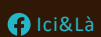


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& là

BAR & RESTAURANT

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



FOOD



to share...or not to

FRENCH FRIES PLATE ketchup and aïoli sauce	6€
BURRATA PESTO with olive oil	8€
CHEESSE PLATER Munster, Comté, Brie et Ste Maure de Tourraine Fig Jam, Walnuts, Semi-salted butter	14€
COLD MEAT PLATTER Dry sausage, Iberian ham, Smoked Magret and Mortadella, Pickles, White Onions and Semi-salted butter	14€
PLANCHETTE MIXTE Dry sausage, Iberian ham, Comté et Munster. Cornichon, Fig Jam, Walnuts, Semi-salted butter!	16€

Main courses



BURGER Bun, ground beef 180gr, lettuce, tomato, onion, bacon and cheddar. French fries and green salad	20€
CAPRESE SALAD Tomato, basil, burrata cheese	16€
CESAR SALAD WITH CRISPY CHICKEN Romaine salad, candied tomatoes, crispy chicken, parmigiano, croutons and poached egg	18€
VEGETARIAN CLUB SANDWICH Lemon cream cheese, avocado, lettuce, tomato and cucumber, fries and greens	18€
CLUB SANDWICH TRADITIONNEL Paprika roasted chicken, cheese, mayonnaise, lettuce, bacon, hard egg, fries and greens.	20€
FISH & CHIPS french fries, peas and mint purée, tartar sauce	18€

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

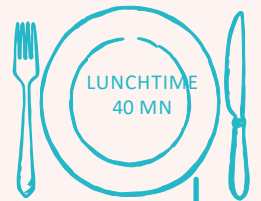
Served from monday to friday
Drinks non included

MENU

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 !

The Sweetness

PASTRY OF THE MOMENT	5€
TRIO OF CUSTARD CREAM Chocolate, Pistachio and Raspberry	8€
RASPBERRY AND CHOCOLATE LAVA CAKE Strawberry sherbet	9€
COFFE OR TEA AND A SCOOP OF ICE CREAM	4.50€
ICE CREAM Flavour : vanilla, chocolate, salted caramel, pistachio, coffee, violet, raspberry, lemon, mango, strawberry,	2€/SCOOP

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



1 DRINK TO CHOOSE:

Water syrup, Diabolo,
Vittel or San Pellegrino 25cl
Juice 25cl

1 PLAT AU CHOIX:

- Cheeseburger
- Fish & Chips
- Small Caprese
- Croque Monsieur (+2€ for Croque Madame)

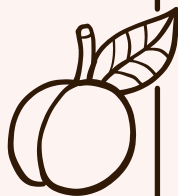
1 ICE CREAM 2 SCOOPS



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, SCHWEPPES INDIAN TONIC, SCHWEPPES AGRUM, SPRITE, FANTA ORANGE, OASIS TROPICAL, FUZETEA PÊCHE (25 cl)	4,50 €
LIMONADE MONA BIO LIME	4,50 €
DIABOLO (20 cl)	3,00 €
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-MINT
ROOIBOS VANILLE
AQUAROSA Hibiscus, black berries fruits and plants

WINES & CHAMPAGNES



Wines

White wine

	15 cl	75 cl
BOURGOGNE AOC CHABLIS Domaine du colombier	9,50€ 29€	51€
VALLÉE DU RHÔNE AOP LUBERON Domaine La Cavale bio	- -	45€
BORDEAUX IGP ATLANTIQUE Vignerons de Tutiac «Onde Bleu» bio	7€ -	30€
VALLÉE DE LA LOIRE AOP MUSCADET Côtes de Granlieu Malidain bio	8€ -	33€

Rose wine

	15 cl	75 cl
LANGUEDOC ROUSSILLON AOP SABLE DE CAMARGUE Clos des Baronnets bio	6€ -	28€

Red Wine

	15 cl	37,5 cl	75 cl
BORDEAUX AOP BORDEAUX Château de Reignac «R»	10€ -		53€
VALLÉE DE LA LOIRE AOP BOURGUEIL Domaine Lorieux	7€ -		36€
BOURGOGNE AOC BOURGOGNE Pinot Noir Prestige - Henri de Villamont	10€ -		55€
BEAUJOLAIS AOP MORGON Gilles Gelin bio	8€ -		38€
VALLÉE DU RHÔNE AOP CÔTES DU RHÔNE Coteaux des Travers «Zouzou» bio	7€ -		30€
AOP CROZES HERMITAGE Domaine Mucyn «Les Entrecœurs» bio	- -		52€



Our local selection

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



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) Blackcurrant liquor from Bourgogne Cartron, blackberry, raspberry or vineyard peach	5,50€
KIR ROYAL WITH CHAMPAGNE (12 cl) Blackcurrant liquor from Bourgogne Cartron, blackberry, raspberry or vineyard peach	12€

Champagnes

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

BEERS & COCKTAILS

Beers



Draught beers

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

Bottles

	33 cl
HEINEKEN 0.0 Fruity & thirst-quenching	5 €
DESPERADOS VIRGIN Refreshing	5 €
BENDORF PALE ALE Bitter & refreshing Alsation Brewery	7 €
BENDORF BROWN Round & malty Alsation Brewery	7 €
BENDORF WHITE IPA Fresh & floral Alsation Brewery	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 APIE (33 cl)	6 €
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ASK FOR CLASSICS COCKTAIL

Mocktails



7 €

PURPLE SUNSET 15cl

Sweet & fruity

Apple juice, cranberry juice, blueberry puree, maple spice syrup

ZEST POWER 12cl

Fresh & acidulous

Grapefruit juice, basil, kiwi, ginger, lime

COOL GARDEN 15cl

Sparkling & fresh

Cucumber, basil, lime, sparkling water

LE GOURMAND 15cl

Sweet & perfumed

Mango juice, coconut puree, lime

L'ÉPICÉ 15cl

Fresh & thirst quenching

Pineapple juice, ginger syrup, lime, sparkling water

Cocktails

9,50 €

APÉROL SPRITZ 20cl

Bitter & sparkling

Apérol, prosecco, sparkling water

PINK CELEBRATION 12cl

Gourmand & sparkling

Champagne, absolut vodka, white chocolate syrup, strawberry puree, lemon

MARTINI SPRITZ ROSÉ 20cl

Bitter & fruity

Martini fiero, prosecco, raspberry puree, sparkling water

GREEN FLOWER 20cl

Fresh & acidulous

Gin hendricks, kiwi, cucumber, edelflower syrup, schweppes tonic

TULUM TOWER 15cl

Tropical & sweet

Tequila Olmeca blanco, pineapple juice, passion fruit

BLUE HAWAÏAN 21cl

Powerful & fruity

Rhum dillon, curaçao, pineapple juice, coconut puree

GINGER BLOOM 15cl

Soft & fruity

Vodka absolut, pineapple juice, ginger, blueberry puree, lime

SPIRITS



Whiskies 4cl

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.