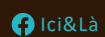


ici & là

BAR & RESTAURANT

FOLLOW US ON FACEBOOK AND INSTAGRAM !



FOOD



Starters

VELVETY PARSNIP SOUP WITH SCALLOPS Granola with hazelnut	8 €
SALAD WITH SMOKED SALMON Potatoes with sour cream	10 €
POULTRY AND MUNSTER CHEESE PIE	9 €
TART TATIN WITH CHICORY AND BRIE Stewed red onions	9 €



Main courses

PRESERVED DUCK WITH MASHED SWEET POTATOES TOPPING	20 €
HANGER STEAK ± 180gr** French fries and green salad Choice: Shallot sauce or béarnaise sauce	22 €
BREAST FILLET OF CHICKEN IN A GINGERBREAD CRUST Glazed black carrot with orange and pasta	19 €
FILLETS OF SEA BREAM, POLENTA, Roasted squash, citrus sauce	20 €
VEGETARIAN PAD THAI Rice noodles, carrots, tofu, eggs, peanuts and red pepper	18 €
CESAR SALAD WITH CRISPY CHICKEN Romaine salad, candied tomatoes, crispy chicken, parmesan, crouton and poached egg	16 €

Signature Burger

BURGER WITH RACLETTE	20 €
Crisp potato cake, ground beef ± 180 gr**, raclette, red onions, smoked ham	

Cheeses

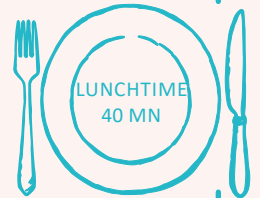
CHEESES CRUSH	13 €
Condiments spice et sweet	

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

MENU

Served from monday to friday

STARTER / DISH OF THE DAY	16,90 €
DISH / DESSERT OF THE DAY	16,90 €
COMPLETE MENU	24,90 €



Find out our offer on the blackboard !



ALMOST GROWN-UP !
FOR KID MENU ASK US !
Up to 12 - 9,50 €

Desserts

NUTS TART, Vanilla ice-cream	8 €
CRUMBLE WITH PEAR AND SZECHWAN PEPPER	8 €
EXOTIC FRUIT SALAD WITH SPICY SYRUP	7 €
CHESTNUT MOUSSE Caramelized hazelnut and praline	8 €
BANANA IN A BRICK PASTRY SHEETS Chocolate sauce and roasted peanuts	8 €
BLACK FOREST CREAM CAKE Red fruits coulis	9 €
GOURMET COFFEE OR TEA Tea or coffee served with three small desserts	9 €
ICE CREAM Flavour : vanilla, chocolate, salted caramel, pistachio, coffee, violet, raspberry, lemon, mango, strawberry, apricot	2 €/SCOOP



SOFTS

Mineral water

	33 cl	50 cl	1 L
VITTEL	-	3,50 €	4,50 €
SAN PELLEGRINO	-	3,50 €	4,50 €
PERRIER	4 €	-	-
CAROLA BLUE OR RED local water	-	4 €	5 €
TAP WATER ON DEMAND			

Nespresso Coffee

EXPRESSO, LUNGO	2,70 €
EXPRESSO MACCHIATO	2,90 €
COFFEE WITH MILK	3,20 €
DOUBLE EXPRESSO, CAPPUCCINO	3,50 €
LATTE MACCHIATO	5,20 €
HOT CHOCOLATE	3,50 €

Granini fruits juice & nectars



TOMATO JUICE, ORANGE JUICE, APPLE JUICE (25 cl)	4,50 €
PINK GRAPEFRUIT NECTAR, PINEAPPLE, STRAWBERRY, APRICOT (25 cl)	4,50 €
FRESHLY SQUEEZED FRUIT JUICE (20 cl)	5,10 €

Sodas

COCA-COLA / ZÉRO,	4,50 €
ORANGINA, SCHWEPES INDIAN TONIC, SCHWEPES AGRUM, SPRITE, FANTA ORANGE, OASIS TROPICAL, FUZETEA PÊCHE (25 cl)	4,50 €
LIMONADE MONA BIO Lime or apple (33 cl)	4,50 €
DIABOLO OR SIROP A L'EAU (20 cl) Grenadine, strawberry, peach, lemon, mint, Pink grapefruit, violet	2,50 €

Kusmi Tea

Tea 3,50 €

GREEN TEA (JASMINE OR MINT)

BLACK TEA (ENGLISH BREAKFAST OR EARL GREY)

GREEN CHINA TEA

DETOX TEA

Mate, green tea and lemongrass

BOOST

Mate, green tea and spices

PRINCE WLADIMIR

Black tea, citrus fruits, vanilla and spices

LABEL IMPERIAL

Green tea, orange and cinnamon

Infusions



3,50 €

CHAMOMILE

VERBENA OR VERBENA-MINT

ROOIBOS VANILLE

AQUAROSA

Hibiscus, black berries fruits and plants

WINES & CHAMPAGNES



Wines

White wine

	15 cl	37,5 cl	75 cl
BOURGOGNE	9,50€	-	25 €
AOC CHABLIS Domaine Thierry Mothe			
VALLÉE DU RHÔNE 	-	-	45 €
AOP LUBERON Domaine La Cavale			
VALLÉE DE LA LOIRE	8 €	-	38 €
AOP MENETOU SALON Domaine Thierry Mothe			
LANGUEDOC-ROUSSILLON	7 €	-	36 €
IGP PAYS D'OC Infini viognier			

Rose wine

	15 cl	37,5 cl	75 cl
PROVENCE	7 €	-	36 €
AOP CÔTEAUX D'AIX EN PROVENCE Château Viran			

Red Wine

	15 cl	37,5 cl	75 cl
BORDEAUX	10 €	-	52 €
AOP MEDOC Château Fontis			
VALLÉE DE LA LOIRE	8 €	-	39 €
AOP St NICOLAS DE BOURGUEIL Domaine Lorieux			
BOURGOGNE	-	-	79 €
AOC MONTHELIE Domaine Gavignet			
LANGUEDOC	7€	-	35 €
AOP CORBIERES Château grand moulin «vieilles vignes»			
AOP MINERVOIS 	-	-	39 €
Mas du loup			
VALLÉE DU RHÔNE	6€	-	32 €
IGP VAUCLUSE Château de Montmirail			



Our local selection

	12 cl	15 cl	75 cl
PINOT NOIR AOC		6 €	34 €
Bott Frères			
RIESLING AOC		7 €	36 €
Bott Frères			
PINOT GRIS AOC		7 €	36 €
Bott Frères			
GEWURZTRAMINER AOC		8 €	38 €
Bott Frères			
GEWURZTRAMINER VT AOC	12 €		70 €
Bott Frères			
MUSCAT AOC		6 €	34 €
Bott Frères			
CRÉMANT D'ALSACE AOC	8 €	-	39 €
Bott Frères « Cuvée Nicole »			

Apéritifs

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

Drinks

PORTO ROUGE, PORTO BLANC (6 cl)	7 €
KIR WITH WHITE WINE (12 cl)	5,50 €
Blackcurrant liquor from Bourgogne Cartron, blackberry, raspberry or vineyard peach	
KIR ROYAL WITH CHAMPAGNE (12 cl)	12 €
Blackcurrant liquor from Bourgogne Cartron, blackberry, raspberry or vineyard peach	

Champagnes

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



BEERS & COCKTAILS

Beers



Draught beers

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

Bottles

	33 cl
HEINEKEN 0.0 Fruity & thirst-quenching	5 €
DESPERADOS VIRGIN Refreshing	5 €
GUTH BLONDE Rich in character Alsation microbrewery	7 €
GUTH BRUNE Bitter & balanced Alsation microbrewery	7 €
GUTH WITBIER With citrus notes Alsation microbrewery	7 €
GRIMBERGEN BLONDE Round & balanced	6 €
GRIMBERGEN AMBRÉE Bitter & sweet	6 €
LAGUNITAS IPA Bitter with citrus notes	8 €
MORT SUBITE KRIEK Lambic with cherry	7 €
MORT SUBITE WITTE Floral & delicate	7 €
DESPERADOS Aromes of tequila & citrus fruits	6 €
CORONA Fresh & delicate	7 €

Cider

CIDRE APPIE (33 cl) 6 €



ASK FOR CLASSICS COCKTAIL

Mocktails



7 €

THE ACID 15cl

Sweet & acidulous

Cranberry juice, edelflower, minth, lime, sparkling water

THE EXOTIC 15cl

Sweet & fruity

Orange juice, mango puree, baie Rue Paragon, Martini Floreale

THE PIQUANT 15cl

Bitter & fresh

Cranberry juice, yuzu, ginger beer

THE GREEDY 15cl

Sweet & perfumed

Mango juice, coconut puree, lime

THE SAILOR 15cl

Fresh & thirst quenching

Pinneapple juice, ginger syrup, lime, sparkling water

Cocktails

9,50 €

THE QUEEN 12cl

Floral & sparkling

Edelflower liquor, rose syrup, Champagne

BRAMBLE 10cl

Fresh & acidulous

Gin Bombay Sapphire, Chambord, lemon

TULUM TOWER 15cl

Tropical & sweet

Tequila, pineapple juice, passion fruit

WAPPLESKY 10cl

Powerful & sweet

Whisky Jameson, apple juice, honey

RUBY 10cl

Fresh & creamy

Vodka, strawberry juice, spicy syrup, basil

THE BOTANIC 10cl

Bitter & sweet

Aperol, cider, peach syrup

CARACAS 15cl

Soft & fruity

Rhum Diplomatico 12yrs, Chambord, pineapple juice

SPIRITS

Whiskies 4 cl

Blend

CHIVAS REGAL 12 YEARS	9 €
J&B RARE	7 €
WILLIAM LAWSON	6 €

Classic malt

ABERLOUR 10 YEARS	10 €
OBAN 14 YEARS	12 €
TALISKER 10 YEARS	11 €
LAGAVULIN 16 YEARS	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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Brandies

MARC DE GEWURZTRAMINER	10 €	4 cl
Bott frères		
WILLIAMS PEAR CARTRON	9 €	
MIRABELLE CARTRON	9 €	
RASPBERRY CARTRON	9 €	

Cognac

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

Spirits

RHUM HAVANA CLUB 3 YEARS	8 €	4 cl
RHUM DON PAPA BAROKO	10 €	
RHUM DIPLOMATICO	11 €	
VODKA GREY GOOSE	10 €	
VODKA 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 	11 €	
Made in France		

Armagnac

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

Calvados

DROUIN	8 €	4 cl
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Liquors

CHARTREUSE VERTE, CHARTREUSE JAUNE	7 €	4 cl
BAILEY'S	7 €	
COINTREAU, ST-GERMAIN	7 €	
GET 27, GET 31	7 €	

Photos subject to change. The provenance of our meats is posted in the restaurant. AB-labelled organic produce. Alcohol abuse can be dangerous to your health – drink responsibly. Allergenic products: consult information available at the restaurant reception. 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. - PRICE IN EUROS INCL. TAX. Net prices (ST)

