

VINTAGE YEAR



RED WINE	12cl	75cl
AOC BORDEAUX, <i>Dourthe N°1 - 2024</i>	7€	28€
AOC PESSAC-LÉOGNAN, <i>Château de Fieuzal - L'Abeille de Fieuzal - 2021</i>	12€	69€
AOC CÔTES DU RHÔNE BIO <i>Domaine des Coteaux des Travers - Zouzou - 2023</i>	8€	42€
AOC MARGAUX <i>Aurore de Dauzac - 2021</i>		72€
AOC CROZES-HERMITAGE BIO <i>Domaine Mucyn - Les Entrecœurs - 2024</i>		55€
AOC SAINT-ÉMILION GRAND CRU BIO <i>Château Lescure - 2016</i>	13€	72€
WHITE WINE	12cl	75cl
AOC BORDEAUX <i>Dourthe N°1 - 2024</i>	7€	28€
IGP CÔTES DE GASCOGNE, <i>Domaine de Papolle - 2025</i>	8€	45€
AOC PESSAC-LÉOGNAN <i>Château de Fieuzal - L'Abeille de Fieuzal - 2023</i>	12€	69€
IGP ATLANTIQUE BIO <i>Les Vignerons de Tutiac - Onde Bleue - 2025</i>		28€
AOC CROZES-HERMITAGE BIO <i>Domaine Mucyn - Les Charmeuses - 2024</i>		55€
AOC PETIT-CHABLIS <i>Domaine Pommier - 2023</i>		55€
ROSÉ WINE	12cl	75cl
AOC BORDEAUX, <i>Dourthe N°1 - 2024</i>	7€	28€
AOC CÔTES DE PROVENCE, BIO <i>Château d'Astros - Amour - 2025</i>	9€	46€
AOC CÔTES DE PROVENCE, BIO , <i>Château Sainte Marguerite - Symphonie</i>		46€
EXCEPTIONAL ROSÉ		
AOC BORDEAUX, <i>Château Freyneau - L'esprit de Freyneau - 2019, Complex, oaky, gastronomic wine</i>	8€	42€
ALCOHOL-FREE IS THE BEES' KNEES!		
Sauv'Terre 0.0 % Blanc	5€	19€

Les millésimes peuvent varier selon les disponibilités

Prix service compris 15% (PR)

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.
Allergenic products: consult the information available at the reception of the restaurant.
The «Homemade» dishes are prepared on site from raw products.
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.

NICE AND COSY



HOT DRINKS	
Café Nespresso	
Espresso	3€
Double espresso	5,5€
Café noisette	3,5€
Cappuccino	5,5€
Thés Kusmi Tea BIO	4,9€
BLACK TEAS :	
English Breakfast - Ceylon and Assam black teas	
Thé Earl Grey - Black tea with bergamot	
Four red fruits tea - Black tea with red fruit flavors	
GREEN TEAS :	
Mint green tea - Green tea with mint leaves and mint flavor	
Chinese green tea	
Infusions BIO	4,9€
AquaRosa Herbal Infusion - Blend of hibiscus, herbs, and fruits, flavored with red fruits	
Verbena Mint Infusion - Blend of verbena and mint	
Lattés	
Latte macchiato	6€
Matcha latte	7€
Hot chocolate Monbana Fair Trade BIO	7€

CROCODILE TEARS

Free carafe or glass of water on request

MINERAL WATER	33cl	50cl	75cl	1l
Abatilles, Arcachon - Still / sparkling				7€
Vittel		4€		6€
San Pellegrino		4€		6€
Perrier	4€			
SOFT DRINKS				5€
Coca-Cola, Coca-Cola zero (33 cl)				
Fanta orange, Sprite, Orangina, Schweppes Citrus, Schweppes Indian tonic, Peach Fuze Tea, Ginger beer LA FRENCH, Jasmin & Peach Soda (25 cl)				
MONIN SYRUP 30cl				3€
Grenadine, Strawberry, peach, mint, lemon, Orgeat				
GRANINI FRUITS JUICE AND NECTARS 25 cl				5€
Orange juice no pulp, Apple juice, Tomato juice, Pineapple juice, Strawberry nectar, Apricot nectar				



mouthwatering flavours

find here all our good meals



GETTING STARTED

A pea-brained egg! Breaded organic free-range eggs BIO , green pea hummus, tahini, feta cheese, plant-based cream	9€
El Gaspacho = Capsicum + Burrata Capsicum, burrata, tomatoes, shallots, garlic, balsamic glaze	13€
The artichoke heart Artichoke, Bayonne ham, hazelnut oil, Espelette pepper	12€



SALAD BAR

As a starter or main!

Chicken Poke Bowl French chicken fillet, Thai rice, mango, cucumber, tomatoes, baby spinach, edamame, bean sprouts	22€
Falafel Poke Bowl Falafels, Thai rice, mango, cucumber, tomatoes, baby spinach, edamame, bean sprouts	22€
Prawn Poke Bowl Breaded prawns, Thai rice, mango, cucumber, tomatoes, baby spinach, edamame, bean sprouts	22€
Caesar Salad Small : 14€ Large : 22€	
French chicken fillet, romaine lettuce, organic hard-boiled egg BIO , guanciale, 22-month aged Parmigiano Reggiano PDO, semi-dried tomatoes, parmesan crumble	



SMALL BITES, BIG SMILES

COOL KIDS' MENU = 12€

For little adventurers up to 12 years old, our kids' menu is available upon request!

SOME LIKE IT HOT

Chicken with olives and preserved lemons, golden panisses French chicken fillet, preserved lemons, green olives, panisses	22€
Double Smash Burger Homemade fries and salad Double French beef patties (160g), bun, cheddar cheese, onions, Chef's secret sauce	21€
Beef carpaccio with tonnato sauce Homemade fries and salad French beef (140g), egg BIO , anchovies, capers, lemon, parsley, olive oil	22€
Lemon & basil ravioli Green pea cream, zucchini and feta cheese	18€
Seared prawns with sauce chien, corn purée and popcorn Prawns, Corn purée, spicy Caribbean sauce, popcorn	24€
Duck breast French origin. Peach and thyme sauce, jasmine Thai rice	29€
Homemade fries plate	6€
Small salad	4€

THIS IS THE WAY



FINAL SWEET NOTE

Cheesecake (Chef's favorite! Oreo, chocolate and coffee coulis	9€
Pistachio & raspberry mille-feuille Pistachio cream, raspberries and mascarpone	9€
Deconstructed lemon tart	9€
Seasonal fruit salad	7€
Trio cheese platter	8€
Coffee with sweet bites	6€
Gourmet coffee	10€

Find our suggestion of the day on the blackboard!

* Certain products of our recipes are frozen, in order to preserve their flavours throughout the year

** The weights indicated are prior to cooking, and may vary by more or less 10%



ALL HANDS ON DECK

CHAMPAGNES		75cl
AOC Champagne Tsarine 12,5° Premium Brut		59,5€
AOC Champagne Laurent Perrier 12° La Cuvée Brut	12cl	37,5cl 75c 40€70€
CREMANTS DE BORDEAUX	12cl	75cl
AOC Crémant de Bordeaux Louis Vallon BIO 12°8€ Brut	12°8€	40€
ALCOHOL-FREE IS THE BEES' KNEES!	12cl	75cl
Alcohol-free sparkling wine Perle de Louis Vallon 0,0% Brut	6€	25€
APÉRITIFS		
Ricard 45° (3cl)		3,5€
Martini bianco ou rosso 14,4° (6cl)		6€
Campari amer 25° (6cl)		6€
Prosecco Riccadonna 11° (12cl)		6€
AOC Pineau des Charentes Le Platin white or red 17,5° (8cl)		6,5€
Lillet red, white or rosé 17° (8cl)		8€
Bordeaux Kir (12cl)		8€
Bordeaux wine, Dijon blackcurrant liqueur or blackberry liqueur		
Bordeaux Royal Kir (12cl)		10€
Crémant Louis Vallon, Dijon blackcurrant liqueur or blackberry liqueur		

BEERS

Draft beers	25cl	50cl
Heineken 5°	4,8€	7,8€
Affligem Blonde 6,7°	5,7€	8,7€
Gallia Nouveau Western IPA 6,7°	5,7€	8,7€
Monaco/Panaché	5€	8€
Syrup Surchage		1,5€
Bottled beers		
Lagunitas IPA, bitter citrus notes 6,2° (33cl)		7,5€
Desperados Original, 5,9° (33cl) Notes of citrus & tequila		7€
Pelforth Brune, caramelised depth of flavour 6,5° (33cl)		7€
Mort Subite Witte Lambic, white & tart 5,5° (33cl)		7€

CIDER

Cidre Appie 4,7° (33cl)	6€
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ALCOHOL-FREE IS THE BEES' KNEES!

Heineken 0.0%, fruity & thirst-quenching (33cl)	6,5€
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