

MILLÉSIMÉ



WHITE WINE

	15cl	75cl
AOP Entre-Deux-Mers <i>Bistrot Chic</i>	6€	27€
AOP Chablis <i>Domaine Thierry Mothe</i>		44€
AOC Pessac Leognan <i>L'abeille de Fieuzal</i>	10€	46€
IGP Pays d'Oc <i>Ad Vinam Aeternam "Infini Viognier"</i>	7€	29€
IGP Cotes de Gascogne <i>Orby Moelleux Gros Manseng - Sauvignon</i>	6€	25€

ROSÉ WINE

	15cl	75cl
AOC Cotes de Provence BIO <i>Chateau Ste Marguerite, Symphonie Bio</i>		45€
AOP Coteaux d'Aix-en-Provence <i>Chateau Virant</i>	8€	35€
IGP Atlantique <i>Esprit Pyla</i>	6€	25€

ROSÉ WINE

	15cl	37,5cl	75cl
AOC Pessac Leognan <i>L'abeille de Fieuzal</i>	10€	29€	55€
AOC Bordeaux Superieur, <i>Château Chapelle d'Aliénor by la Gaffelière</i>	7€		30€
AOP Medoc <i>Chateau Fontis</i>			44€
AOC Saint Emilion Grand Cru <i>Dame de Gaffelière</i>			65€
AOP Minervois BIO <i>Mas du Loup</i>			32€
AOP Pic Saint Loup <i>Chateau la Salade Saint-Henri "Aerien"</i>	8€		35€
AOP Bourgogne Pinot Noir, <i>La Minée</i>			49€

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.

KEEP WARM



HOT DRINKS

Café Nespresso

Espresso	3€
Double espresso	4€
Cappuccino	4,5€

Thés Kusmi tea **BIO**

4€

BLACK TEAS :

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	4€

AquaRosa - Hibiscus & red fruits blend

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

5€

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



APEROTHÉRAPIE

Focaccia with Mediterranean vegetables	12€
Club sandwich	16€
Bread, mayonnaise, chicken (French origin), salad, egg, tomato	
Guacamole and Tortillas	8€
Charcuterie board	for 2 : 15€ for 4 : 25€
Goat cheese with black cherry jam	for 2 : 12€ for 4 : 20€

GETTING STARTED



Stuffed egg by the chef	7€
Tomatoes carpaccio with burrata cheese	14€
Vegetables tart tatin	9€

GOURMET SALADS

as a starter or as a dish!

Cesar salad	Small : 12€ Large : 20€
Romaine lettuce, parmigiano reggiano 22 mois AOP, dried tomatoes, chicken (french origin), parmesan crumble, bacon powder, egg & cesar sauce	
Goat cheese Salad BIO and Serrano ham	Small : 10€ Large : 18€
Salad, organic goat cheese toast with honey, Serrano ham, dried tomatoes, onion, balsamic cream	

TO KEEP GOING



Beef tartar 180g, fresh french fries and salad	22€
Raw beef (Charolais, France) with chimichurri sauce, soja marinated egg yolk	
Burger, fresh french fries and salad	20€
minced beef 150g (French origin) bun, mayonnaise, sheep cheese with Espelette chili, piquillo, onion confit, salad	
Entrecote 250g, walnut-sizes potatoes	26€
Piece of beef (French origin), onion confit or chimichurri sauce	
Aubergine and dried tomatoes Ravioli	18€
aubergine caviar, parmesan crumble	
Duck breast, (French origin)	1/2 piece : 24€ Full piece : 29€
raspberry sauce, carrot puree and zucchini	
Sea bream filet,	22€
pepper coulis, fried vegetables	
Fresh french fries plate	5€
Small size salade with fresh aromatic herbs	4€

FINAL PLEASURES



Fruit salad	7€
Vanilla creme brulee	7€
Red fruits Pavlova	8€
Niniche Bordelaise	Chocolate cake 8€
Café gourmand	10€
Goat cheese with black cherry jam	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	12,5€	58,5€
APÉRITIFS		
Pastis 51, Ricard 45° (2cl)		5€
Porto rouge Graham's Fine Tawny 19° (6cl)		6€
Américano (6cl)		8€
Martini blanc ou rouge 14,4° (6cl)		5€
Campari 28,5° (6cl)		5€

FRENCH APÉRITIFS

Kir au Bourgogne blanc 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, 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, Tequila & citrus taste 5,9° (33cl)		6€
Corona, light & fruity beer 4,5° (33cl)		6€
Mort Subite Kriek, cherry & acidulous 4,5° (33cl)		6,5€
Heineken 0.0, fruitée et désaltérante (33cl)		6€

CIDER

Cidre "Sassy" from Normandie 5,2° (33cl) BIO	6€
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