

# GOURMETBAR

by NOVOTEL



## RESTAURANT

Monday to Friday from 12h00 to 14h30.  
Monday to Sunday from 19h00 to 22h30.

## BAR

Monday to Friday from 6h30 to Midnight.  
Saturday & Sunday from 7h00 to Midnight.

# ON BOARD

## CHAMPAGNE

Tsarine Premium Brut	12.5cl	<b>8.5€</b>	75cl	<b>45€</b>		
Laurent Perrier : Brut Millésimé 2008			75cl	<b>82€</b>		
La Cuvée Brut	12.5cl	<b>12€</b>	37.5cl	<b>35€</b>	75cl	<b>58€</b>

## APERITIFS

Pastis 51	2cl	<b>4.5€</b>
Red Port Graham's Fine Tawny	6cl	<b>6€</b>
Martini Bianco Or Rosso	6cl	<b>5€</b>
Ricard	2cl	<b>4.5€</b>
Campari	6cl	<b>5€</b>
Prosecco	12,5 Cl	<b>6,5 €</b>

## FRENCH APERITIFS

White Bourgogne Kir		
With Its Bourgogne Cartron Cream, Blackberry Or Raspberry		<b>5€</b>
Lillet Tonic	15cl	<b>8€</b>
St Raphaël Amber	6cl	<b>6€</b>

## DRAFT BEERS

Affligem	25cl	<b>5,20€</b>	50cl	<b>8,50€</b>
Heineken	25cl	<b>4.5€</b>	50cl	<b>7.5€</b>

## BEER BOTTLE

Grimbergen Bitter And Sweet Amber	33cl	<b>5€</b>
Hapkin Rich, Characterful Blonde	33cl	<b>6€</b>
Desperados With Tequila And Citrus Flavors	33cl	<b>5€</b>
Ciney Blonde Soft And Balanced	33cl	<b>5.5€</b>
Lagunitas Bitter Ipa With Citrus Notes	33cl	<b>6€</b>
Heineken O.O	33cl	<b>4.5€</b>
Mort Sudite Kriek		
Cherry Associated With The Acidity Of Lambic	33cl	<b>6€</b>
White Grimbergen Citrus Fruit And Spice Notes	33cl	<b>5€</b>

## CIDERS

Normandy Organic Cider 'Sassy'	33cl	<b>5€</b>
--------------------------------	------	-----------

# VINTAGE

## WHITE WINE

Bourgogne						
J. Moreau et Fils AOP Chablis 2020	15cl	<b>9€</b>	37.5cl	<b>25€</b>	75cl	<b>42€</b>
Vallée de la Loire						
AOP Muscadet Sèvre Et Maine Sur Lie «Clos des Orfeuilles» Bio 2019	15cl	<b>6€</b>	75cl	<b>23€</b>		
Isère						
Bugey Chardonnay « Maison Angelot » 2017	15cl	<b>7€</b>	75cl	<b>25€</b>		
South West						
Vdpf Côte De Gascogne Tarquet Ter Grives	15cl	<b>7€</b>	75cl	<b>26€</b>		

## ROSÉ WINE

Rhône Valley				
Domaine La Champone AOP Lubéron 2020			75cl	<b>24€</b>
Provence				
Côte De Provence AOP M de Minuty	15 cl	<b>9€</b>	75cl	<b>36€</b>
AOP Côte De Provence Ultimate Provence Rosé 2021	15 cl	<b>8€</b>	75cl	<b>30€</b>

## RED WINE

Rhône Valley						
Cröze Hermitage Le Millepertruis	15 cl	<b>8€</b>	37.5cl	<b>18€</b>	75cl	<b>32€</b>
AOP Côte du Rhône Village Plan De Dieu Domaine Du Vallon						
2020	15 cl	<b>6€</b>	37.5cl	<b>14€</b>	75cl	<b>24€</b>
Bordeaux						
Château Lieujean AOP Haut-Médoc Cru Bourgeois 2015	37.5cl	<b>23€</b>	75cl	<b>39€</b>		
Val de Loire						
Terroirs rabelaisiens AOP Chinon 2018	15cl	<b>5.5€</b>	37.5cl	<b>14€</b>	75cl	<b>24€</b>
Beaujolais						
Château de Pierreux AOP Brouilly 2018	15cl	<b>8€</b>	75cl	<b>30€</b>		

# CROCODILE TEARS

## MINERAL WATERS

Evian	50cl	<b>3.5€</b>	1l	<b>4.5€</b>
Badoit	50cl	<b>3.5€</b>	1l	<b>4.5€</b>
Perrier			33cl	<b>4€</b>

## SODAS

Orangina 25cl - Fuze Tea 25cl - Sprite 33cl 4.5€  
Schweppes 25cl - Redbull 25cl - Oasis Tropical 25cl  
Coca-Cola/Coca-Cola Zero 33cl - Fanta Orange 25cl

## NECTARS

### AND FRUIT JUICES 25cl 4.5€

Orange Juice, Pink Grapefruit Nectar,  
Pineapple Nectar, Apple Juice, Tomato  
Juice, Apricot Nectar, Strawberry Nectar

## ALCOHOLS

Old Saint James Rum Cuvee 1765 16€  
Diplomatico Exclusiva Reserva 16€  
Gin Monkey 47 Dry 9.5€  
Rum Havana Club 3 Years 7€  
Gin Gibson 7€  
Gin Generous Coriandre & Combava - Made In France 10.5€  
Vodka Absolut 7€  
Tequila Olmeca Blanco 7€

## WHISKIES BLEND

Rare Whiskie J&B 6€  
Chivas Regal 12 Years Old 8€

## CLASSIC MALT WHISKIES

Talisker Port Ruighe 9.5€  
Aberlour 10 Years Old 7€

## AMERICAN WHISKIES

Bulleit Rye 12€  
Jack Daniel's 7.5€

## IRISH WHISKIES

Jameson 7€

## SCOTCH WHISKEY

Haig Club Clubman 8.5€

## COCKTAILS

Mojito 8.5€  
Rum, Cane Sugar, Lime, Fresh, Sparkling Water

## Chartreusito

Chartreuse, Cane Sugar, Lime, Fresh Mint, Sparkling Water 9,5 €

Spritz 8.5€

Aperol, Prosecco, Sparkling Water, Orange

The Leather 8.5€

Blond Beer, Cointreau, Tequila

The Citrus 8.5€

Gin Monkey 47, Timur Paroon, Lime Juice

The Exotic 8.5€

Diplomatico Rum, St-Germain Liqueur, Pineapple Juice

Pina Colada 8,5 €

Rum, Pineapple Juice, Coconut Cream

## MOCKTAILS

6.5€

Virgin Mojito Cane Sugar, Fresh Mint, Lime, Sparkling Water

Cranberrita Barley Syrup, Lime, Cranberry Juice

The Tropic Pineapple Juice, Lime, Passion Fruit, Granadine

Le Gourmand Mango Juice, Coconut Puree, Lime Juice

## ON THE WARM

## NESPRESSO COFFEE

Double Espresso 3.2€

Vanilla Iced Macchiato 4.9€

Espresso 2.4€

Creamy Tiramisu Coffee 4.9€

Latte Macchiato 4.9€

Cappuccino 4.9€

## KUSMI TEA

3.5€

Prince Vladimir Black Teas, Citrus Fruits, Vanilla And Spices

Sencha Green Tea - Nanah Mint Green Tea

Chinese Green Tea Nanah Mint Flavored

Imperial Label Green Tea, Orange And Cinnamon

English Breakfast Tea Détox Maté, Green Tea And

Lemongrass - Boost Maté, Green Tea And Spices

## ORGANIC KUSMI TEA INFUSIONS

3.5€

Aquarosa Flavored Blend Of Hibiscus, Black Berries, Fruits And  
Plants Chamomile, Verbena, Linden

# ELIXIR 4cl

## LATTES

Monbana Fair Trade Chocolate (Bio)

3.5€

## COGNAC

Hennessy Vs  
Hennessy Xo

9.5€  
13€

## ARMAGNAC

Château De Laubade Hors D'age

8€

## CALVADOS

Drouin

7.5€

## SPIRITS

Mirabelle Cartron  
Paer Williams Cartron

7.5€  
7.5€

## LIQUEURS

Get 27, Get 31  
Cointreau

4cl 6.5€

## REGIONAL LIQUORS

Yellow Chartreuse / Green Chartreuse

9€

## SAVORY SIDE

Mixed charcuterie and cheese platter	15€
Croque-Monsieur with county or salmon	11€
Hummus, Pita Bread	5€
Saint Marcellin Cheese	6€
Dry Pork Sausage From The Abotia Estate	6€
Pizza Royale Or 4 Cheeses	10€

## SWEET SIDE

Maple Syrup Pancake	6€
Fruit Salad	7€
Tiramisu Speculoos and Lemon Curd, Meringue Bits	8€
Half-Cooked Dark Chocolate, English Cream Pistachio	7€

**For more choices, do not hesitate to ask for the restaurant menu!**

Available during opening hours only.

**Served in your room the dishes will be increased by 15%.**

*All our prices are in euros and including all taxes. Price including service 15 (ST). AB Products from organic farming. Allergenic products: consult the information available at the restaurant reception. The abuse of alcohol is dangerous for your health, to be consumed in moderation. Served in your room the dishes will be increased by 15%.*