

MILLÉSIMÉ



RED WINE	15cl	75cl
AOC PESSAC LEOGNAN, <i>Château Pontey-Lamartine</i>	12€	49€
AOC BORDEAUX SUPERIEUR, <i>Château Passe Craby, 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>		44€
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>		45€
AOP COTEAUX D'AIX-EN-PROVENCE, <i>Chateau Virant</i>	8€	35€
IGP ATLANTIQUE, <i>Cabane du Pyla</i>	7€	25€

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€
Double espresso	4€
Cappuccino	4,5€

Thés Kusmi tea **BIO**

BLACK TEAS :	4€
English Breakfast - Ceylon black tea	
Earl Grey tea - Bergamot black tea	
Four red fruit tea	
Prince Wladimir tea - Black tea flavored with citrus, vanilla and spices	

GREEN TEAS :

Mint green tee	
Détox tea - Hibiscus, mate & lemongrass blend	

Infusions **BIO**

AquaRosa - Hibiscus & red fruits blend	4€
Be Cool - Verveine, mint, apple & licorice blend	

Lattés

Hot chocolate Monbana, Fair Trade BIO	3,5€
Latte Macchiato	4,5€



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 Organic egg, homemade mayonnaise, spring onion, Bayonne ham crispy, Espelette pepper	8€
Pumpkin soup Chestnuts, lemon & balsamic cream	10€
Slices of smoked trout from Moulin de Caouley Smoked with beech wood, flavored with 5 berries	14€

GOURMET SALADS

as a starter or as a dish!

Cesar salad Romaine lettuce, parmigiano reggiano 22 mois AOP, dried tomatoes, chicken (french origin), parmesan crumble, bacon powder, organic egg & cesar sauce	Small : 12€ Large : 20€
Goat cheese Salad Salad, organic goat cheese toast with honey, dried tomatoes, chestnuts, radish, crispy onions, honey and mustard dressing	Small : 10€ Large : 18€

TO KEEP GOING



Chicken Mafe Peanut sauce (slightly spiced), rice	22€
Gourmet Burger Minced beef 150g (French origin) bun, onion confit, raclette cheese, pickles, salad, honey and mustard sauce	20€
Beef tournedos with Bordelaise sauce (French origin) Fresh French fries and salad	27€
Cep mushroom ravioli Chestnuts and cep crumble, pumpkin sauce	18€
Duck breast (French origin) Orange sauce, French fries and salad	1/2 piece : 24€ Full piece : 29€
Sea bass fillet, black garlic sauce Vitelotte puree and vegetables	22€
Octopus & chorizo Risotto	24€
Fresh french fries	5€
Small size salade	4€

FINAL PLEASURES



Pineapple carpaccio Coconut granola and exotic fruit coulis	7€
Vanilla Crème brûlée	7€
Tart tatin	8€
Niniche Bordelaise Chocolate cake with honey	8€
Café gourmand	10€
Cheese plate	12€

ALMOST GROWN UP



KIDS MENU = 10€

Up to age 12, ask us for the kids menu

ALL ABOARD !



CHAMPAGNES	12,5cl	75cl
Champagne Tsarine 12,5° Premium Brut	9€	45,5€
Champagne Tsarine 12° Premium Brut Rosé	10€	50€
Laurent Perrier 12° La Cuvée Brut		58,5€
APÉRITIFS		
Pastis 51, Ricard 45° (2cl)		5€
Porto rouge Graham's Fine Tawny 19° (6cl)		6€
Martini bianco ou rosso 14,4° (6cl)		5€
Campari 28,5° (6cl)		5€

FRENCH APÉRITIFS

Kir 12,5° (12,5cl) with blackcurrant cream or blackberry cream or raspberry cream	5,5€
Lillet Tonic, white or rosé 17° (15cl)	8,5€

BEERS

Draft beers	25cl	50cl
Heineken 5°	4,5€	7,5€
Affligem 6,7°	5,5€	8,5€

Bottled beers

Grimbergen lager 6,7° (33cl) abbey beer with citrus & spicy notes	6€
Grimbergen amber, bitter & sweet 6,5° (33cl)	6€
Pelforth brune, dark beer 6,5° (33cl)	5,5€
Brooklyn Lager, floral & hop notes 5,2° (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) Tequila & citrus taste	6€
Corona, light & fruity beer 4,5° (33cl)	6€
Mort Subite Kriek, 4,5° (33cl) cherry & acidulou	6,5€
Heineken 0.0, fruitée et désaltérante (33cl)	6€

CIDER

Appie le Brut 4,7° (33cl)	6€
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