

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			
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			
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.

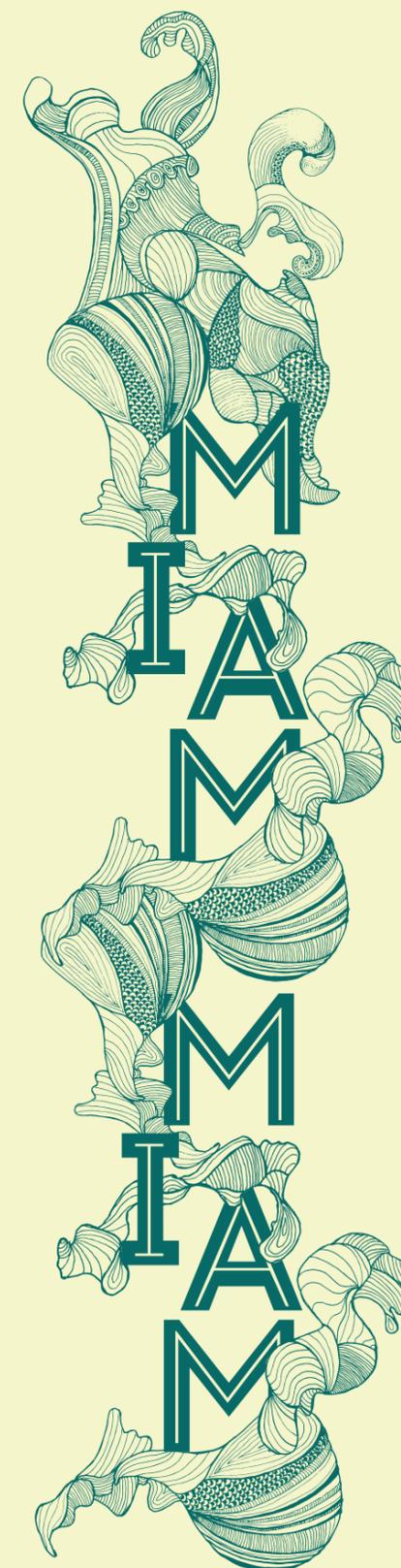
Products from organic farming.

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
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Green curry, <i>vegetables with coconut milk and three rice medley - VEGETARIAN</i>	15
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HERE FOLLOWING

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

Poached egg, Anna potatoes, mushroom sauce	8,5
Cabecou (soft goat cheese) and beetroot salad	8
Cod and chorizo kebab	17,5
Shepherd's pie with preserved duck, mixed salad	18
Panna cotta with chestnuts, hazelnut crumble	8
Sweet potato tart with orange	7,5

AND WITH THAT..?

CHOICE OF SIDE DISHES

Tasty roast vegetable selection:
sweet potato, carrots with pepper or cauliflower

Potato or sweet potato French fries

Mashed potatoes
with churn butter

Three rice medley

Mixed leaf salad with herbs

Green beans with parsley

Additional side dish 3

ALMOST GROWN-UP !



KIDS MENU = 9,5



For children up to age 12, ask for the Kids Menu

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	
Expresso	2,7
Double expresso	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 :

Thé vert de Chine aromatisé menthe nanah

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

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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