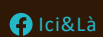


ici & là

BAR & RESTAURANT

FOLLOW US ON [FACEBOOK](#) AND [INSTAGRAM](#) !



FOOD



Starters

THIN SWEET PEPPERS TART Espelette pepper and basil sorbet	8 €
SEA BASS CEVICHE Fresh fruits and green pepper	10 €
AUBERGINE MOUSSE Garlic toast and italian ham	9 €
BRUCHETTA WITH FRESH CHESSE WITH HERBS Cherry tomatoes and smoked pork loin	9 €
TOFU AND GINGER SALAD Aspergus and piquant sauce	9 €



Main courses

IBERIAN PLUMA, GRAVY SAUCE Artichoke «à la barigoule» and red quinoa	24 €
HANGER STEAK ± 180gr** French fries and green salad Choice: Chimichurri sauce or sea condiment	22 €
LEG OF CHICKEN MARINATED WITH HONEY AND PAPRIKA Mashed potatoes with lemon	23 €
ITALIAN STEAK TARTARE ± 180gr** French fries and green salad	24 €
SEA BASS WITH SPICES, TARATOR SAUCE Courgettes stuffed with ricotta and barley	24 €
CONCHIGLIONI WITH RATATOUILLE Provençal vegetables simmered in olive oil with herbs	16 €
SALAD WITH PRAWNS Marinated feta cheese, cherry tomatoes, piquillos, pine seeds	18 €
CESAR SALAD WITH CRISPY CHICKEN Romaine salad, candied tomatoes, crispy chicken, parmesan, crouton and poached egg	16 €

Our burgers

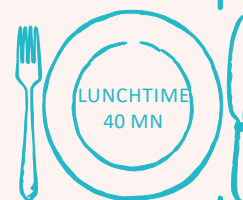
BURGER WITH GORGONZOLA CHEESE Bun, ground beef ± 180 gr**, gorgonzola, coppa, pesto rosso, red onions French fries and green salad	25 €
VEGETARIAN BURGER Bun, quinoa-chili galette, Alsacian cheddar, pesto rosso, aubergine, courgette Green salad	22 €

STARTER OF THE DAY	8 €
DISH OF THE DAY	14 €
DESSERT OF THE DAY	8 €

MENU

Served from monday to friday

STARTER / DISH OF THE DAY 16,90 €
DISH / DESSERT OF THE DAY 16,90 €
COMPLETE MENU 24,90 €



Find out our offer on the blackboard !



**ALMOST GROWN-UP !
FOR KID MENU ASK US !**
Up to 12 - 9,50 €

Cheeses

CHEESES CRUSH Condiments spice et sweet	13 €
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Desserts

CHIA PUDDING WITH COCONUT MILK Fresh fruits and muesli	7 €
RED FRUITS MOUSSE WITH CAKE	8 €
SUNDAY, CHOCOLATE AND HAZELNUT SAUCE Fresh fruits and hazelnut	8 €
DESTRUCTURED RHUBARB TART	7 €
CREAMED BASIL, SPONGED BISCUIT WITH PISTACHIO Strawberries tartar and wild strawberries sorbet	8 €
GOURMET COFFEE OR TEA Tea or coffee served with three small desserts	9 €

ICE CREAM Flavour : vanilla, chocolate, salted caramel, pistachio, coffee, violet, raspberry, lemon, mango, strawberry, apricot	2 €/SCOOP
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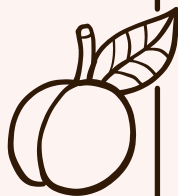
*MSC: sustainable fishing **The weights indicated are before cooking and can vary by more or less 10% Allergenic products: consult information available at the restaurant reception



Mineral water

	33 cl	50 cl	1 L
VITTEL	-	3,50 €	4,50 €
SAN PELLEGRINO	-	3,50 €	4,50 €
PERRIER	4 €	-	-
CAROLA BLUE OR RED local water	-	4 €	5 €
TAP WATER ON DEMAND			

Granini fruits juice & nectars



TOMATO JUICE, ORANGE JUICE, APPLE JUICE (25 cl)	4,50 €
PINK GRAPEFRUIT NECTAR, PINEAPPLE, STRAWBERRY, APRICOT (25 cl)	4,50 €
FRESHLY SQUEEZED FRUIT JUICE (20 cl)	5,10 €

Sodas

COCA-COLA / ZÉRO	4,50 €
ORANGINA, SCHWEPES INDIAN TONIC, SCHWEPES AGRUM, SPRITE, FANTA ORANGE, OASIS TROPICAL, FUZETEA PÊCHE (25 cl)	4,50 €
LIMONADE MONA BIO Lime or apple (33 cl)	4,50 €
DIABOLO OR SIROP A L'EAU (20 cl) Grenadine, strawberry, peach, lemon, mint, Pink grapefruit, violet	2,50 €

Nespresso Coffee

EXPRESSO, LUNGO	2,70 €
EXPRESSO MACCHIATO	2,90 €
COFFEE WITH MILK	3,20 €
DOUBLE EXPRESSO, CAPPUCCINO	3,50 €
LATTE MACCHIATO	5,20 €
HOT CHOCOLATE	3,50 €

Kusmi Tea

Tea 3,50 €

GREEN TEA (JASMINE OR MINT)

BLACK TEA (ENGLISH BREAKFAST OR EARL GREY)

GREEN CHINA TEA

DETOX TEA

Mate, green tea and lemongrass

BOOST

Mate, green tea and spices

PRINCE WLADIMIR

Black tea, citrus fruits, vanilla and spices

KASHMIR TCHAI

Black tea and spices

Infusions



3,50 €

CHAMOMILE

VERBENA OR VERBENA-MINT

ROOIBOS VANILLE

AQUAROSA

Hibiscus, black berries fruits and plants

WINES & CHAMPAGNES



Wines

White wine

	15 cl		75 cl
BOURGOGNE	9,50€	-	49€
AOC CHABLIS			
Domaine Thierry Mothe			
VALLÉE DU RHÔNE 	-	-	45€
AOP LUBERON			
Domaine La Cavale			
VALLÉE DE LA LOIRE	8€	-	38€
AOP MENETOU SALON			
Domaine Thierry Mothe			
LANGUEDOC-ROUSSILLON	7€	-	36€
IGP PAYS D'OC			
Infini viognier			

Rose wine

	15 cl		75 cl
PROVENCE	7€	-	36€
AOP CÔTEAUX D'AIX EN PROVENCE			
Château Viran			

Red Wine

	15 cl	50 cl	75 cl
BORDEAUX	10€	-	52€
AOP MEDOC			
Château Fontis			
VALLÉE DE LA LOIRE	8€	30€	39€
AOP St NICOLAS DE BOURGUEIL			
Domaine Lorieux			
BOURGOGNE	-	-	79€
AOC MONTHELIE			
Domaine Gavignet			
LANGUEDOC			
AOP CORBIERES	7€	-	35€
Château grand moulin «vieilles vignes»			
AOP MINERVOIS 	-	-	39€
Mas du loup			
VALLÉE DU RHÔNE	6€	-	32€
IGP VAUCLUSE			
Château de Montmirail			



Our local selection

	12 cl	15 cl	75 cl
PINOT NOIR AOC		6€	34€
Bott Frères			
RIESLING AOC		7€	36€
Bott Frères			
PINOT GRIS AOC		7€	36€
Bott Frères			
GEWURZTRAMINER AOC		8€	38€
Bott Frères			
GEWURZTRAMINER VT AOC	12€		70€
Bott Frères			
MUSCAT AOC		6€	34€
Bott Frères			
CRÉMANT D'ALSACE AOC	8€	-	39€
Bott Frères « Cuvée Nicole »			



Apéritifs

RICARD, PASTIS 51 (2 cl)	5€
MARTINI BIANCO OU ROSSO, CAMPARI (6 cl)	5,50€
SAINT-RAPHAËL QUINA AMBRE, SUZE (6 cl)	5,50€

Drinks

PORTO ROUGE, PORTO BLANC (6 cl)	7€
KIR WITH WHITE WINE (12 cl)	5,50€
Blackcurrant liquor from Bourgogne Cartron, blackberry, raspberry or vineyard peach	
KIR ROYAL WITH CHAMPAGNE (12 cl)	12€
Blackcurrant liquor from Bourgogne Cartron, blackberry, raspberry or vineyard peach	

Champagnes

	12 cl	37,5 cl	75 cl
TSARINE BRUT PREMIUM	-	-	55€
LAURENT PERRIER	12€	35€	69€
La Cuvée Brut			
LAURENT PERRIER	-	-	90€
Brut Millésimé, 2008			



BEERS & COCKTAILS

Beers



Draught beers

	25 cl	50 cl
HEINEKEN	5 €	8 €
AFFLIGEM	5,50 €	9 €
BEER OF THE MOMENT	5,50 €	9 €
PICON BIÈRE	5,50 €	9 €

Bottles

	33 cl
HEINEKEN 0.0 Fruity & thirst-quenching	5 €
DESPERADOS VIRGIN Refreshing	5 €
GUTH BLONDE Rich in character Alsation microbrewery	7 €
GUTH BRUNE Bitter & balanced Alsation microbrewery	7 €
GUTH WITBIER With citrus notes Alsation microbrewery	7 €
GRIMBERGEN BLONDE Round & balanced	6 €
GRIMBERGEN AMBRÉE Bitter & sweet	6 €
LAGUNITAS IPA Bitter with citrus notes	8 €
MORT SUBITE KRIEK Lambic with cherry	7 €
MORT SUBITE WITTE Floral & delicate	7 €
DESPERADOS Aromes of tequila & citrus fruits	6 €
CORONA Fresh & delicate	7 €

Cider

CIDRE APPIE (33 cl) 6 €



ASK FOR CLASSICS COCKTAIL

Mocktails



7 €

THE ACID 15cl

Sweet & acidulous

Cranberry juice, edelflower, minth, lime, sparkling water

THE EXOTIC 15cl

Sweet & fruity

Orange juice, mango puree, baie Rue Paragon, Martini Floreale

THE PIQUANT 15cl

Bitter & fresh

Cranberry juice, yuzu, ginger beer

THE GREEDY 15cl

Sweet & perfumed

Mango juice, coconut puree, lime

THE SAILOR 15cl

Fresh & thirst quenching

Pinnapple juice, ginger syrup, lime, sparkling water

Cocktails

9,50 €

THE QUEEN 12cl

Floral & sparkling

Edelflower liquor, rose syrup, Champagne

BRAMBLE 10cl

Fresh & acidulous

Gin Bombay Sapphire, Chambord, lemon

TULUM TOWER 15cl

Tropical & sweet

Tequila, pineapple juice, passion fruit

WAPPLESKY 10cl

Powerful & sweet

Whisky Jameson, apple juice, honey

RUBY 10cl

Fresh & creamy

Vodka, strawberry juice, spicy syrup, basil

THE BOTANIC 10cl

Bitter & sweet

Aperol, cider, peach syrup

CARACAS 15cl

Soft & fruity

Rhum Diplomatico 12yrs, Chambord, pineapple juice

SPIRITS



Whiskies 4 cl

Blend

CHIVAS REGAL 12 YEARS	9 €
J&B RARE	7 €
WILLIAM LAWSON	6 €

Classic malt

ABERLOUR 10 YEARS	10 €
OBAN 14 YEARS	12 €
TALISKER 10 YEARS	11 €
LAGAVULIN 16 YEARS	13 €

Bourbon

JACK DANIEL'S	8 €
BULLEIT RYE	8 €
FOUR ROSES	8 €

Irish

JAMESON	8 €
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Scotch

HAIG CLUB CLUBMAN	9 €
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Japanese

NIKKA FROM THE BARREL	13 €
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Brandies

MARC DE GEWURZTRAMINER	4 cl	10 €
Bott frères		
WILLIAMS PEAR CARTRON	9 €	
MIRABELLE CARTRON	9 €	
RASPBERRY CARTRON	9 €	

Cognac

HENNESSY VS 40°	4 cl	9 €
HENNESSY XO		14,50 €

Spirits

RHUM HAVANA CLUB 3 YEARS	4 cl	8 €
RHUM DON PAPA BAROKO		10 €
RHUM DIPLOMATICO		11 €
VODKA GREY GOOSE		10 €
VODKA KETEL ONE CITROËN		9 €
VODKA ABSOLUT		8 €
TEQUILA OLMECA BLANCO		8 €
TEQUILA PATRON Silver, reposado, XO cafe		8 €
GIN GIBSON'S		8 €
GIN HENDRICKS		9 €
GIN MONKEY 47 DRY		10 €
GIN GENEROUS CORIANDRE ET COMBAVA 		11 €
Made in France		

Armagnac

CHÂTEAU DE LAUBADE VSOP	4 cl	8 €
CHÂTEAU DE LAUBADE HORS D'ÂGE		9 €

Calvados

DROUIN	4 cl	8 €
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Liquors

CHARTREUSE VERTE, CHARTREUSE JAUNE	4 cl	7 €
BAILEY'S		7 €
COINTREAU, ST-GERMAIN		7 €
GET 27, GET 31		7 €

The provenance of our meats is posted in the restaurant. AB-labelled organic produce. Alcohol abuse can be dangerous to your health – drink responsibly. Allergenic products: consult information available at the restaurant reception. 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! PRICE IN EUROS INCL. TAX. Net prices (ST). Service included.