

**ici
& là**
BAR & RESTAURANT

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[Novotelstrasbourghalles](#) [Novotelstrasbourg centre](#)

KITCHEN



Starter

TOMATOES AND FETA SALAD Basil sorbet	7 €
ANTIPASTI SALAD Mozzarella buffala	10 €
DECLINATION OF MIMOSA EGGS Truffles, tomato preserved and paprika	7 €
SALMON CARPACCIO Fine mousse Gravelax	11 €
CRUNCHY BEEF AND SPICY	9 €

Maincourses



FILET OF CHICKEN WITH MUNSTER In a potatoes crust, green salad	20 €
PIECE OF BEEF ± 180 gr** French fries	18 €
TAGLIOLINI AMATRICIANA	16 €
FISH & CHIPS OF COD Tartare sauce	20 €
VEGETARIAN LASAGNA	16 €
SALMON CARPACCIO French fries	22 €
CAESAR SALAD Salad, preserved tomatoes, roasted chicken, parmesan, croûtons and poached egg	16 €

Burger signature

PULLED BEEF BURGER	19 €
Bun, shredded beef ± 200 gr**, red onion, smoked paprika, sweet potatoes fried	

CHEESE

FAVOURITE CHEESES	13 €
Spicy and sweet seasoning	

STARTER OF THE DAY	8 €
DISH OF THE DAY	14 €
DESSERT OF THE DAY	8 €

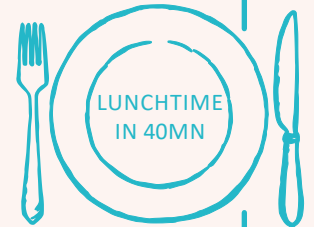
Formula

From monday to friday

STARTER / DISH OF THE DAY
16,90 €

DISH / DESSERT OF THE DAY
16,90 €

COMPLETE FORMULA
24,90 €



Find out our offer on the chalk board !



**FOR THE CHILDREN,
ASK US ABOUT THE KIDSMENU !**
for children up to age 12 - 9,50 €

Desserts

CARAMELIZED CUSTARD CREAM With pink praline	8 €
CHOCOLATE RICE PUDDING	8 €
FROZEN BLACKCURRANTS SOUFFLE	9 €
RASPBERRY SABAYON	8 €
SEASON FRUIT SALAD Barley water and grenadine syrup	7 €
THIN FRUIT TART Apricot sorbet	8 €
GOURMET COFFEE OR TEA Mixed of «mignardises» served with your drink	9 €

** The weights indicated are before cooking and may vary by plus or minus 10% - The origin of our meats is displayed in the restaurant
Allergen card available on request




SOFTS

WATER

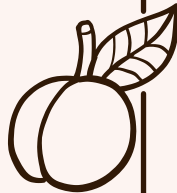
	33 cl	50 cl	1 L
VITTEL	-	3,50 €	4,50 €
SAN PELLEGRINO	-	3,50 €	4,50 €
PERRIER	4 €	-	-
CAROLA BLUE OR RED	-	4 €	5 €

FREE WATER PITCHER ON DEMAND

Coffee Nespresso

EXPRESSO	2,70 €
DOUBLE EXPRESSO, CAPPUCCINO	3,50 €
LATTE MACCHIATO	5,20 €
« ASK US FOR GREEDY RECIPE OF NESPRESSO »	
HOT CHOCOLATE	3,50 €
Fair trade chocolate - Monbana 	

Nectars & fruits juice granini



JUICE (25 cl) Tomatoes, orange or apple	4,50 €
NECTAR (25 cl) Pink grapefruit, ananas, strawberry or apricot	4,50 €
FRESHLY SQUEZZED FRUIT JUICE (20 cl)	5,10 €

Sodas

COCA-COLA - CLASSIC / CHERRY/ ZÉRO (33 cl)	4,50 €
ORANGINA, SCHWEPES INDIAN TONIC, SCHWEPES AGRUM, SPRITE, FANTA ORANGE, OASIS TROPICAL FUZETEA PÊCHE, REDBULL (25 cl)	4,50 €
LIMONADE MONA BIO Lime or apple (33 cl)	4,50 €
LIMEADES, WATER SYRUP (20 cl) Grenadine, strawberry, peach, lemon, mint, grapefruit, caramel, etc.	2,50 €

Kusmi Tea

Tea

3,50 €

GREEN TEA «SENCHA»
GREEN TEA WITH MINT «NANAH»
BLACK TEA «ENGLISH BREAKFAST»
BLACK TEA «EARL GREY»
DETOX Maté, green tea and lemongrass
BOOST Maté, green tea et spice
PRINCE WLADIMIR Black tea, citrus fruit, vanilla and spice
LABEL IMPÉRIAL Green tea, orange and cinnamon

Infusions



3,50 €

CAMOMILLE
VERBENA PERPERMINT
AQUAROSA Flavoured with aromatized of hibiscus, black berry, fruits, plants.

WINE & CHAMPAGNES



WINE

White

	15 cl	37,5 cl	75 cl
BOURGOGNE AOC CHABLIS Domaine du colombier	9 €	28 €	49 €
VALLEE DU RHÔNE AOC CÔTES DU RHÔNE Domaine du grand veneur «réserve» BIO	6 €	-	35 €

Rosé

	15 cl	37,5 cl	75 cl
PROVENCE AOC CÔTES DE PROVENCE Domaine Saint Victorin BIO	8 €		39 €

Red

	15 cl	37,5 cl	75 cl
VALEE DU RHÔNE AOC CROZES HERMITAGE Domaine Pradelle	8,50 €	26 €	47 €
VALLEE DE LA LOIRE AOP BOURGUEIL Domaine des sonnet	6 €		30 €
BORDEAUX AOC SAINT-EMILION GRAND CRU Château Lescure BIO			65 €
LANGUEDOC AOP TERRASSES DU LARZAC Domaine de l'aigueliere «Velours»	9 €		49 €
BOURGOGNE AOC HAUTES CÔTES DE NUITS Aegerter «Belles canailles»			79 €



Wine around the World

ASK US !

Our local selection

	12 cl	15 cl	75 cl
PINOT NOIR AOC Bott Frères, 2018		7 €	34 €
RIESLING AOC Bott Frères, 2017		7 €	36 €
PINOT GRIS AOC Bott Frères, 2017		7 €	36 €
GEWURZTRAMINER AOC Bott Frères, 2016		8 €	38 €
MUSCAT AOC Bott Frères, 2019		6 €	34 €
CRÉMANT D'ALSACE AOC Bott Frères « Cuvée Nicole »	8 €		39 €



Aperitif

RICARD, PASTIS 51 (2 cl)	5 €
MARTINI BIANCO OU ROSSO, CAMPARI, APEROL (6 cl)	5,50 €
SAINT-RAPHAËL QUINA AMBRE 16°, SUZE (6 cl)	5,50 €

Aperitif wine

PORTO RED, PORTO WHITE (6 cl)	7 €
KIR WITH WHITE WINE (12 cl) Blackcurrant cream or blackberry or raspberry or wine peach.	5,50 €
KIR ROYAL WITH CHAMPAGNE (12 cl) Blackcurrant cream or blackberry or raspberry or wine peach.	12 €

Champagne

	12 cl	37,5 cl	75 cl
TSARINE BRUT PREMIUM			55 €
LAURENT PERRIER La Cuvée Brut	12 €	35 €	69 €
LAURENT PERRIER Brut Millésimé, 2008			90 €



BEERS & COCKTAILS



Beers



Pression

	25 cl	50 cl
HEINEKEN	5 €	8 €
AFFLIGEM	5,50 €	9 €
BEER OF THE MOMENT	5,50 €	9 €
PICON BEER	5.50 €	9 €

Bottle

	33 cl
HEINEKEN 0.0 Fruity and refreshing	5 €
DESPERADOS VIRGIN Refreshing	5 €
GUTH BLONDE Rich & full of character Microbrasserie Alsacienne	7 €
GUTH WITBIER With citrus note Microbrasserie Alsacienne	7 €
GRIMBERGEN BLONDE Round & balanced	6 €
GRIMBERGEN AMBRÉE Bitter & sweet	6 €
LAGUNITAS IPA Bitter with citrus note	8 €
HAPKIN BLONDE 8.5° Rich & full of character	7 €
MORT SUBITE KRIEK Cherry lambic	7 €
MORT SUBITE WITTE Floral & delicate	7 €
DESPERADOS Tequila & citrus flavored	6 €
CORONA Fresh & delicate	7 €

Cidre

CIDRE SASSY L'ANGELIQUE (33 cl)  6 €



ASK US FOR
THE CLASSIC

Mocktails

7 €

L'ACIDULÉ 15cl

Sweet & tart

Cranberry juice, elderflower, mint, lime, soda water

L'EXOTIQUE 15cl

Sweet & fruity

Orange juice, mango puree, Rue Paragon berry, Martini Floreal

LE PIQUANT 15cl

Bitter & fresh

Cranberry juice, yuzu, ginger beer

LE GOURMAND 15cl

Sweet & flavored

Mango juice, coconut puree, lime

L'ÉPICÉ 15cl

Fresh & refreshing

Pineapple juice, ginger syrup, lime, soda water

Cocktails

9,50 €

THE QUEEN 12cl

Floral & sprakling

Elderflower liqueur, rose syrup, Champagne

ESPRESSO MARTINI 10cl

Smooth & bitter

Vodka, kahlua, espresso

BRAMBLE 10cl

Fresh & citrus note

Gin Bombay Sapphire, Chambord, lemon

TULUM TOWER 15cl

Tropical & sweet

Tequila Olmeca blanco, pineapple juice, passion fruit

WAPPLESKY 10cl

Powerfull & sweet

Whisky Jameson, apple juice and honey

POMME SOUR 10cl

Sweet & bitter

Amaretto, apple juice, orange, lemon

CARACAS 15cl

Sweet & fruity

Rum Diplomatico 12 years, Chambord, pineapple juice

SPIRITS



Whiskies 4 cl

Blend

WILLIAM LAWSON	6 €
CHIVAS REGAL 12 ANS D'AGE	9 €
J&B RARE	7 €

Classic malt

ABERLOUR 10 ANS FOREST RESERVE Single malt	10 €
TALISKER PORT RUIGHE 10 ANS	11 €
LAGAVULIN 16 ANS	13 €

Bourbon

JACK DANIEL'S	8 €
BULLEIT RYE	8 €
FOUR ROSES	8 €

Irish

JAMESON	8 €
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Scotch

HAIG CLUB CLUBMAN	9 €
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Japanese

NIKKA FROM THE BARREL	13 €
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Aqua vita

MARC DE GEWURZTRAMINER Bott Frères	10 €
POIRE WILLIAMS CARTRON	9 €
MIRABELLE CARTRON	9 €
FRAMBOISE CARTRON	9 €

Cognac

HENNESSY VS 40°	4 cl 9 €
HENNESSY XO	14,50 €

Alcools

RHUM HAVANA CLUB 3 ANS	4 cl 8 €
RHUM DON PAPA BAROKO	10 €
RHUM DIPLOMATICO	11 €
VODKA GREY GOOSE	10 €
KETEL ONE CITROËN	9 €
VODKA ABSOLUT	8 €
TEQUILA OLMECA BLANCO	8 €
TEQUILA PATRON Silver, Reposado, XO cafe	8 €
GIN GIBSON'S	8 €
GIN HENDRICKS	9 €
GIN MONKEY 47 DRY	10 €
GIN GENEROUS CORIANDRE ET COMBAVA 44°  Made in France	11 €

Armagnac

CHÂTEAU DE LAUBADE VSOP	4 cl 8 €
CHÂTEAU DE LAUBADE HORS D'ÂGE	9 €

Calvados

DROUIN	4 cl 8 €
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Liqueurs

CHARTREUSE VERTE, CHARTREUSE JAUNE	4 cl 7 €
BAILEYS	7 €
COINTREAU, ST-GERMAIN	7 €
GET 27, GET 31	7 €

All our prices are in euros and include VAT. AB products from organic farming. The origin of our beef is displayed in this restaurant. Allergenic products: consult the information available at the reception of the restaurant. Alcohol abuse is dangerous for your health, consume in moderation. We are committed to promoting a balanced diet and encouraging responsible purchasing. Because every gesture counts, our restaurant acts for positive hospitality. Here, sustainability is serious business! This card is printed on pefc certified paper. Net prices

