

APERITIVES

ANISEED	4 cl
Ricard	8
Pastis	8
VERMOUTHS	8 cl
Martini Rosso, Bianco or Dry	8
Noilly Prat	8
FORTIFIED WINES	6 cl
Porto Sandeman Ruby	10
Porto Sandeman White	8
Pineau des Charentes	8
BITTERS	8 cl
Apérol	8
Campari	8
Pimm's	8
Beer Picon	8
GENTIAN BITTERS	6 cl
Suze	8

WINES

WHITE	15cl	75cl
Jurançon sec Domaine Cauhapé « Chant des Vignes » 2014	12	43
Jurançon moelleux Domaine Cauhapé « Ballet d'Octobre » 2012	14	50
Chablis Domaine William Fèvre 2014	14	56
ROSE		
Côtes de Provence Roubine "La Vie en Rose" 2015	12	33
Irouleguy Domaine Ilarria A.B. 2015	12	35
RED		
Irouleguy Domaine Ilarria A.B. 2012	12	45
Chinon Pierre Sourdis "Le Moulin à Tan" 2014	13	38
Haut-Médoc Les Allées de Cantemerle 2012	14	45

Wines which we propose you could be unavailable. We thank you for your understanding. Do not hesitate to ask for the complete wine list.

CHAMPAGNES

BY THE GLASS 13 cl

Veuve Clicquot "Brut" 16
Moët et Chandon "Rosé Impérial" 24

You will find our selection of champagne cocktails in our cocktails list.

BRUTS 37.5 cl 75 cl

Laurent Perrier 50 95
Veuve Clicquot 95
Ruinart 110
Moët et Chandon "Brut Impérial" 95
Laurent Perrier "Ultra Brut" 100
Laurent Perrier "Brut Millésimé 2006" 110

ROSÉS

Moët et Chandon "Rosé Impérial" 115
Laurent Perrier "Brut Rosé" 135

EXCEPTIONS

Laurent Perrier "Cuvée Grand Siècle" 230
Dom Pérignon "Vintage" 250
Roederer "Cristal" 250

WHISKIES

BLEND		4cl
Canadian Club		9
Jameson		9
Bushmills Original		9
Bushmills	10 years	11
Johnny Walker Red Label	8 years	9
Johnny Walker Black Label	12 years	11
Johnny Walker Blue Label	18 years	24
Chivas Regal Premium	12 years	11
Chivas Regal Premium Royal Salute	21 years	29
Hibiki	12 years	17
SINGLE MALT		4cl
Cardhu	12 years	11
Gragganmore	12 years	11
Singleton of Dufftown	12 years	11
Glenkinchie	12 years	11
Oban	14 years	12
Dalwhinnie	15 years	12
Glenfiddish	15 years	12
Glenfiddish (Master Edition)		12
Lagavulin	16 years	14
BOURBON & AMERICAN WHISKEY		4cl
Four Roses		9
Jack Daniel's		10

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RHUMS

	4cl
Dillon Blanc Agricole	8
Dillon Ambre Carte Noire	8
Havana Club 3 years	9
Havana Club 7 years	11
Don Papa	11
Zacapa 23	14
Cachaça Sagatiba (Brazil)	8

GINs

	4cl
Gordon's	8
Tanqueray	9
Bombay Sapphire	9
Bombay Sapphire East	10
Tanqueray Ten	12
Gin Mare	18

VODKAS

	4cl
Smirnoff (Russia)	8
Grey Goose (France)	10
Ketel One (Netherlands)	11
Ketel One Citroen (Netherlands)	12

TEQUILAS

	4cl
Olmecca Blanco	9
Don Julio Reposado	13

AFTER DINNER

COGNACS	4cl
VSOP Hennessy fine de cognac	11
XO Hennessy	24
EXCEPTION Hennessy Paradis	90
ARMAGNACS	4cl
Bas Armagnac, Château de Laubade	
VSOP	11
Hors d'Age	12
1989	42
CALVADOS	4cl
Lecomte 5 ans	10
EAUX-DE-VIE	4cl
William Pear « Maison Brana »	11
Raspberry « Maison Brana »	11
Vieille Prune	11
LIQUEURS	4cl
Green Izarra, Yellow Izarra, Patxaran, Cointreau, Bailey's, Grand Marnier, Get 27, Manzana, Kahlua, Amaretto, Saint Germain liqueur, Southern Comfort, Chambord	10

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COCKTAILS

Cocktail requires dexterity, creativity and some technical skills.

Do not hesitate to ask for our barmen, who will create some customized cocktail just for you!

SIGNATURES

Pop Colada (18cl) <i>Rhum Bacardi infused with pop corn, Almond milk, Floral Liqueur, pineapple juice</i>	14
French Mule (20cl) <i>Vodka, melon liqueur, top Ginger beer, angostura bitter</i>	14
Raffaello (15cl) <i>Champagne, Amaretto, strawberry and peach</i>	18
Gin Tanqueray Tonic (15cl) <i>Gin Tanqueray, tonic pink pepper, lime, cucumber, red pepper</i>	14
Ipanema Swizzle (15cl) <i>Cachaça, strawberry, blackcurrant jam, passion fruit, mango juice, lime, Saint Germain Liqueur</i>	14
Gin Mare Tonic (15cl) <i>Gin Mare, tonic pink pepper, virgin olive oil, rosemary</i>	18

COCKTAILS

SEASONAL CREATIONS

Esmeralda (12cl) <i>Vodka, lime, Cointreau, strawberry</i>	14
PS Martini (15cl) <i>Vodka, Champagne, passion fruit, vanilla liqueur</i>	18
Old Cuban (15cl) <i>Rhum, Champagne, fresh mint, sugar, lime, angostura bitter</i>	18
Pesto Sour (15cl) <i>Tequila infused with basil, lemon juice, sugar</i>	14
Dark and Stormy (15cl) <i>Rum 7 years old, ginger, pineapple, vanilla liqueur, ginger beer</i>	14
Dolce Vita (15cl) <i>Martini Bianco, Saint Germain liqueur, Champagne, grapefruit bitter</i>	18

COCKTAILS

ALCOHOL FREE	20cl	10
Homemade "Citronnade"		
Apple Pilar <i>Fresh mint, apple juice, ginger ale</i>		
Mango Colada <i>Passion fruit, mango and butternut jam, coconut, orange blossom</i>		
Fresh Cucumber <i>Cucumber, Apple, green apple syrup, lime, lemonade, citronella</i>		
Angie <i>Strawberry, cranberry, black cherry</i>		
LOW FAT COCKTAILS	15cl	10
Bunny's Delight <i>Pineapple, carrot, thyme</i>		
Frog <i>Green apple, cucumber, celery</i>		

BEERS

DRAFT BEER	25cl	50cl
Heineken	7	10
BOTTLES		33cl
Heineken		7
Kronenbourg 1664		7
Carlsberg		7
Edelweiss (White)		8
Affligem		8
Corona		8
Guinness		8

SODAS

Coca-Cola, Coca-Cola Light, Coca-Cola Zéro	33cl	6.50
Fanta, Nestea, Schweppes, Schweppes Agrum	25cl	6.50
Bitter San Pellegrino	10cl	6.50
Burn	48.5cl	8

JUICES

Orange, Grapefruit, Lemon, Carrot	20cl	7
<i>Freshly squeezed</i>		
Granini juices	25cl	7
<i>Pineapple, Apple, Mango, Cranberry, Tomato, Apricot, Raspberry, Multifruit</i>		

MINERAL WATERS

Perrier	20cl	3.50
Perrier	33cl	4.90
Vittel, San Pellegrino	50cl	5
Evian, Badoit	75cl	8
Chateldon	75cl	8

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DESSERTS

Dark chocolate mousse	13
Bask cake duo	14
Caramel-coffee dessert	15

HOT DRINKS

COFFEES

Espresso	4.50
Coffee with milk	4.90
Café Latte	4.90
Viennese Coffee	5.90
Cappuccino	6.50
Irish Coffee	14

CHOCOLATES

Hot Chocolate	4.90
Viennese Hot Chocolate	5.90

DAMMANN TEAS

Black Teas	4.90
<i>Ceylan, Darjeeling, Breakfast, Earl Grey, decaffeinated Ceylan</i>	
Green Teas	4.90
<i>Gunpowder, Touareg Mint</i>	
Flavored Teas	4.90
<i>4 Red Berries</i>	
<i>Lapsang Souchong; smoked</i>	
<i>Earl Grey: Bergamote</i>	
<i>Vanilla</i>	
<i>Bali: Litchi, rose, and grapefruit...</i>	
Herbal Teas	4.90
<i>Lime-Blossom, Lime-Blossom and Mint, Vervain, Vervain and Mint, Camomille</i>	

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A LA CARTE

SALADS

Classical Mixed Salad	19
Egg, tomato, cucumber, French beans, carrot	
Farmer Salad	24
Egg, chicken filet, tomato, grilled croutons, onion	

AROUND THE CLOCK

Vegetables cream soup and its toppings	13
Six n°3 Marennes oysters from Oléron	22
Basque delicatessen plate	18
Chorizo, Lomo, Country Ham, Longanisse; French origin	
Home smoked salmon	26
Beef filet tartar and its condiments	25
Served with French fries. Meat origin: E.U.	



Our burgers are prepared with European pure muscle beef and are chopped like at the butcher's.
All you need to do is to choose the sauce of your choice among the selection in order to add value to this exceptional chopped steak and bring it a unique flavor.

TRUFFLE	18
<i>Chic and gourmand burger drizzled with its Truffle and Parmesan sauce</i>	
FLAME GRILLED	18
<i>The grilled taste, as worthy as the summer grills, accompanied with grilled bacon and melted Cheddar cheese</i>	
MILD JALAPENO	18
<i>The burger gently spiced by a soft chili Jalapenos sauce</i>	

Served with French fries and salad

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