

WINE

RED

	15cl	25cl	50cl	75cl
Saint Chinian AOP - Les Métaeries	4.50	7.50	15.00	25.00
Gamay - Terres blondes - Touraine AOP	4.50	7.50	15.00	25.00
Bordeaux - Chateau roquefort	5.50	9.00	18.00	28.00
Côtes du Rhone - Les 3 garçons BIO	6.00	10.00	20.00	30.00
Laroche - La chevalière - Pinot noir	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

	15cl	25cl	50cl	75cl
Le Sudiste - Pays d'Oc IGP - Chardonnay	4.50	7.50	15.00	25.00
Sauvignon - Petit Roubié BIO	5.00	8.50	16.00	27.00
Bourgogne Aligoté - Gueguen	6.50	11.00	22.00	33.00
Chambre d'Amour - Cote de Gascogne (Moelleux)	4.50	7.50	-	-

Pouilly Fumé - Les clairières	-	-	-	42.00
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ROSES

	15cl	25cl	50cl	75cl
Le Sudiste - Pays d'Oc IGP - Rosé de Cinsault	4.50	7.50	15.00	25.00
Côtes de provence - La source Gabriel	6.00	12.00	23.00	32.00

SPARKLING WINE

	25cl	Cup	75cl
Cidre brut	5.50	-	-
Prosecco		6.00	32.00
Champagne Veuve Pelletier		12.00	70.00

HARD DRINK

APERITIFS

Ricard / Pastis	4.00
Kir - blackcurrant, peach, raspberry	4.50
Martini / Porto / Suze	4.50

WHISKY

William Lawson's	6.00
Jameson	8.00
Jack Daniel's	8.50
Nikka	12.00
Aberlour	9.50

SHOTS

Base	4.00
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RHUM

Diplomatico	10.00
Clément rhum vieux	10.00

DIGESTIFS

Vieille prune	11.00
Framboise	9.00
Poire Williams	9.00
Mirabelle	9.00
Calva	9.00
Cognac	10.00
Cognac Hamidou	10.00
Bas Armagnac	11.00
Chartreuse verte	11.00
Bailey's / Limoncello	6.50
/ Get 27 / Cointreau / Amaretto	

STARTER

Egg mayonnaise	4.50
Lentil salad, poached egg, bacon	5.50
Goose rillettes, pickles, toasted bread	6.00
Roastead camembert	6.00
Focaccia, cheese, tomato sauce, feta, black olives	6.00
Sweet potato & mozzarella croquettes	6.00
Cream soup of the day	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, slice of leg of lamb, gourmet coffee/tea	

MAIN DISH

Simmental sirloin flank steak (approx. 180g), shallot sauce, fresh fries, and salad	18.50
Fish of the day, depending on availability (see blackboard)	17.50
Beef tartare, fresh fries, and salad	17.00
Roasted butternut squash, bulgur, coriander, feta, pomegranate, and salad	15.00
Confit chuck steak, cooked for 6 hours, homemade mash potatoes	16.00
Morteau sausage, lentils, carrots, and thyme	15.00
Roasted «Label Rouge» farm chicken, homemade mash potatoes, and thyme jus	16.50
Fish & chips with tartar sauce, fresh fries, and salad	14.50
Crayfish and asparagus ravioli, lobster bisque	15.00

BURGERS & SNACKS

With fench fries and salad

Cheeseburger : Pure ground beef, Harlem sauce	15.00
Bacon Cheeseburger : Pure ground beef, Harlem sauce	16.00
Chickenburger : Crispy chicken fillet, BBQ sauce	14.50
Pulled pork burger : pulled pork, BBQ sauce	15.00
Fish burger : Breaded fish, tartar sauce	15.00
Veggie Burger : Red lentil patty, vegan cheese, parsley	15.00
Croque Monsieur	14.00
Corque Madame	15.00

SALADS

Crispy Caesar Salad	14.50
Romaine salad, crispy chicken, Grana Padano cheese, hard-boiled egg, Caesar dressing, tomatoes, croutons	
Warm Goat Cheese Salad	15.00
Slice of breaded warm goat cheese, smoked bacon, candied onions, salad	
Loui's Salad	16.00
Pulled beef, potatoes, oignon, tomato, egg	

CHILD MENU

12.00€
Ground beef and fries
or
Crispy chicken and fries
+ 1 drink
Water syrup or juice
+ 1 scoop of ice cream

DESSERTS

Tart of the day	6.50
Crème brûlée	6.00
Chocolate fondant, scoop of vanilla ice cream	7.00
French toast, scoop of ice cream, custard	6.50
Profiterole, choux pastry, vanilla ice cream, chocolate coulis, slivered almonds	6.50
Lime cheesecake, speculoos, passion fruit coulis	6.00
Waffle (sugar or chocolate or Nutella or whipped cream)	6.00
Scoop of ice cream or sorbet: vanilla, chocolate, strawberry, caramel, lemon, passion fruit, coffee	2.50 - La boule
Gourmet coffee / tea	8.50
Small cheese plate (1 cheese of your choice)	6.00

TO SHARE

TO SHARE (Only for diner)

Cheese Board	16.50
(Brie de Meaux AOP, 18-month aged Comté, Tomme aux fleurs Grand Sapin, Cantal Entre Deux)	
Charcuterie Board	16.50
(Speck ham, Aveyron perch sausage, Ibérico de Cebo chorizo, goose rillettes)	
Mixed Board	22.00
(mixed cheeses and charcuterie)	
Small Tapas Board	15.50
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
Energie drink GOLIATH (exclue Loui's Corner)	5.00

WATER

Still 25cl	3.50
Still / sparkling 50cl	5.50
Still / sparkling 100cl	7.50

DRINKS

HOT DRINKS

Espresso / Déca / Americano	2.20
Noisette	2.40
Double espresso	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	

Breakfast - 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

BEER

(Happy Hour 16-21h)

DRAFT BEER

	25cl	50cl	HH	BOTTLES	
Pelfort blond / Panaché / Monaco	4.00	6.50	5.00	Felsgold blond / Abbaye	5.50
Lagunitas IPA	4.50	7.50	6.00	Desperados	6.50
Edelweiss white	4.50	7.50	6.00	Heineken 0%	5.50
Grimbergen abbaye	4.50	7.50	6.00	Cidre	5.50
Picon beer	4.50	7.50	6.00		

COCKTAILS

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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	-

SPECIAL COCKTAILS

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
Céline drunk, Gin, Lemonade, lemon juice, rose flavor, red fruit juice, sugar cane	9.50	8.00
Margaux drunk, Gin, lemon juice, violette sirop	9.50	8.00
Sweet Margarita, Tequila, lemon juice, triple sec, limoncello, lait concentré	9.50	8.00
Bonbon Aperol, Apérol, Tequila, coco milk, lemon juice, chamalo	10.00	8.50
Crazy Loui's, Energie Drinks GOLIATH (exclue Loui's Corner), vodka, passion liquor, lemon juice	11.00	9.00

MOCKTAILS

Virgin Mojito, Lime, Mint, Brown Sugar, Perrier	5.50
Virgin Planteur, Lime, Ginger, Mango, Pineapple, Cinnamon	5.50