

VINTAGE YEAR



	15cl	37,5cl	75cl
PDO WHITE WINE			
AOC Côtes du Rhône <i>DOMAINE DU GRAND VENEUR "Réserve" 2021 BIO</i>			35
AOC Chablis <i>DOMAINE DU COLOMBIER 2020</i>	10		49
PDO ROSE WINE			
AOC Côtes de Provence <i>DOMAINE SAINT VICTORIN 2022 BIO</i>			39
Coteaux du Varois en Provence <i>"Terre du Loou" BIO 12,5% - Fruity & délicat</i>	8		36
PDO RED WINE			
AOC Crozes Hermitage <i>DOMAINE PRADELLE 2021</i>			52
AOP Bourgueil <i>DOMAINE DES SONNETS 2018</i>	7		32
AOC Saint Emilion Grand Cru <i>CHATEAU LESCURE 2016 BIO</i>			65
AOP Terrasses du Larzac <i>DOMAINE DE L'AIGUELIERE "Velours" 2020</i>			43
AOC Hautes Côtes de Nuits <i>AEGERTER "Belles Canailles" 2022</i>	14		79

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

Double espresso	3,5
Espresso	2,7
Cappuccino	5,2
Cold brew vanille glacé	5,2

Thés Kusmi tea *Bio*

	3,5
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Thés noirs

Prince Wladimir, lemon, vanilla and spices	
English Breakfast, de Ceylan et d'Assam	
Earl Grey, à la bergamote	
Quatre Fruits Rouges, aux saveurs de fruits rouges	

Thés verts

Sencha, de Chine	
À la menthe, enrichi de feuilles de menthe et aromatisé menthe	
Detox, mélange de thé vert, maté et citronnelle aromatisé citron	

Infusions

	3,5
AquaRosa, Mélange d'hibiscus, plantes et fruits aromatisé fruits rouges	
Be Cool, Mélange de Verveine, menthe poivrée, pomme et réglisse	

Lattés

Monbana Fair-trade Chocolate <i>Bio</i>	3,5
Matcha	3,5
Creamy tiramisu coffee	5,2
Latte Macchiatto	5,2

THIRSTY

Free carafe or glass of water on request

MINERAL WATER

	33cl	50cl	1l
Vittel		3,5	4,5
San Pellegrino		3,5	4,5
Perrier	4		

SODAS

	4,5
Coca-Cola, Coca-Cola sans sucre, Coca Cherry, Orangina 33 cl	
Fanta orange, Sprite 25cl	
Schweppes agrum, Schweppes Indian tonic, Redbull, Fuze tea pêche, Oasis tropical 25cl	

GRANINI FRUITS JUICE AND NECTARS 25 cl

	4,5
Tomato, orange or apple juice	
Pink Grapefruit, pineapple, strawberry, apricot nectar	

APÉRIKID: ONLY FOR CHILDREN !

	5
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A TOUCH OF FRESHNESS 33 cl

	7,5
Fresh herbal : lemon, cucumber, thyme, sprckling water	
Homemade Iced tea	
Craft soda Mona - Lemon & Green Lemon, 100% naturel et peu sucré <i>Bio</i>	
Craft soda Mona - Sparkling apple juice, 100% naturel et français <i>Bio</i>	

« Parenthèse »,

by NOVOTEL



mouthwatering flavours

find here all our good meals



GETTING STARTED

Crispy Tuna Tataki <i>Crunchi Salad, Soy Sauce</i>	9,5
Endive salad, with walnuts, <i>apple toast and goat cheese</i>	9,5
Creamy Burrata <i>Crispy onions</i>	9,8
Vitello Tonnato, <i>roast veal</i>	11,5
Potimarron fondue <i>with Comté and chestnuts</i>	9,5



HEALTHY STYLE

LE COIN DES POKÉ BOWLS :

Riz, fèves, concombre, pois chiche, patate douce, nori, oignons, salade, sésame

Chicken poke bowl	16
Vegetarian poke bowls	16



ALMOST GROWN UP

KID'S MENU = 10

For children up to age 12, ask for the kid menu !

TO KEEP GOING

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

T-H-I-S
W-A-Y



Beef Entrecote - 300 G <i>On the «plancha»</i>	26
Salmon Burger <i>Arugula salad & potato fries</i>	18
Cod steak, <i>spinach juice, garlic and mint</i>	21
BBQ pork ribs, <i>flavored with thyme</i>	16
Pasta « Nos Voisins » <i>creamy, grana padano, truffle cream. Local</i>	17



FINAL PLEASURES

Brie de Meaux <i>Confiture Maison</i>	7
Gourmet coffee	7,5
Cottage cheese to your taste <i>plain, cream, sugar, jam or herbs</i>	7
Catalan cream with anise	9
Seasonal fruit salad <i>hibiscus syrup</i>	9
Apple, pear and chocolate crumble	7



ALL ABOARD

CHAMPAGNES	12,5cl	37,5cl	75cl
Champagne Tsarine Premium Brut - 12,5%	8,5		45
Laurent Perrier brut millésimé - 12%			82
Laurent Perrier La Cuvée Brut - 12%	12	35	58

APÉRITIFS

Porto Graham's Fine Tawny - 19% 6cl		6,5
Ricard - 45%, Pastis 51 - 45% 2cl		4,9
Martini bianco ou rosso - 14.4%, Campari - 28.5% 6cl		5,4

APÉRITIFS FRANÇAIS

Kir with white Burgundy 12,5cl <i>with Cartron crème de cassis de Bourgogne- blackcurrant</i>		6
Lillet Tonic - 17% 15cl		8,5
Red St Raphaël - 14,9% 6cl		6,5

BEERS

Draft beers	15cl	25cl	50cl
Heineken - 5%	3,5	4,5	7,5

Bottled beers

Grimbergen ambrée, bière d'abbaye - 6,5%, round & sweet 33cl	5,5
Hapkin blonde - 8,5%, rich & fruity 33cl	6
Lagunitas IPA - 6,2%, citrus & spicy notes (35,5cl)	6,5
Mort Subite Witte Lambic - 4,2%, refreshing and tangy 33cl	6
Grimbergen blonde, bière d'abbaye - 6,7%, citrus & spicy notes 33cl	5,5
Pelforth brune - 6,5%, caramelized with character 33cl	5,5
Brooklyn Lager - 5,2%, floral and hoppy 33cl	6,5

Sans alcool, la fête est plus folle !

Heineken 0.0 33cl	5,5
Desperados virgin 0.0, citrus and lemon notes 33cl	5,5

CIDER

Cidre Bio "SASSY" de Normandie - 5,2% 33cl	6,5
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