

WINE				
RED				
Saint Chinian AOP - Les Métaeries	15cl	25cl	50cl	75cl
Gamay - Terres blondes - Touraine AOP	4.50	7.50	15.00	24.00
Bordeaux - Chateau roquefort	4.50	7.50	15.00	25.00
Côtes du Rhone - Les 3 garçons BIO	5.50	9.00	18.00	28.00
Laroche - La chevalière - Pinot noir	6.00	10.00	20.00	30.00
	6.50	11.00	22.00	33.00
Coteaux du Giennois - Pinot noir	-	-	-	36.00
St Estèphe - Chateau Rocher Coutelin	-	-	-	40.00
Crozes-Hermitage - Etienne Pochon	-	-	-	45.00
WHITE				
Le Sudiste - Pays d’Oc IGP - Chardonnay	15cl	25cl	50cl	75cl
Sauvignon - Petit Roubié BIO	4.50	7.50	15.00	24.00
Bourgogne Aligoté - Gueguen	5.00	8.50	16.00	27.00
Chambre d’Amour - Cote de Gascogne (Moelleux)	6.50	11.00	22.00	33.00
	4.50	7.50	-	-
Pouilly Fumé - Les clairières	-	-	-	42.00
ROSES				
Le Sudiste - Pays d’Oc IGP - Rosé de Cinsault	15cl	25cl	50cl	75cl
Côtes de provence - La source Gabriel	4.50	7.50	15.00	24.00
	6.00	12.00	23.00	32.00
SPARKLING WINE				
Cidre brut	25cl	Cup		75cl
Prosecco	5.50	-		-
Champagne Veuve Pelletier		6.00		32.00
		12.00		70.00

HARD DRINK				DIGESTIFS	
APERITIFS		WHISKY			
Ricard / Pastis	4.00	William Lawson’s	6.00	Vieille prune	11.00
Kir - blackcurrant, peach, raspberry	4.50	Jameson	8.00	Framboise	9.00
Martini / Porto / Suze	4.50	Jack Daniel’s	8.50	Poire Williams	9.00
		Nikka	12.00	Mirabelle	9.00
		Aberlour	9.50	Calva	9.00
SHOTS				Cognac	10.00
Base	4.00	Diplomatico	10.00	Cognac Hamidou	11.00
Premium	6.00	Clément rhum vieux	10.00	Bas Armagnac	12.00
				Chartreuse verte	12.00
				Bailey’s / Limoncello	6.50
				/ Get 27 / Cointreau / Amaretto	

STARTER

Homemade boiled Eggs with Paprika	4.50
Goose Rillettes, Pickles, Toast	6.00
Hummus, Toast	5.50
Fallafel, White Sauce (Greek Yogurt, Garlic, Cumin, Lemon)	6.00
Salmon Gravlax, Toast, and Dill Cream	6.50
Asparagus Vinaigrette	6.00
Sweet Potato & Mozzarella Croquettes	6.00

LUNCH MENU

Monday to Friday, 12 p.m. to 3 p.m. (excluding public holidays) - Look at the slates

Main course only	14.00
Starter + main course or main course + dessert	18.00
Starter + main course + dessert	22.00
Choice on the menu, except burgers	
+2€: flank steak, beef tartare, fish of the day, duck breast, gourmand coffee	
+3€: Entrecôte	

MAIN DISH

Entrecôte (approx. 250g), pepper sauce, fresh fries, and salad	20.00
Simmental sirloin flank steak (approx. 180g), chimichurri sauce, fresh fries, and salad	18.00
Fish of the day, depending on availability (see blackboard)	17.00
Beef tartare, fresh fries, and salad	16.50
Avocado toast, salmon gravlax, avocado, cream cheese, bulgur, pomegranate	15.00
Duck breast, orange and honey sauce, parsleyed baby potatoes	17.50
Sliced sausage, thyme jus, homemade mash	14.00
Roasted free-range chicken leg, thyme jus, homemade mash	15.00
Fish & chips with tartar sauce, fresh fries, salad	14.00
Ricotta/spinach tortelloni, creamy cherry tomato sauce, stracciatella	14.00

BURGERS & SNACKS		SAUCE	
With fench fries and salad		Chimichurri : huile d’olive, oignons rouges, basilic, coriandre, persil, ail, paprika, vinaigre de vin, citron confit	
Cheeseburger : Pure ground beef steak, Harlem sauce	15.00	Harlem : mayonnaise, cornichons, sauce anglaise, miel, ketchup, tabasco, curcuma, oignons rouges	
Bacon Cheeseburger: Pure ground beef steak, Harlem sauce	16.00	Vinaigrette : (sur toutes les salades) oeuf, moutarde à l’ancienne, huile tournesol, sel, poivre, huile tournesol, sel, poivre	
Chickenburger: Crispy chicken fillet, Barbecue sauce	14.00		
Pulled pork burger: Pulled pork, Barbecue sauce	15.00		
Veggie Burger: Red lentil patty, vegan cheese, parsley	14.00		
Chicken Club Sandwich: Toasted sandwich bread, shredded chicken, tomatoes, egg, lettuce, mayonnaise	15.00		

SALADS			CHILD MENU	
Crispy Caesar Salad		14.00	Steack haché frites	
Romaine salad, crispy chicken, Grana Padano cheese, hard-boiled egg, Caesar dressing, tomatoes, croutons			ou	
Cobb Salad			Crispy chicken frites	
Salad, crispy chicken, smoked bacon, avocado, red onions, tomatoes, grilled vegetables, feta cheese	15.00		+	
Italian Salad			1 Boisson	
Salad, speck ham, mozzarella balls, artichoke with romary, grilled vegetables, Grana Padano cheese, tomatoes	15.00		Sirop à l’eau ou jus	
Falafel Salad		14.00	+	
Bulgur, falafel, hummus, white sauce, tomatoes, avocado, baby spinach			1 boule de glace	
Salmon Gravlax Bowl		15.00		
Duo of white and red rice, salmon gravlax, mango, avocado, wakame, cherry tomatoes, edamame, soy sauce				

DESSERTS

Tart of the day	6.50
Chocolate fondant cake, scoop of ice cream, custard	7.00
French toast, scoop of ice cream, custard	6.50
Lime cheesecake, speculoos, passion fruit coulis	6.00
Profiterole, choux pastry, vanilla ice cream, chocolate coulis, slivered almonds	6.00
Belle Hélène pear, poached pear, vanilla ice cream, cinnamon, chocolate coulis, slivered almonds	6.00
Scoop of ice cream or sorbet: vanilla, chocolate, strawberry, caramel, lemon, passion fruit	2.50
Gourmand coffee / tea	8.50
Small cheese plate (choice of 1 cheese)	5.00

TO SHARE

TO SHARE (Only for diner)

Cheese Board	16.00
(Brie de Meaux AOP, 18-month aged Comté, Tome aux fleurs Grand Sapin, Cantal Entre Deux)	
Charcuterie Board	16.00
(Speck ham, Aveyron perch sausage, Ibérico de Cebo chorizo, goose rillettes)	
Mixed Board	22.00
(mixed cheeses and charcuterie)	
Small Tapas Board	15.00
2 sweet potato croquettes, 3 onion rings, 2 mozzarella sticks, 2 cod fritters, 3 chicken tenders	
Large Tapas Board	24.00
3 sweet potato croquettes, 6 onion rings, 4 mozzarella sticks, 4 cod fritters, 6 chicken tenders	

SOFTS

Coke, Coke Zero, Orangina, Tonic, Iced Tea, Perrier	(33cl)	4.50
Supplemental Syrup	(Peach, Mint, Grenadine, Strawberry, Orgeat)	0.50
Lemonade		4.00
Diabolo		4.50
Fruit Juice	25cl (Orange, Pineapple, Apple, Apricot, Strawberry, Mango, Tomato)	4.00
Squeezed Fruit	(Orange, Lemon)	5.50
Homemade Ginger	(Ginger, Lemon, Lemonade)	4.50
Homemade Bissap	(Homemade Hibiscus Juice Infused with Mint)	4.50
Iced Tea or Iced Coffee		5.00
Virgin Mojito	Lime, Mint, Brown Sugar, Perrier	5.50
Virgin Planteur	Lime, Ginger, Mango, Pineapple, Cinnamon	5.50

DRINKS

HOT DRINKS

Expresso / Déca / Americano	2.20
Noisette	2.40
Double expresso	4.40
Latte	4.50
Hot Chocolat	4.50
Chaï latte	4.50
Matcha latte	4.50
Cappucino	5.00
Chocolat ou coffee viennois	5.00
Tea comptoir Richard	4.00
Tisane comptoir Richard	4.00
Grog au rum	6.50
Hot wine (depend of the season)	5.00
Irish Coffee	11.00
Soy milk possible	

Breackfast - 8.00

- Hot drink	
(coffee / tea / hot chocolate / cream)	
- Fresh orange juice	
- Croissant or pain chocolat	
or toast or	
scrambled eggs (+1€)	
A la carte:	
Croissant / pain au chocolat	2.00
Toast	2.50
Scrambled egg	3.50

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Cheese Board	(Brie de Meaux AOP, 18-month aged Comté, Tome aux fleurs Grand Sapin, Cantal Entre Deux)	16.00
Charcuterie Board	(Speck ham, Aveyron perch sausage, Ibérico de Cebo chorizo, goose rillettes)	16.00
Mixed Board	(mixed cheeses and charcuterie)	22.00
Small Tapas Board	2 sweet potato croquettes, 3 onion rings,2 mozzarella sticks, 2 cod fritters, 3 chicken tenders	15.00
Large Tapas Board	3 sweet potato croquettes, 6 onion rings, 4 mozzarella sticks, 4 cod fritters, 6 chicken tenders	24.00

BEER

(Happy Hour 16-21h)

DRAFT BEER

	25cl	50cl	HH
Pelfort blond / Panaché / Monaco	4.00	6.50	5.00
Lagunitas IPA	4.50	7.50	6.00
Edelweiss white	4.50	7.50	6.00
Grimbergen abbaye	4.50	7.50	6.00
Picon beer	4.50	7.50	6.00

BOTTLES

Felsgold blond / Abbaye	5.50
Desperados	6.50
Heineken 0%	5.50
Cidre	5.50

COCKTAILS

	HH
Loui's Original, Gin, Lemon Squeeze, Lemonade, Bissap (Homemade Hibiscus Juice)	7.50 6.00
Loui's Planteur, Brown Rum, Lemon Squeeze, Homemade Ginger, Pineapple, Mango, Cinnamon	7.50 6.00
Ti Punch, White Rum, Lime, Brown Sugar	7.50 6.00
Cuba Libre, Brown Rum, Lime, Coca-Cola	7.50 6.00
Gin and Tonic, Gin, Schweppes and Tonic	7.50 6.00
Spritz, Choice of: Aperol / Campari / Martini / Limoncello, Prosecco, Perrier	8.50 7.00
Caipirinha, Cachaça OR Vodka, Lime, Brown Sugar	8.50 7.00
Les Mules, (Jamaican, Mosco or London) Lemon Squeeze, Ginger, Lemonade, Angostura	8.50 7.00
Céline Drunk, Gin, Lemon Juice, Rose Flavoring, Red Fruit Purée, Cane Sugar	8.50 7.00
Margaux Drunk, Gin, Lemonade, Lemon Juice, Violet Syrup	9.50 8.00
Sour, Whiskey or Amaretto, Lemon Squeeze Vegetable emulsifier, cane sugar, Angostura	9.50 8.00
Bissapolitan, Vodka, tripe sec, lemon juice, Bissap (house hibiscus juice)	9.50 8.00
Bloody Mary, Vodka, tomato, lime, celery salt, Worcester sauce, Tabasco	9.50 8.00
Mojito, Rum, lime, brown sugar, mint, Perrier, Angostura	9.50 8.00
Hugo Spritz, Elderflower liqueur, Prosecco, Perrier	11.00 9.50
Negroni, Gin, Campari, red martini	11.00 9.50
Espresso martini, Vodka, espresso, coffee liqueur, cane sugar	11.00 9.50
Margarita, Tequila, cointreau, lemon juice	11.00 9.50
Cosmopolitan, Vodka, cointreau, lemon juice, cranberry juice	11.00 9.50
Creation cocktail	11.00 -