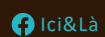


ici & là

BAR & RESTAURANT

FOLLOW US ON FACEBOOK AND INSTAGRAM !



FOOD



Starters

VEGETABLES TARTARE Rocket sorbet	8 €
TUNA CARPACCIO Chimichurri marinade	11 €
MOZZARELLA MOUSSE Tomatoes tartare	8 €
CUCUMBER-SALMON MAKI Mango balsamic vinegar	8 €



Main courses

CLUB SANDWICH WITH SMOKED SALMON French fries and green salad	20 €
HANGER STEAK ± 180gr** French fries and green salad Choice: Pepper sauce or béarnaise sauce	22 €
LEMON MARINATED CHICKEN ON A SKEWER Potatoes Anna and roasted vegetables	19 €
FILLETS OF BASS, VEGETABLES RISOTTO Green herbal juice	22 €
PASTA WITH ROCKET PESTO Poached egg	16 €
VEGETARIAN SALAD Romaine salad, falafel, peppers, broad bean, potatoes, herbal yogurt	16 €
CESAR SALAD WITH CRISPY CHICKEN Romaine salad, candied tomatoes, crispy chicken, parmesan, crouton and poached egg	16 €

Signature Burger

BURGER WITH SCAMORZA	23 €
Bun, ground beef ± 180 gr**, scamorza, mascarpone, dried tomatoes, rocket pesto	

Cheeses

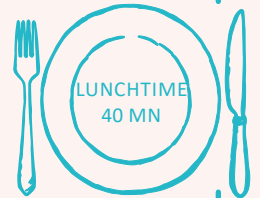
CHEESES CRUSH	13 €
Condiments spice et sweet	

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

CHOCOLATE MOUSSE WITH TONKA BEAN	8 €
STRAWBERRY SOUP Violet ice-cream	8 €
PRALINE-COCONUT ECLAIR	9 €
FRUITS SOFT CAKE Wild strawberry sorbet	8 €
ROASTED FRUIT ON A SKEWER	7 €
APRICOT STRUDEL Vanilla-pecan fudge ice cream	8 €
GOURMET COFFEE OR TEA	9 €
Tea or coffee served with three small desserts	

ICE CREAM	2 €/SCOOP
Flavour : vanilla, chocolate, salted caramel, pistachio, coffee, violet, raspberry, lemon, mango, strawberry, apricot	



SOFTS

Mineral water

	33 cl	50 cl	1 L
EVIAN		3,50 €	4,50 €
BADOIT		3,50 €	4,50 €
PERRIER	4 €		
CAROLA BLEUE OR ROUGE local water		4 €	5 €

Nespresso Coffee

EXPRESSO	2,70 €
DOUBLE EXPRESSO	3,50 €
CAPPUCCINO, LATTE MACCHIATO, FLAT WHITE	5,20 €
ASK US FOUR OUR GOURMET RECIPES NESPRESSO	
HOT CHOCOLATE	3,50 €

Fair trade Mobana 

Granini fruits juice & nectars



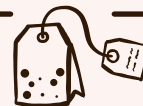
TOMATO JUICE, ORANGE JUICE, APPLE JUICE (25 cl)	4,50 €
PINK GRAPEFRUIT NECTAR, PINEAPPLE, STRAWBERRY, APRICOT (25 cl)	4,50 €
FRESHLY SQUEEZED FRUIT JUICE (20 cl)	5,10 €

Kusmi Tea

Tea

3,50 €

GREEN SENCHA TEA
ENGLISH BREAKFAST TEA
EARL GREY TEA
NANAH MINT GREEN 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-PEPPERMINT
AQUAROSA Hibiscus, black berries fruits and plants

Sodas

COCA-COLA / CHERRY / ZÉRO, OASIS TROPICAL, FANTA ORANGE, SPRITE (33 cl)	4,50 €
ORANGINA, SCHWEPES INDIAN TONIC, SCHWEPES AGRUM, RED BULL (25 cl)	4,50 €
FUZE TEA PÊCHE (25 cl)	4,50 €

WINES & CHAMPAGNES



Wines

PDO White wine

	15 cl	37,5 cl	75 cl
CÔTES DE GASCOGNE	6 €		25 €
IGP Côtes de Gascogne « BIG Born in Gascony » 2018			
PAYS D'OC 	7 €		35 €
IGP Pays d'Occ Sauvignon « Gerard Bertrand, Naturalys » 2019			
BOURGOGNE	9 €	25 €	43 €
Chablis « J.Moreau & Fils » 2018			

PDO Rose wine

	15 cl	37,5 cl	75 cl
VALLÉE DU RHÔNE	6 €		25 €
Luberon « Domaine La Champone » 2019			
PROVENCE	7 €		31 €
AOP Côtes de Provence Château du Rouët « Cuvée Esterelle » 2019			



PDO Red Wine

	15 cl	37,5 cl	75 cl
VAL DE LOIRE	6,50 €	16 €	26 €
Chinon « Les Terroirs Rabelaisiens » 2017			
LANGUEDOC-ROUSSILLON 	7 €		26 €
AOP Minervois La Livinière « Sirius » 2018			
BEAUJOLAIS	7 €		28 €
Brouilly « Château de Pierreux » 2018			
BORDEAUX	8 €		39 €
AOP Haut-Médoc « Château Lieujean » 2015			



World Wines

ASK FOR OUR SELECTION!

Our local selection

	15 cl	75 cl
PINOT NOIR AOC Bott Frères, 2018	7 €	31 €
RIESLING AOC Bott Frères, 2017	7 €	31 €
PINOT GRIS AOC Bott Frères, 2017	6 €	36 €
GEWURZTRAMINER AOC Bott Frères, 2016	8 €	38 €
MUSCAT AOC Bott Frères, 2019	6 €	37 €
CRÉMANT D'ALSACE AOC Bott Frères « Cuvée Nicole »	8 €	39 €



Apéritifs

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

Drinks

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

Champagnes

	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



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 €
GUTH BLONDE Rich in character Alsation microbrewery	7 €
GUTH WITBIER With citrus notes Alsation microbrewery	7 €
GRIMBERGEN BLONDE Round & balanced	6 €
GRIMBERGEN BLANCHE Citrus & spices	6 €
GRIMBERGEN AMBRÉE Bitter & sweet	6 €
LAGUNITAS IPA Bitter with citrus notes	8 €
CINEY BLONDE Sweet & balanced	7 €
HAPKIN BLONDE Rich in character	7 €
MORT SUBITE KRIEK Lambic with cherry	6 €
DESPERADOS Aromes of tequila & citrus fruits	6 €

Cider

CIDRE « SASSY » (33 cl)  6 €



ASK FOR CLASSICS COCKTAIL

Mocktails



7 €

THE ACID 15cl

Sweet & acidulous

Cranberry juice, edelflower, minth, lime, sparkling water

THE FRUITY 15cl

Dry & fruity

Earl Grey Kusmi Tea, raspberry syrup, cranberry juice

THE VEGETAL 10cl

Bitter & fresh

Schweppes tonic, cucumber syrup, lemon

THE GREEDY 15cl

Sweet & perfumed

Mango juice, coconut puree, lime

THE SAILOR 15cl

Fresh & thirst quenching

Pineapple juice, ginger syrup, lime, sparkling water

Cocktails 15cl

9,50 €

ESPRESSO MARTINI

Smooth & bitter

Vodka, kahlua, espresso

BRAMBLE

Fresh & acidulous

Gin Bombay Sapphire, Chambord, lemon

TULUM TOWER

Tropical & sweet

Tequila, pineapple juice, passion fruit

WAPPLESKY

Powerful & sweet

Whisky Jameson, apple juice, honey

LE TROMPEUR

Sweet & gourmet

Malibu, milk, grenadine

POMME SOUR

Bitter & sweet

Amaretto, apple juice, orange, lemon

CARACAS

Soft & fruity

Rhum Diplomatico 12yrs, Chambord, pineapple juice

SPIRITS



Whiskies 4 cl

Blend

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

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 €
---------	-----

Scotch

HAIG CLUB CLUBMAN	9 €
-------------------	-----

Japanese

NIKKA COFFEY GRAIN	14 €
--------------------	------




Brandies

MARC DE GEWURZTRAMINER	10 €	4 cl
Maison Lorentz		
WILLIAMS PEAR CARTRON	9 €	
MIRABELLE CARTRON	9 €	
RASPBERRY CARTRON	9 €	

Cognac

HENNESSY VS	9 €	4 cl
HENNESSY XO	14,50 €	
HENNESSY FINE DE COGNAC VSOP	10,50 €	

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	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
--------	-----	------

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)

