



## DRINK

Share together the news of the day,  
and laugh...always

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# All aboard

<b>LES CHAMPAGNES</b>	12,5cl	37,5cl	75cl
Champagne Tsarine Premium Brut	<b>10</b>		<b>60</b>
Laurent Perrier Brut Millésimé 2008			<b>82</b>
Laurent Perrier La Cuvée Brut	<b>13</b>	<b>36</b>	<b>69</b>

## APERITIVES

Pastis 51 2cl			<b>6</b>
Porto rouge Graham's Fine Tawny 6cl			<b>7</b>
Martini bianco ou rosso 6cl			<b>7</b>
Ricard 2cl			<b>6</b>
Campari 6cl			<b>7</b>

## APERITIVES WINES

Kir with white Burgundy			<b>6.5</b>
<i>with Cartron Burgundy blackcurrant, blackberry or raspberry crème</i>			
Lillet Tonic 15cl			<b>9.5</b>
St Raphaël ambré 6cl			<b>7.5</b>


## BEERS

Draught beers	25cl	50cl
Heineken	<b>5.5</b>	<b>9</b>
Affligem	<b>5.5</b>	<b>9</b>

### Bottled beer

Grimbergen ambrée - <i>bitter &amp; sweet</i> 33cl		<b>8</b>
Grimbergen blanche - <i>citrus &amp; spicy hints</i> 33cl		<b>8</b>
Hapkin blonde - <i>rich &amp; with character</i> 33cl		<b>8.5</b>
Desperados - <i>tequila &amp; citrus aromas</i> 33cl		<b>7.5</b>
Ciney blonde - <i>mild &amp; balanced</i> 33cl		<b>8</b>
Lagunitas IPA - <i>bitter with citrus hints</i> 35,5cl		<b>8.5</b>
Heineken 33cl		<b>7</b>
Kronembourg 1664 blonde 33cl		<b>7</b>
Mort Subite Kriek - <i>cherry combined with the tanginess of lambic</i> 33cl		<b>8.5</b>
Heineken 0.0 33cl		<b>5</b>

## CIDER

Organic cider "SASSY" from Normandy 33cl		<b>6</b>
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# Alcool

Rhum vieux Saint James cuvée 1765	4cl	<b>15</b>
Diplomatico Exclusiva Reserva		<b>15</b>
Rhum Havana Club 7 ans		<b>15</b>
Rhum Havana Club 3 Ans		<b>15</b>
Tequila Olmeca Blanco		<b>12</b>
Gin Monkey 47 Dry		<b>10</b>
Gin Gibson		<b>12</b>
Gin Generous coriandre & combava - made in France (bio)		<b>12</b>
Bombay Sapphire		<b>14</b>
Vodka Absolut		<b>12</b>
Vodka Grey Goose		<b>12</b>
<b>WHISKIES BLEND</b> - 4cl		
Chivas Regal 12 an		<b>12</b>
Whiskie J&B rare		<b>10</b>

## WHISKIES CLASSIC MALT

Aberlour 10 ans		<b>12</b>
Talisker Port Ruighe		<b>14</b>

## AMERICAN WHISKY

Jack Daniel's		<b>14</b>
Bulleit Rye		<b>13</b>

## IRISH WHISKEY

Jameson		<b>14</b>
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## SCOTCH WHISKEY

Haig Club Clubman		<b>10</b>
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**Le Botanic**

Sassy cider, peach syrup, Apérol

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**Le Fumé**

Whisky Lagavulin, St Raphaël ambré, Bitter orange

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**Le Cuir**

Pale beer, Cointreau, Tequila

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**Le Fleuri**

Lillet blanc, elderflower liqueur, champagne

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**Le Citrus**

Gin monkey 47, Paragon Timur, lime juice

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**L'Exotique**

Diplomatico Rum, St-Germain liqueur, pineapple juice

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**ASK FOR OUR  
CLASSICS!**

**MOCKTAILS**

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**Le Fruité**

Kusmi Tea Earl grey, raspberry syrup,  
cranberry juice

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**Le Gourmand**

Mango juice, coconut purée, lime juice

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**Le Marin**

Tao green jasmine tea, lemon syrup, tonic

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**L'Epicé**

Apple juice, Kusmi Tea green mint, ginger beer

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Cocktails and mocktails are made with Monin syrups.



<b>PDO WHITE WINE</b>	15cl	37,5cl	75cl
Languedoc - Roussillon (bio) <i>Naturally Gérard Bertrand IGP Pays d'Oc cépage Sauvignon 2019</i>			<b>29</b>
Sud-Ouest <i>BIG (Born In Gascony) IGP Côtes de Gascogne 2019</i>	<b>6</b>		<b>25</b>
Bourgogne <i>J. Moreau et Fils AOP Chablis 2020</i>	<b>9</b>	<b>25</b>	<b>42</b>
<b>PDO ROSE WINE</b>	15cl	37,5cl	75cl
Vallée du Rhône <i>Domaine La Champone AOP Lubéron 2020</i>			<b>24</b>
Provence <i>Château du Rouet Cuvée Esterel AOP Côtes de Provence 2020</i>	<b>7</b>		<b>29</b>
<b>PDO RED WINE</b>	15cl	37,5cl	75cl
Val de Loire <i>Terroirs rabelaisiens AOP Chinon 2018</i>	<b>5.5</b>	<b>14</b>	<b>24</b>
Beaujolais <i>Château de Pierreux AOP Brouilly 2018</i>	<b>8</b>		<b>30</b>
Bordeaux <i>Château Lieujean AOP Haut-Médoc Cru Bourgeois 2015</i>	<b>8</b>	<b>23</b>	<b>39</b>
Languedoc - Roussillon (bio) <i>La Livinière Sirius AOP Minervois 2019</i>			<b>26</b>

# HUNGRY?

Croque-monsieur with comté cheese	<b>15</b>
Country platter	<b>16</b>
Cheese board (PDO)	<b>14</b>
Mixed board of charcuterie and cheese	<b>16</b>
Titbits board calamares a la Romana, mozzarella sticks, vegetable samoussa, crunchy chicken	<b>18</b>
Pizza Margarita	<b>16</b>
Pizza 4 cheeses	<b>18</b>
Pizza dry-cured ham	<b>18</b>

# Thirsty

<b>MINERAL WATER</b>	33cl	50cl	1l
<i>Evian</i>		4.85	6.2
<i>Badoit</i>		4.85	6.2
<i>Perrier</i>	4.4		

## **SODAS** 4.9

*Orangina 25cl, Fuze Tea peach 25cl, Sprite 33cl, Schweppes citrus / Schweppes Indian tonic / Redbull 25cl, Oasis tropical 25cl, Coca-Cola / Coca-Cola Cherry / Coca-Cola sugar-free 33cl, Fanta orange 33cl*

## **NECTARS & FRUITJUICE** 5.5

*Orange juice 25cl, Pink grapefruit nectar 25cl, Pineapple nectar 25cl, Apple juice 25cl, Tomato juice 25cl, Apricot nectar 25cl, Strawberry nectar 25cl, Raspberry nectar 25cl*

KEEP



## **HOT BEVERAGES**

Nespresso coffee	
<i>Double espresso</i>	5.9
<i>Espresso</i>	3.2
<i>Decaffeinated espresso 8cl</i>	3.2
<i>Cappucino</i>	5.9
<i>Large coffee</i>	4

Kusmi Tea 4

Prince Wladimir: *Black teas, citrus fruit, vanilla and spices*

Sench green tea


Nanah green tea with mint: *China green tea flavoured with Nanah mint*

Label impérial: *Green tea, orange and cinnamon*

English Breakfast tea:

Detox: *Mate, green tea and lemongrass*


Boost: *Mate, green tea and spices*

Kusmi Tea infusions  4

Aquarosa: *Flavoured blend of hibiscus, dark berries, fruits and plants*

Chamomile

Latté 4

Monbana Fair Trade Chocolate 



# Elixirs

<b>COGNAC</b> - 4cl	
Hennessy VS	13
Hennessy XO	16
Courvoisier VSOP	12
<b>ARMAGNAC</b> - 4cl	
Château de Laubade VSOP	13
Château de Laubade Hors d'Age	16
<b>CALVADOS</b> - 4cl	
Drouin	12
<b>EAUX DE VIE</b> - 4cl	
Mirabelle Cartron	14
Poire Williams Cartron	14
Framboise Cartron	14
<b>LIQUEURS</b> - 4cl	12
Get 27, Get 31	
Cointreau	
Grand Marnier	

SEE YOU  
ON ...



Price including service 15% (PR)

Prices in euros incl.tax.

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

Allergenic products: consult information available  
at the restaurant reception.

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.



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