

VINTAGE YEAR



PDO WHITE WINE	15cl	37,5cl	75cl
Languedoc Roussillon			
Infini «Viognier»	6		28
<i>IGP Pays d'OC</i>			
Domaine du Clos des Fées «Les Sorcières»			46
<i>AOP Côtes du Roussillon</i>			
Loire			
Domaine Redde «La Moynerie»	9,5		46
<i>AOC Pouilly Fumé</i>			
Bourgogne			
Domaine du Colombier	9		44
<i>AOC Chablis</i>			
Domaine Thibert Miranda			46
<i>AOP St Véran</i>			
PDO ROSE WINE	15cl		75cl
Provence			
Minuty Prestige	9		44
<i>AOC Côtes de Provence</i>			
PDO RED WINE	15cl	37,5cl	75cl
Bordeaux			
Château Jean Gue	9,5		46
<i>AOC Lalande Pomerol</i>			
Bourgogne			
Domaine Brintet «La Charmée»			49
<i>AOC Mercurey</i>			
Beaujolais			
Domaine Thulon			38
<i>AOC Morgon Charmes</i>			
Provence			
Domaine St Victorin <i>Bio</i>	8		38
<i>AOC Côtes de Provence</i>			
Rhone			
Domaine du Grand Veneur «réserve» <i>Bio</i>			36
<i>AOC Côtes du Rhône</i>			
Languedoc Roussillon			
Abbaye de Sylva Plana «La Closeraie» <i>Bio</i>			39
<i>AOC Faugères</i>			
Château Grand Moulin «Vieilles Vignes»			38
<i>AOC Corbières</i>			
Mas Gourdou «Le Pas du Loup»	7		32
<i>AOP Pic Saint-Loup</i>			

Net prices (ST)

** Weight before cooking; may vary by 10%.

Prices in euros incl.tax.

The provenance of our meats is displayed in the restaurant.

Alcohol abuse can be dangerous to your health - drink responsibly.

Allergenic products: consult information available at the restaurant reception.

Products from organic farming.

We undertake to promote a balanced diet and foster responsible purchasing. Because every gesture counts, our restaurant promotes positive hospitality.

KEEP WARM



HOT BEVERAGES

Café Nespresso

Espresso	3
Double espresso	4
Cappuccino	5
Latte Macchiato	5
Flat white	5
Chocolat chaud Max Havelaar	5

Thés Kusmi tea *Bio* 5

Thés noirs

English Breakfast, de Ceylan et d'Assam
Prince Wladimir, (aromatisé agrumes, vanille et épices)

Thés verts

À la menthe nanah, (Thé vert de chine aromatisé menthe nanah)
Sencha, de Chine
Detox, (mélange de thé vert, maté et citronnelle)
Boost, (maté, thé vert et épices)
Label Impérial, (thé vert, orange et cannelle)

Infusions Kusmi tea *Bio* 5

AquaRosa, (Mélange d'hibiscus, plantes et fruits aromatisé fruits rouges)
Camomille

THIRSTY

WATER

	33cl	50cl	75cl	1l
Evian		4		6
Badoit		4		6
Perrier	5			
Acqua panna			6	
Ferrarelle			6	
Mastiqua water	5			

SODAS

Coca-Cola, Coca Cherry, Coca-Cola zéro (33 cl)
Oasis tropical, Fanta orange, Sprite (33 cl)
Orangina, Schweppes agrum, Schweppes Indian tonic
Red bull, Fuze tea pêche (25 cl)

GRANINI FRUITS JUICE AND NECTARS 25 cl 5

Jus de tomate, orange ou pomme
Nectar de pamplemousse rose, ananas, fraise ou abricot

NECTARS ALAIN MILLIAT AND FRUITS JUICE 20 cl 6

Pomme, Tomate, Abricot, Peche blanche, Poire William



mouthwatering flavours

find here all our good meals

Bio





GETTING STARTED

Bruschetta with grilled vegetables topped with parmesan and basil cream	9
Truffled stracciatella with coppa chips and black olive crumble	10
Sea Bream Ceviche with smoked olive oil and lime	11



HEALTHY SALADS

Arugula salad, grilled artichoke dried tomatoes, Kalamata olives	15
Bowl with organic fusilli pesto and Speck ham Halloumi cheese and grilled vegetables	17



ALMOST GROWN UP

KID'S MENU = 12
For children up to age 12, ask for the kid menu !

PLATS
Eggplant and ricotta ravioli
Bolognese Pasta
Chicken nuggets
Fish&Chips

DESSERTS
Ice cream
Bergamot tiramisu

T-H-I-S WAY



TO KEEP GOING

Our meals are served with side dishes, if you want to change them, tell us !

Eggplant and ricotta ravioli chickpea cream with cumin and lime	15
Poultry chicken rubbed with black olive, vegetables quinoa with gravy	19
Beef Foccacia Burger with olive brebis cheese, fries and salad	19
Sea Bass fillet with seasonal vegetables	21
Grilled Octopus mashed potatoes with garlic and olive oil	26



FINAL PLEASURES

Selection of cheeses from the South	12
Frozen berries with basil	8
Bergamot tiramisu	9
Caramelized pistachio and cream with chocolate	10
Lime and green olive tart	10

ALL ABOARD



CHAMPAGNES	12,5cl	37,5cl	75cl
Champagne Tsarine Premium Brut	12		60
Laurent Perrier La Cuvée Brut	15	43	80
Laurent Perrier La Cuvée Rosé			88
Laurent Perrier Brut Millésimé 2008			95

APÉRITIFS		
Ricard (4cl)		6
Pastis 51 (4cl)		6
Martini bianco ou rosso (6cl)		7
Campari (6cl)		7
Porto Graham's Rouge/Blanc (10cl)		7
Lillet Blanc/Rouge (10cl)		7
Aperol (6cl)		7
St Raphaël rouge (6cl)		7
Otto's athens vermouth (6cl)		7
Lillet Tonic (15cl)		10
Kir au bourgogne blanc (15cl)		10
avec sa crème de cassis de bourgogne Cartron, mûre ou framboise		

BEERS		25cl	50cl
Draft beers			
Heineken	5		9
Affligem	6		10
Pietra Blonda	6		10

Bottled beers			
Ciney blonde, (douce & équilibrée) 33cl			7
Ciney brune, (amertume, caramel & fruits) 33cl			7
Hapkin blonde, (riche & caractère) 33cl			7
Lagunitas IPA, (amère aux notes d'agrumes) 35,5cl			7
Grimbergen blonde, (bière d'abbaye, agrumes & notes d'épices) 33cl			7
Grimbergen ambrée, (bière d'abbaye, amère & sucrée) 33cl			7
Parisienne blonde 33cl			7
Desperados, (notes d'agrumes et arômes de téquila) 33cl			7
Pelforth brune, (caramélisée & de caractère) 33cl			7
Mort Subite Blanche 33cl			7
Brooklyn Lager, (florale et houblonnée) 33cl			7

Bières sans alcool			
Desperados virgin, (notes d'agrumes et citron) 33cl			7
Heineken 0.0 33cl			7

CIDER			
Cidre "SASSY" de Normandie (33cl) Bio			7