

MILLÉSIMÉ



RED WINE	15cl	75cl
AOC PESSAC LEOGNAN, <i>Château Pontey-Lamartine</i>	12€	49€
AOC BORDEAUX SUPERIEUR, <i>Château Passe Crabby, Cuvée de l'Espérance</i>	7€	26€
AOP MEDOC, <i>Château Fontis</i>		44€
AOC SAINT EMILION GRAND CRU, <i>Dame de Gaffelière</i>		65€
AOP MINERVOIS, BIO <i>Mas du Loup</i>	8€	32€
AOC POMEROL, <i>Promesse de Château Fayat</i>		55€
AOC HAUT MEDOC, <i>La Motte de Clément-Pichon</i>	8€	29€
AOC BOURGOGNE, <i>Les Près Cousins</i>		52€
WHITE WINE	15cl	75cl
AOC ENTRE-DEUX-MERS, <i>Cuvée Clémence</i>	7€	25€
AOP CHABLIS, <i>Domaine Thierry Mothe</i>		48€
AOC PESSAC LEOGNAN, <i>Le Colombier de Brown</i>	12€	46€
IGP PAYS D OC, <i>Ad Vinam Aeternam "Infini Viognier"</i>	7€	29€
AOP JURANCON, <i>Les Amours de la Reine</i>	8€	32€
ROSÉ WINE	15cl	75cl
AOC COTES DE PROVENCE BIO <i>Château Ste Marguerite, Symphonie Bio</i>	10€	45€
AOP COTEAUX D'AIX-EN-PROVENCE, <i>Chateau Virant</i>	8€	35€
IGP ATLANTIQUE, <i>Cabane du Pyla</i>	7€	25€

Room service supplement 5€

Free carafe or glass of water on request.
Alcohol abuse can be dangerous to your health. Consume in moderation.
AOC - Appellation d'Origine Contrôlée / AOP - Appellation d'Origine Protégée / IGP - Indication Géographique Protégée
Some of the products in our recipes are defrosted to ensure they are available 24 hours a day.
Some of the products in our recipes are frozen to preserve their flavour all year round.
BIO : Products from organic farming.
Allergenic products: consult the information available at the reception of the restaurant.
The origin of our beef is displayed in this restaurant.
The weights indicated are before cooking and may vary by at least 10%.
Net prices in euros - All our prices are in euros and include VAT and service.

We are serious about sustainability! This card is printed on PEFC-certified paper.



KEEP WARM



HOT DRINKS

Café Nespresso	
Espresso	3€
Café Allongé	3,5€
Double espresso	4€
Cappuccino	4,5€
Thés Kusmi tea BIO	4€

BLACK TEAS :

English Breakfast - Ceylon black tea
Thé Earl Grey - Bergamot black tea
Four red fruit tea

GREEN TEAS :

Mint green tee
Thé Vert de chine

Infusions **BIO**

AquaRosa - Hibiscus & red fruits blend
Be Cool - Verveine, mint, apple & licorice blend

Lattés

Chocolat Chaud 5€
Latte Macchiato 5€



THIRSTY

MINERAL WATER

	33cl	50cl	1l
Vittel		4€	6€
San Pellegrino		4€	6€
Perrier	4€		

SODAS

Coke, Diet Coke, Cherry coke (33 cl) 5€
Fanta orange, Sprite, Orangina, Citrus Schweppes,
Schweppes Idian tonic, Fuze tea peach, Oasis Tropical (25 cl)

GRANINI FRUIT JUICE AND NECTAR 25 cl

Tomatoes or apple juices 5€
Pineapple, apricot or strawberry nectars or orange




GETTING STARTED



Stuffed egg by the chef ! **9€**
Free-range organic eggs **BIO**, crab meat, trout roe, homemade mayonnaise, pea shoots, dill

Shrimp ceviche with coconut milk **12€**
Shrimp, avocado, mango, red onions, pomegranate, coconut milk, lime, spring onion

Sunny Trio  **14€**
Burrata, heirloom tomatoes, peaches, basil, mint, pesto, garlic

GOURMET SALADS

as a starter or as a dish!

Caesar Salad Small : **12€**
Large : **22€**

Romaine lettuce, 22-month aged Parmigiano Reggiano (PDO), confit tomatoes, French chicken fillet, parmesan crumble, guanciale, organic hard-boiled egg **BIO**

Chicken Poke Bowl **20€**
Chicken fillet, Thai rice, mango, avocado, edamame, tomatoes, pomegranate

Shrimp Poke Bowl **20€**
Breaded shrimp, Thai rice, mango, avocado, edamame, tomatoes, pomegranate

Falafel Poke Bowl  **20€**
Falafel, Thai rice, mango, avocado, edamame, tomatoes, pomegranate

ALMOST GROWN UP



KIDS MENU = 12€

Up to age 12, ask us for the kids menu


AND NOW, THE MAINS



Poulet basquaise et polenta crémeuse **22€**
Filet de poulet d'origine France, polenta, poivrons, oignons rouges, parmesan, sauce tomate, ail

Euskal Burger, homemade fries and salad **20€**
150g minced beef (VBF), bun, piquillo peppers, red onions, ewe's cheese with Espelette pepper, mixed greens

Mediterranean style beef tartare **22€** and its yellow pepper jelly, homemade fries and salad
Peppers, tomatoes, red onions, coriander, spring onion, mixed greens

Spinach and ricotta ravioli  **18€**
Gorgonzola sauce and walnut kernels

Grilled octopus tentacles, chermoula sauce **24€**
Chickpea and feta puree

Duck breast **29€**
Origin France. Kumquat sauce, fries and salad

Side of homemade fries **6€**

Small Salad **4€**

SWEET GOODBYES



Crousty peanut **8€**
Crunchy chocolate, roasted peanuts, whipped cream, salted butter caramel sauce, homemade chantilly

Pavlova fruit **8€**
Meringue, whipped cream, seasonal fruits

Seasonal fruit salad **7€**

Chocolate fondant **8€**

Gourmet coffee with small dessert **6€**

Gourmet coffee **10€**

Cheese trio **12€**

ALL ABOARD !

CHAMPAGNES

	12,5cl	75cl
Tsarine Premium Brut 12,5°	9€	45,5€
Tsarine Premium Brut Rosé 12°	10€	50€
Laurent Perrier 12° La Cuvée Brut		58,5€

APÉRITIFS

Pastis 51, Ricard 45° (3cl)		6€
Martini bianco or rosso 14,4° (6cl)		5€
Campari 28,5° (6cl)		5€
Porto Red/White Graham's Fine Tawny 19° (6cl)		6€
Kir with white Wine 12,5° (12,5cl) Burgundy Cassis Cartron, Blackberry		6€
Lillet Red/White/Rosé (6cl)		6,5€
Lillet Tonic 17° (15cl)		10€
Martini Floreal 0,0° (6cl)		6€
Martini Vibrante 0,0° (6cl)		6€

BEERS

	25cl	50cl
Draft beers		
Heineken 5°	4,5€	7,5€
Affligem 6,7°	5,5€	8,5€
Monaco / Panaché / Picon	5€	8€

Bottled beers

Grimbergen ambrée bière d'abbaye, bitter & sweet 6,5° (33cl)	6,5€
Pelforth brune, dark beer 6,5° (33cl)	6,5€
Lagunitas IPA, bitter with citrus notes 6,2° (35,5cl)	7€
Mort Subite Witte Lambic, white beer 5,5° (33cl)	6,5€
Desperados original, 5,9° (33cl) Taste & Tequila	6,5€
Corona, light & fruity beer 4,5° (33cl)	6,5€
Mort Subite Kriek, 4,5° (33cl) cherry & acidulou	6,5€
Heineken 0.0, Fruity & Thirst-Quenching (33cl)	6€

CIDER

Appie le Brut 4,7° (33cl)	6,5€
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