drumsticks and sweet potatoes</i>	16.5
Crispy salmon <i>Mango rice</i>	19.5
Fillet of sea bream <i>Courgette caviar, grated feta</i>	18.5
Tenderloin steak with Gremolata sauce	19.5
Meatballs with tomato and basil sauce <i>Penne and Burrata</i>	16
The Chef's burger <i>Mimolette cheese-french fries</i>	18.5
Chicken and Bacon Club Sandwich <i>Fries - Salad</i>	17
Caesar salad <i>Roast chicken</i>	16.5



FINAL PLEASURES

Cheese selection PDO	8.5
To share - Selection of PDO cheeses	15
Today's dessert <i>Feature on the slate</i>	7.5
Cream caramel	6.5
Roasted fruit <i>Hibiscus infusion</i>	7
Ice'puccino	8
Lemon'ice	7.5
Vanilla panacotta <i>Fresh fruit and basil</i>	7.5
Gianduja chocolate fondant cake <i>Hazelnut ice cream</i>	8.5



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
APÉRITIFS			
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 <i>with Cartron crème de cassis de Bourgogne- blackcurrant</i>			7.5
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			
Kronenbourg 1664 - 5,5%, <i>Blond beer</i> 33cL			5.5
Grimbergen ambrée bière d'abbaye - 6,5%, <i>round & sweet</i> 33cL			6.5
Grimbergen blonde bière d'abbaye - 6,7%, <i>citrus & spicy notes</i> 33cL			6.5
Mort Subite White Lambic - 4,2%, <i>refreshing and tangy</i> 33cL			6.5
Brooklyn Lager - 5,2%, <i>floral and hoppy</i> 33cL			7.5
Hapkin blonde - 8,5%, <i>rich & fruity</i> 33cL			6.5
Lagunitas IPA - 6,2%, <i>citrus & spicy notes</i> 35.5cL			7.5
Desperados original- 5.9%, <i>Citrus notes and tequila aroma</i> 33cL			6.5
Sans alcool, la fête est plus folle !			
Desperados virgin 0.0 - 0%, <i>citrus and lemon notes</i> 33cL			6
Heineken 0.0, 33cL			6
CIDER			
Cidre Bio "SASSY" de Normandie - 5,2% (bio) 33cL			7

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

MINÉRALE WATER 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 JUICE AND NECTARS 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

VINTAGE YEAR



PDO WHITE WINE

AOC Chablis

DOMAINE DU COLOMBIER 2020

15cl 37,5cl 75cl

10

49

AOC Côtes du Rhône

DOMAINE DU GRAND VENEUR "Réserve" 2021 BIO

36

PDO ROSE WINE

AOC Côtes de Provence

DOMAINE SAINT VICTORIN 2022 BIO

15cl 75cl

40

IGP Oc Zodiak Syrah Grenache

Zodiak-vivid-fruity

6.5

30

PDO RED WINE

AOP Terrasses du Larzac

DOMAINE DE L'AIGUELIERE "Velours" 2020

15cl 37,5cl 75cl

44

AOC Crozes Hermitage

DOMAINE PRADELLE 2021

52

AOC Saint Emilion Grand Cru

CHATEAU LESCURE 2016 BIO

65

AOC Hautes Côtes de Nuits

AEGERTER "Belles Canailles" 2022

14

79

AOP Bourgueil

DOMAINE DES SONNETS 2018

7

33

Prix service compris 15% (ST)

A 15% supplement will be charged for all room service orders on the restaurant menu.

** Weight before cooking; may vary by 10%.

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.

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