HOT DRINKS

Espresso, American coffee, Decaffeinated	5
Double Espresso, Latte, Cappuccino	7,50
Hot chocolate	8

ORGANIC AND HERBAL TEAS  7,50

Breakfast B.O.P
Plain, strong tea

Grand Earl Grey
Indian black tea, bergamot

Sencha
Chinese green tea

Jasmin
Chinese green tea, jasmine flowers

Détox
Green tea, Mate, ginger, lemon

Tisane Rêves Enfantins
Hibiscus, raspberry and apple infusion

Tisane Secrets D'équilibre Digestive
Fennel seeds, licorice and star anise infusion

Tisane Des Comptoirs Relaxante
Linden, verbena and orange blossom infusion

WATERS

Evian, Badoit 0,5L	6
Evian, Badoit 1L	8
Perrier 33cL	7
Vittel 25cL	5

SOFT DRINKS

Freshly made iced tea 25cL	10
Iced coffee	10
Juice Alain Milliat: tomato, apple, vinepeach 20cL	8
Coca-Cola 33cL, Coca-Cola Zero Sugar 33cL, Sprite 25cL, Fanta 25cL, London Essence Limonade 20cL	7
Fever Tree : Ginger Ale, Ginger Beer, Elderflower 20cL	7
Schweppes Tonic & touch of lime 20cL	7
Kombucha Feuilles de Figuier - Alain Milliat	10

MOCKTAILS

Bitter Sweet Delight Nolow 7 and 8, cranberry, vanilla, ginger ale	15
Amarena Nolow 8, raspberry, amarena syrup, cranberry	12
Beautiful Nolow 4, jasmine tea, elderflower, oat milk	12
Milky way Oat milk, cranberry, hibiscus syrup, chai spices	14

SIGNATURE COCKTAILS

Lost Island 19
Goslings rum, maraschino liqueur, citrus, vanilla

Osaka Garden 18
Sakura Gin, St-Germain, jasmine tea, oat milk

Le Botaniste 16
Gin, Red Vermouth, Fernet Branca, Bénédictine

Tutti Fruitty 19
Lime-infused vodka, Mandarine Napoléon, red berries

Mirabellous 19
Mirabelle eau-de-vie, Italicus, orgeat

Sweet Darling 20
Gin, St-Germain, raspberry, prosecco

CLASSIC COCKTAILS

All classic cocktails are available on request.

Newark 18
Calvados, Red Quintinye Vermouth, Fernet Branca, Luxardo Maraschino

Pisco Sour 16
Pisco, lime, sugar

Caipirinha 17
Cachaça, lime, sugar

Boulevardier 20
Woodford rye, Campari, red Martini Vermouth

Dark & Stormy 20
Goslings rum, ginger beer, lime

BEERS

CRAFT	25cL	50cL
Heineken	8	12
Affligem	10	14

BOTTLE	33cL
1664	10
Corona	10
Gallia (selection on request)	10
Heineken 0.0%	10

APÉRITIFS

Kir (White Wine) : blackberry, blackcurrant, peach, strawberry	11
Kir Royal (Champagne): blackberry, blackcurrant, peach, strawberry	19
Red Martini, White Martini, Noilly Prat 6cL	10
Campari, Apérol 6cL	11
Porto Sandeman Red 8cL	11
Ricard 4cL	10
Absinthe 4cL	15
Pisco 4cL	17

LIQUEURS

	4cL
Cointreau, St-Germain, Mandarine Napoléon, Limoncello	13
Bénédictine, Fernet Branca, Sambuca, Chambord	13
Amaretto, Kahlúa, Bailey's, Get27	12
Italicus, Grand Marnier, Chartreuse Verte	16

DIGESTIFS

Armagnac Laubade, Calvados Lecompte 5 ans	15
Cognac Rémy Martin VSOP, Calvados Lecompte 12 ans	19
Cognac Hennessy XO, Cognac Martell Cordon Bleu	29
Fruit brandy	15

WHISKIES

Johnnie Walker Black, Jack Daniel's N°7	15
Maker's Mark, Jack Daniel's single barrel	17
Woodford Reserve, Laferté Tourbé	17
Glenlivet, Monkey Shoulder	18
Angel's Envy, Macallan	20
Woodford rye	27
Hibiki	40
Yamazaki 12 ans, Lagavulin 16 ans	30
Glenfiddich 12 ans	35

VODKAS

	4cL
Grey Goose, Grey Goose La Poire	20
Tito's	15

RHUMS

Havana 7 ans, Gosling's, Saint James Bio, Diplomático	17
Santa Teresa	23
Zacapa 23	28
Sagatiba Cachaça	15

GINS

Bombay Sapphire	17
Tanqueray Ten, Sakura Gin	18
Hendrick's	19
Monkey 47	28

TEQUILAS & MEZCAL

Don julio Blanco	17
Herradura Reposado	18
Tequila Barajas Anejo	35
Don Julio 1942 Extra Añejo	30
Mezcal	17

CHAMPAGNES

	12cL	75cL
Pommery Brut Royal	19	99
Pommery Rosé Apanage	21	110
Taittinger Brut	19	99
Martini Prosecco	15	55

ROSÉ WINES

Côtes de Provence AOP, Château Sainte-Marguerite, Symphonie	12	52

WHITE WINES

Côte de Gascogne IGP, Lionel Osmin & Cie, moelleux	8	28
Pouilly-Fumé AOP, Domaine Régis Minet, Sauvignon Blanc	12	46
Bourgogne Chardonnay AOP, Jean-Marc Brocard	10	39

RED WINES

Médoc AOP, Château Poitevin, Cru Bourgeois	10	39
Bourgogne AOP, Les Vignerons de Mancey, Pinot Noir	11	43
Côtes du Rhône AOP, Maison Brotte, Les Charmilles	9	35

Every day from 12:00 PM to 10:45 PM.

TO SHARE

Saucisson de Lacaune (médaille or 2024) 12
Dry sausage and pickles.

L'Ossau-Iraty AOP 14
Ossau-Iraty sheep's cheese with cherry jam.

Olives Kalamata 11
Kalamata olives, garlic and Provence herb marinade.

Les Frites au Cheddar 12
Cheddar French fries.

The Croque-Monsieur. 18

Pizza: Margherita or Four Cheese 18

MUST TRY

Le Butternut
Creamy butternut squash soup, roasted chestnuts and whipped vadouvan cream. 16

Soupe à l'oignon 10
Traditional French onion soup, served with crusty bread rubbed with garlic.

Caesar salad (smoked salmon, chicken, classic) 19/17/15

Smoked salmon club sandwich, French fries. 19

Turkey club sandwich (with or without bacon), French fries 17

Fish & Chips 20

Le Smash 24
Brioche buns, beef, Cheddar and caramelized onions.

Le Veggie Burger 23
Confit portobello mushroom, cantal cheese and rocket, sweet potato fries.

Beef Tartare, French fries and green salad 21

DESSERTS

L'Ossau-Iraty AOP 14
Ossau-Iraty sheep's cheese with cherry jam.

Crème brûlée with Tahitian vanilla 10

La pomme 11
Tatin pie, light tonka bean cream.

Les chocolats Valrhona 12
Whipped Jivara ganache, 80% Dominican Republic dark chocolate cremeux, Dulcey cocoa tuiles, almond-hazelnut streusel.

Café Gourmand 12
Coffee with pastries.

From Monday to Friday from 8:00 AM to 12:00 AM. On weekends and bank holidays, from 10:00 AM to 12:00 AM.

All cocktails are freshly made.

We invite you to inform us of any allergies or specific dietary requirements at the time of ordering.

Payment by check is not accepted.
VAT Alcoholic drinks 20%, VAT Food and soft drinks 10%.
Net prices in euros - Services included.

Abuse of alcohol is dangerous for your health, consume with moderation.

Vegetarian

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