

VINTAGE YEAR



AOP WHITE WINES

	15cl	37,5cl	75cl
Pouilly-Fumé			34
<i>“Montagu” by Pascal Jolivet, 2017</i>			
Muscadet Sèvre et Maine sur Lie			26
<i>Clos des Orfeuilles, 2017</i>			
Chablis	8	22	39
<i>Domaine Laroche - St Martin, 2017</i>			
Pays d’Oc IGP	5,5		24
<i>Secret de Lunès - Viognier, 2017</i>			



AOP ROSÉ WINES

	15cl	75cl
Côtes de Provence	7	29
<i>M de Minuty, 2017</i>		
Côtes de Provence	6	25
<i>Les Jolies Filles, 2017</i>		



AOP RED WINES

	15cl	37,5cl	75cl
Alsace Pinot Noir	5,5		24
<i>Cuvée Eugène Klipfel, 2016</i>			
Chiroubles	6,5		26
<i>Cuvée Traditionnelle Domaine Cheysson, 2016</i>			
Brouilly		15	28
<i>Château de la Perrière, 2015</i>			
Châteauneuf-du-Pape			45
<i>La Tiare du pape - Bouachon, 2015</i>			
Côtes du Rhône	6		25
<i>Oraison, 2016</i>			
Cahors			34
<i>Château de Chambert, 2012</i>			
Médoc	7	17	32
<i>Le Relais de Patache d’Aux, 2015</i>			
Pomerol			48
<i>Château La Croix St Vincent, 2014</i>			
Graves	8		38
<i>Mouton Cadet Réserve, 2016</i>			



WANT A COCKTAIL?
ASK FOR THE BAR DRINK LIST!



Net prices (PR)
* 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.
We are serious about sustainability! This card is printed on PEFC-certified paper.



CONTINUE TO TREAT
YOURSELF ON ...



CULINARY SENSATIONS
AUTUMN / WINTER 2018

GETTING STARTED

Salmon sashimi <i>marinated in soy sauce, sesame oil, lemon, ginger - sesame seeds</i>	9
Avocado toast	7,5
Scrambled eggs - ham with truffles and toast	9,5
Delectable pumpkin, carrot and honey soup ORGANIC	8

HEALTHY STYLE

BOWLS : Quinoa base, avocado, endive, broccoli, chickpeas, beetroot, mushrooms, carrots, cranberries, seeds	
Falafels	15
Salmon	15
Crispy chicken	15
Salmon sashimi <i>marinated in soy sauce, sesame oil, lemon, ginger - sesame seeds</i>	16
Green curry, vegetables with coconut milk and three rice medley - VEGETARIAN	15

HERE FOLLOWING

Smoked Irish entrecôte steak 280gr* <i>Served with our signature sauce</i>	23
Pappardelle with Gorgonzola cheese <i>spinach and nuts - VEGETARIAN</i>	14
Shrimp Pad Thai <i>Rice noodles, shrimps, stir-fried vegetables, peanuts, fresh coriander, soy sauce, ginger, satay</i>	16
Pulled Pork Burger	16

CHEF'S SUGGESTION

Roasted figs and goat's cheese	7,8
Mushroom velouté with a poached egg	10,6
Duckling fillet with honey-soy sauce <i>Fried diced potatoes with thyme</i>	18,9
Wok king prawns <i>Fried vegetable noodles</i>	22,8
Poached pear and fig <i>with honey and spices</i>	6,8
"Crème brûlée" <i>Black currant Compote</i>	7,6

AND WITH THAT..?

CHOICE OF SIDE DISHES

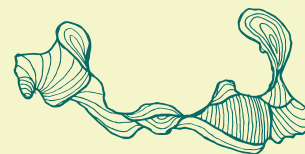
Tasty roast vegetable selection: <i>sweet potato, carrots with pepper or cauliflower</i>	
Potato or sweet potato French fries	
Mashed potatoes <i>with churn butter</i>	
Three rice medley	
Mixed leaf salad with herbs	
Green beans with parsley	

Additional side dish	3
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ALMOST GROWN-UP !

 KIDS MENU = 9,5 
<i>For children up to age 12, ask for the Kids Menu</i>

THE BEST FOR THE GREEDIEST



SAVOURY

Chef's selection of PDO cheeses - for one	8,5
Chef's selection of PDO cheeses - for sharing	22

SWEET

Chia pudding with coconut milk and seasonal fresh fruit <i>chia seeds with coconut milk, fresh fruit and cereal</i>	7,5
Roast pineapple <i>with hot chocolate</i>	6,5
Instant moist moelleux chocolate cake <i>with a runny dulce de leche centre (Oh My God!)</i>	7,5
YOLO* Gourmand coffee <i>*You Only live Once :)</i>	8

KEEP WARM



HOT BEVERAGES

Café Nespresso	
Espresso	2,7
Double espresso	3,5

Thé Kusmi tea	3,5
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Thé vert Sencha	
Thé English Breakfast	
Détox : Maté, thé vert et citronnelle	
Boost : Maté, thé vert et épices	
Prince Wladimir : Thés noirs, agrumes, vanille et épices	
Thé vert à la menthe Nanah : <i>Thé vert de Chine aromatisé menthe nanah</i>	
Label impérial : Thé vert, orange et cannelle	

Infusions Lov Organic	3,5
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Lov is zen : pomme, orange et caramel	
Lov is good : cannelle, gingembre, clous de girofle, anis et réglisse	

Chocolat Commerce Equitable Monbana	3,5
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THIRSTY!

CROCODILE TEARS

MINÉRAL WATER	33cl	50cl	1l
Evian		3,5	4,5
Badoit		3,5	4,5
Perrier	4		

SODAS

Coca-Cola / Light / Zéro, Oasis tropical, Fanta orange, Sprite (33cl)	4,5
Orangina, Schweppes Indian Tonic, Schweppes Agrum, Red Bull (25cl)	4,5
Finley pamplemousse & orange sanguine (25cl)	4,5
Fuze tea pêche (25cl)	4,5

GRANINI FRUIT JUICE AND NECTARS

Jus de tomate, orange ou pomme (25cl)	4,5
Nectar de pamplemousse rose, ananas, fraise, abricot (25cl)	4,5

APÉRIKID: ONLY FOR CHILDREN	5
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ALL ABOARD!

CHAMPAGNES	12,5cl	37,5cl	75cl
Tsarine Premium Brut	8,5		45
Taittinger Brut Réserve	12	35	58
Taittinger Brut Millésimé			69

APÉRITIFS

Ricard (2cl)	4,9
Pastis 51 (2cl)	4,9
Martini Bianco ou Rosso (6cl)	5,4
Campari (6cl)	5,5

DRINKS

Porto rouge Sandeman Ruby (6cl)	5,5
Kir au Bourgogne blanc (12,5cl) <i>avec sa crème de cassis de Bourgogne Cartron, mûre ou framboise</i>	5,5
Kir royal au Champagne Tsarine Premium Brut (12,5cl) <i>avec sa crème de cassis de Bourgogne Cartron, mûre ou framboise</i>	9,5

BEERS

Draft beer	15cl	25cl	50cl
Heineken	3,5	4,5	7,5
Bottled beer			
Affligem blonde (30cl)			5,5
Kronenbourg 1664 blonde (33cl)			5,5
Grimbergen blanche ou ambrée (33cl)			5,5
Fischer tradition (33cl)			6
Heineken (33cl)			6

CIDER

Cidre "Sassy" (33cl)	5,5
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