



a cat's life

be served at your leisure
warm in your den

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			
Kronenbourg 1664-5.5%, <i>Blond beer</i> 33cL			5.5
Grimbergen blonde bière d'abbaye - 6,7%, <i>citrus & spicy notes</i> 33cL			6.5
Grimbergen ambrée bière d'abbaye - 6,5%, <i>round & sweet</i> 33cL			6.5
Desperados original - 5,9%, <i>tequila flavoured with notes of citrus</i> 33cL			6.5
Mort Subite White Lambic – 4,2%, <i>refreshing and tangy</i> 33cL			6.5
Lagunitas IPA – 6,2%, <i>citrus & spicy notes</i> 35.5cL			7.5
Hapkin blonde – 8,5%, <i>rich & fruity</i> 33cL			6.5
Brooklyn Lager – 5,2%, <i>floral and hoppy</i> 33cL			7.5
Pelforth brune – 6,5%, <i>caramelized with character</i> 33cL			6.5

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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VINTAGE YEAR



GLOU
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PDO WHITE WINE	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>			
PDO ROSE WINE	15cl		75cl
AOC Côtes de Provence			40
<i>DOMAINE SAINT VICTORIN 2022 BIO</i>			
IGP Oc Zodiak Syrah Grenache	6.5		30
<i>Zodiak - lively - fruity</i>			
PDO RED WINE	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



SALADRY FOOD

To share - Selection of PDO cheeses	16.1
Caesar salad <i>Roast chicken</i>	18.9
Iberian ham 24 months of maturing	11.5
Hummus pita bread	7.5
"Salmon rillettes cooked at low temperat <i>Toasted brioche and condiments</i>	9
Club sandwich- bacon <i>Salad</i>	19.5

SWEET THINGS

Vanilla panacotta <i>Fresh fruit and basil</i>	8.6
Gianduja chocolate fondant cake <i>Hazelnut ice cream</i>	9.2
Roasted fruit <i>Hibiscus infusion</i>	8.5
Cream caramel .	7.5

FOR MORE CHOICE

DON'T HESITATE TO ASK

THE RESTAURANT'S "A LA CARTE" MENU



AVAILABLE DURING RESTAURANT
OPENING HOURS ONLY

HE'S SHORT
EAT DESERT
FIRST

KEEP WARM



HOT BEVERAGES

Café Nespresso

<i>Espresso</i>	2.8
<i>Double espresso</i>	4
<i>Iced cold brew vanilla</i>	5.5
<i>Cappuccino</i>	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

MINERAL WATER 33cl 50cl 1l

Vittel 4.5 5.5

San Pelegrino 4.5 5.5

Perrier 4.5

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

Prix service compris 15% (ST)

* Previously frozen

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.