

THIRSTYKIE



ENJOY ENSEMBLE

ROOM SERVICE'S MENU

ALL ABOARD!



CHAMPAGNE

12,5cl 37,5cl 75cl

Champagne

Tsarine Premium Brut - 12,5% 11€ 59€

Laurent Perrier brut millésimé - 12% 95€

Laurent Perrier La Cuvée Brut - 12% 14€ 42€ 75€

DRINKS

Porto Graham's Fine Tawny - 19% 6cL 6€

Ricard - 45%, Pastis 51 - 45% 2cL 4.5€

Martini bianco ou rosso - 14.4%, Campari - 28.5% 6cL 5.5€

FRENCH APÉRITIFS

Kir with white Burgundy 12.5cL 5.5€

with Cartron crème de cassis de Bourgogne- blackcurrant

Lillet Tonic - 17% 15cL 8.5€

Red St Raphaël - 14,9% 6cL 6€

BEERS

Draft beers

15cl 25cl 50cl

Heineken - 5% 3.5€ 4.5€ 7.5€

Affligem - 6,7% 5.2€ 8.5€

Lagunitas IPA - 6,2% 6€ 10€

Bottled beers

Grimbergen ambrée bière d'abbaye

6,5% round & sweet 33cL 5.5€

Desperados original

5,9% tequila flavoured with notes of citrus 33cL 6.5€

Mort Subite White Lambic

4,2% refreshing and tangy 33cL 7€

Grimbergen blonde bière d'abbaye

6,7% citrus & spicy notes 33cL 5.5€

Pelforth brune

6,5% caramelized with character 33cL 5.5€

Brooklyn Lager - 5,2% floral and hoppy 33cL 7.5€

Corona 33cL 7€

Sans alcool, la fête est plus folle !

Heineken 0.0 33cL 5.5€

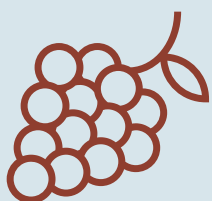
Desperados virgin 0.0

0% citrus and lemon notes 33cL 6€

CIDER

Cidre Bio "SASSY" de Normandie - 5,2% (bio) 33cL 6.5€

VINTAGE YEAR



PDO WHITE WINE

	15cl	37,5cl	75cl
IGP Pays d'Oc <i>AD VINAM AETERNAM "Infini Viognier" 2023</i>	6€		25€
AOC Ménetou Salon <i>DOMAINE LECLERC 2022/2023</i>			36€
AOC Chablis <i>DOMAINE THIERRY MOTHE 2022/2023</i>	10€		49€
AOP Lubéron BIO <i>DOMAINE LA CAVALE 2022</i>			45€

PDO ROSÉ WINE

	15cl		75cl
AOC Coteaux d'Aix-en-Provence <i>CHATEAU VIRAN 2023</i>	6€		28€
AOC Côtes du Rhône BIO <i>GRAND VENEUR "bellissime" 2023</i>			28€

PDO RED WINE

	15cl	37,5cl	75cl
IGP Vaucluse <i>CHATEAU DE MONTMIRAIL "Expression" 2022</i>			24€
AOC Corbières <i>CHÂTEAU GRAND MOULIN "vieilles vignes" 2020/2021</i>			28€
AOC Minervois BIO <i>MAS DU LOUP 2022/2023</i>			32€
AOC Nicolas de Bourgueil <i>DOMAINE LORIEUX "Expression" 2020</i>	8€		39€
AOC Médoc <i>CHÂTEAU FONTIS 2018</i>	11€		52€
AOC Monthélie <i>DOMAINE GAVIGNET 2022/2023</i>			79€

FOOD

SAVOURY FOOD

To share - Selection of PDO cheeses	17€
AOP cheese board	15€
Charcuterie board	15€
Croque Monsieur* - Grilled comté cheese and ham sandwich	13€
Royal sea bream Citrus Marinade	10.35€



SWEET SIDE

Chia pudding with coconut	8.05€
Choc addict	9.2€
Fruit salad	9.2€



FOR MORE CHOICE,
DON'T HESITATE
TO ASK THE
RESTAURANT'S
“À LA CARTE” MENU

**AVAILABLE DURING RESTAURANT
OPENING HOURS ONLY**



KEEP WARM

CAFÉ NESPRESSO

Double espresso	4€
Espresso	2.7€
Cappuccino	4.9€
Iced cold brew vanilla	4.9€

THÉS KUSMI TEA

Thés noirs 3.5€

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 3.5€

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 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

Monbana Fair-trade Chocolate (bio) 3.5€

Matcha latte 3.5€



THIRSTY

Free carafe or glass of water on request

MINÉRALE WATER	33cl	50cl	1l
Vittel		4€	6€
San Pellegrino		4€	6€
Perrier	4€		

MICROFILTRÉD WATER FONTAINE CASTALIE

Still or sparkling water 2.5€

SODAS 4.5€

Coca-Cola / Coca-Cola Cherry / Coca-Cola sans sucre 33cL

Fanta orange, Sprite 25cL

Schweppes agrum, Schweppes Indian tonic, Redbull, Fuze tea pêche, Oasis tropical, Orangina 25cL

GRANINI FRUIT JUICE AND NECTAR 4.5€

Tomato, orange or apple juice 25cL

Pink Grapefruit, pineapple, strawberry, apricot nectar 25cL

APERIKIDS - ONLY FOR CHILDREN! 6.5€

A TOUCH OF FRESHNESS (33CL) 6.5€

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

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