



DISCOVER OUR A LA CARTE OFFER

ESSENTIAL DISHES

For all those who like to share or not

Saint-Marcellin 9€

Saint-Marcellin cow's milk cheese selected by Xavier Thuret awarded Best Worker of France, walnuts, raisins, mesclun, Aix&Terra fig pulp dressing

Roasted Feta 9€

Kalios PDO Limnos feta cheese, Kalios pine honey, Kalios dried oregano, organic grape cherry tomatoes

Burrata cheese 11€

Burrata cheese made from cow's milk, Kalios extra virgin olive oil 2nd harvest, organic tomatoes, Superproducteur fine cream of PDO basil and parmesan

Croque Monsieur Poilane 11€

Poilâne sourdough artisan bread, white ham, Comté cheese 12 months cured, nutmeg, mesclun



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Seasonal quiche 11€

Quiche, salad, cherry tomatoes, pumpkin seeds

DESSERTS

For the true gourmands:

Granola 5€

Greek or non-dairy yoghurt, spiced honey granola, Ponthier French red fruit coulis, fresh strawberries

Chocolate mousse 5€

Chocolate mousse, roasted almond

SERVICE HOURS:

**ON WEEKDAYS FROM 12AM TO 6PM AND FROM 8PM TO 10.30PM
DURING THE WEEKEND FROM 1PM TO 6PM AND FROM 8PM TO 10.30PM**



Alcohol abuse is dangerous for the health, consume in moderation.

DISCOVER OUR A LA CARTE OFFER

ONE GLASS OR MORE

Discover our selection of organic, local or grand cru wines.

	Glass 12cl	Bottle 75cl
RED WINE		
Côtes du Rhône AOP – Domaine du Grand Veneur	5€	25€
Hérault IGP – Domaine Valjulus	5€	25€
Chinon AOC – Domaine Raffaut « Les Galuches »	7€	31€
Morgon les Charmes – Domaine de Thulon	7€	33€
Sancerre AOC – Domaine Dauny « Pynoz »	8€	40€
Saint Emilion Grand cru AOC – Château d’Arcole	11€	59€
WHITE WINE		
Côteaux du Pont du Gard IGP - Domaine de la Patience	5€	24€
Val de Loire IGP – Vignoble Malidain « Sauvignon »	5€	22€
Hérault IGP – Domaine Valjulus « Initial »	5€	25€
Côtes de Gascogne IGP - Uby Byo (blanc moelleux)	6€	29€
Chablis AOC - Domaine Colombier	9€	45€
ROSE WINE		
Sables de Camargue IGP – Domaine de Figueirasse	5€	22€
SPARKLING WINE		
IGP Loire - «J’M» Domaine Malidain	7€	34€
CHAMPAGNE		
Laurent-Perrier Brut	Glass 10cl 11€	1/2 bottle 37,5cl 40€ Bottle 75cl 75€



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BEERS AND CIDER

Let yourself be tempted by our selection of French beers and ciders.

CRAFT BEERS by La Goutte d’Or
Lager, white, amber or IPA

Bottle
33cl
5€

CIDER by APPIE
Raw, extra raw, perry or rosé

5€

COCKTAILS AND MORE

There’s no good way to enjoy them, there’s only good times.

GIN TONIC
Bombay Sapphire gin, Schweppes, lemon zest

Glass
15cl
7€

SPRITZ
Aperol Spritz (4cl), organic Prosecco (6cl), sparkling water, slice of orange

8€

SPIRITUEUX
Bombay Sapphire gin (4cl)
Ricard (2cl)
Absolut Vodka (4cl)
Jack Daniels whisky (4cl)
Monkey Shoulder Whisky (4cl)
Trois Rivières amber rum (4cl)
Bacardi rum (4cl)
Martini Bianco (5cl)
Get 27 (5cl)
Amaretto Disaronno (4cl)

7€
5€
7€
7€
9€
9€
7€
7€
7€
7€



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SOFT DRINKS

Start gently with our selection of non-alcoholic and hot beverages.

FRUIT COCKTAIL by Borderline

Ask our team for the selection

Bouteille
33cl
5€

SODA

Coca-Cola, Schweppes, Orangina

4€

STILL OR SPARKLING FILTERED WATER by Castalie

Free of charge for any order.

HOT DRINKS

Coffee, tea, cappuccino

Tasse
2€