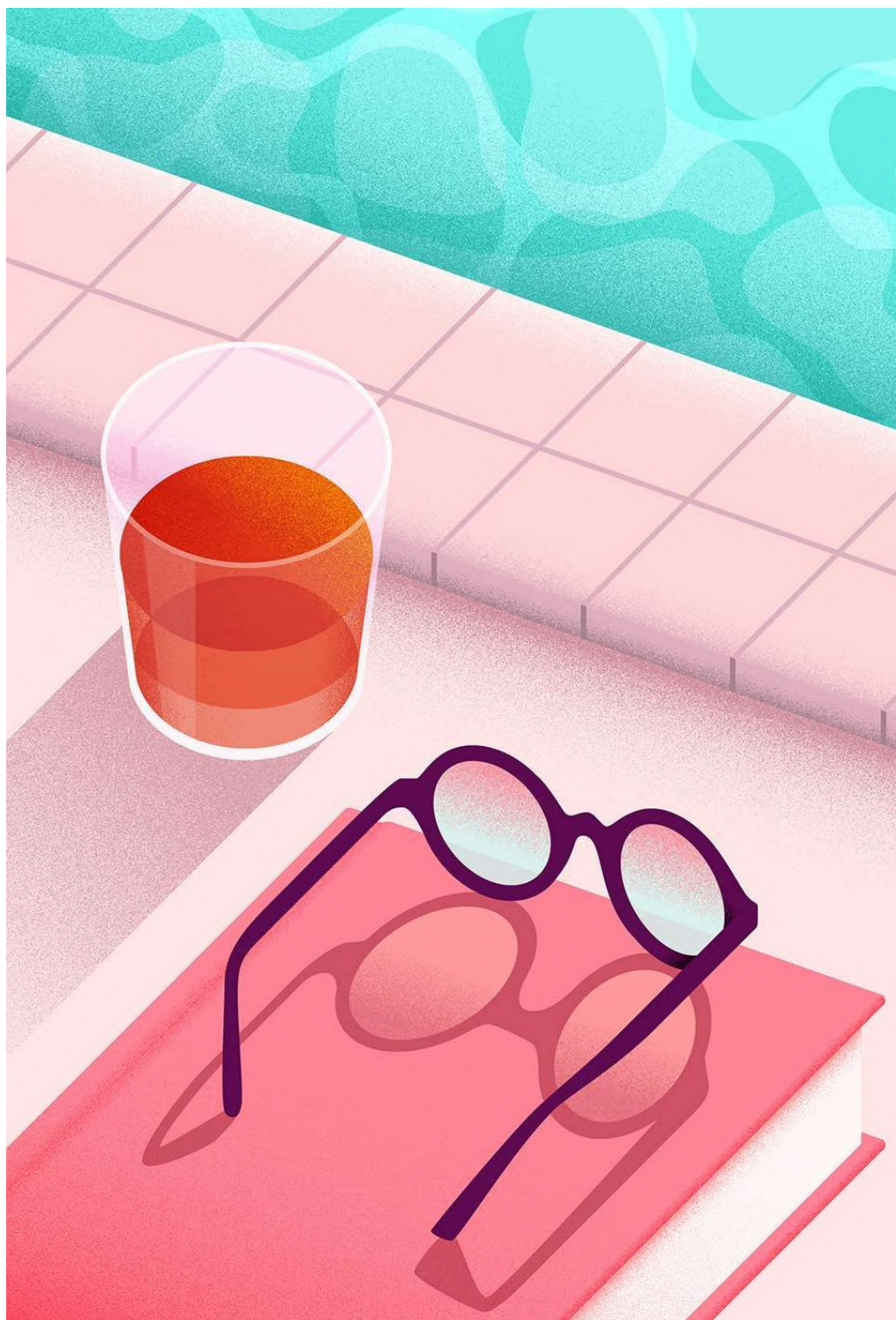


Coquetels, Apéritifs & Tapas



Summer 2023



TAPAS

Grignotage & Co ...



Carte N° 13 , Printemps - Été 2023

18H-23H30

LE GOÛT DU VOYAGE



BUTCHER'S TAPAS

"SAUVAGE" BOARD 23 E

Parma ham 14 months, white ham with black truffle, dry sausage, goat cheese
Tomme de Savoie, Comté 12 months
/ 400gr

DUCK RILLETTES 10 E

"Superproducteur" / 90gr

SPICY CHICKEN RILLETTES WITH LEEKS 10 E

"Conserverie des 7 collines" / 100gr

GARDEN TAPAS

TRILOGY OF MEZZES 14 E

Chickpea cream with sweet potato and curry
basil cream with Parmesan "Superproducteur"
organic red pepper cream "SuperProducteur" / 180gr

ROASTED ASPARAGUS CREAM WITH TRUFFLE "Plantin" / 100gr 13 E

ORGANIC SEAWEED TARTARE WITH RED PESTO "Kaviari" / 90gr 12 E

SWEETNESS

LIÈGE WAFFLE (*2) AND DUO OF SWEET SAUCES 7 E



.CUR TAPAS.

TAPAS FROM THE SEA

SALMON RILLETTES 12 E

"Kaviari" / 90gr

LOBSTER RILLETTES 15 E

"Kaviari" / 90gr

RAPESEED OIL MUSSELS 8 E

"Kaviari" / 120gr

GRILLED SALMON IN OIL FROM FEROE ISLANDS 10 E

"Fangst" / 110grs can

SMOKED TUNA RILLETTES 10 E

"Superproducteur" / 90gr

SNACKING

SUMMER BLACK TRUFFLE CHIPS 7 E

"SuperBon" / 135gr

CRETAN HERBS CHIPS 6 E

"SuperBon" / 135gr

TOMATO DUO 7 E

Mini bowl of cherry tomatoes and dried tomatoes served with a chesse and basil sauce / 150gr

IT'S SO HOT !

CROC "MISTER" 15 E

Ciabatta with herbs, Saint Nectaire,
Comté cream with black truffle, ham with herbs
350gr / (cut in 7)

*List of allergens available on the website and on request

APÉRITIFS

d'Antan & d'aujourd'hui ...



Carte N° 13, Printemps - Été 2023



Quinquinas (6cl)

Byrrh Grand Quinquina	6.00 €
<i>Spices, soft in the mouth (18 %)</i>	
Byrrh Rare Assemblage	11.00 €
<i>Chocolate, dried fruits, nice sweetness (17 %) / Rare</i>	
Bonal	5.00 €
<i>Herbaceous, gentian (16 %)</i>	
Cap Corse Mattei blanc	7.00 €
<i>Corsican Cedrat, light and fresh (15 %)</i>	
Cap Corse Mattei rouge	7.00 €
<i>Roasted candied fruit, quinine (15 %)</i>	
Capéritif	7.00 €
<i>Bitter sweet, rooibos, spices, citrus (16.5 %)</i>	
Quina Maurin	5.00 €
<i>Sweet almond, cherry (16 %)</i>	
St Raphaël ambré	6.00 €
<i>Cocoa, vanilla, nice sweetness (16 %)</i>	
Kina L'Aéro d'Or	9.00 €
<i>Floral, spices, nice bitterness (18 %)</i>	

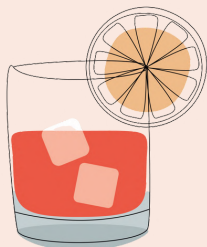
Apéritifs divers (6cl)

Cuvée Jean Lillet rouge*	9.00 €
<i>Suave, ripe fruits/ * 2010 (17 %) / Rare</i>	
Cuvée Jean Lillet blanc*	9.00 €
<i>Fruit and mellow / * 2010 (17 %) / Rare</i>	
Vulcain myrtilles	5.00 €
<i>Blueberries wine (11.5 %)</i>	
Rinquinquin	6.00 €
<i>Peach, very fresh and sweet on the palate (15 %)</i>	
Pastis H. Bardouin Prestige	6.00 €
<i>Saffron, Sichuan pepper /4cl (45 %)</i>	

Vermouths (6cl)

Martini Rubino Riserva	6,00 €
<i>Wooded, vegetal, sandalwood (18 %)</i>	
Martini Ambrato Riserva	6,00 €
<i>Chamomil, honez, bitter (18 %)</i>	
Dolin de Chambéry blanc	5,00 €
<i>Floral, peach, light (16 %)</i>	
Dolin de Chambéry Rouge	5,00 €
<i>Sweet, fruity, spices (16 %)</i>	
Dolin Chambéryzette	6,00 €
<i>Sweet, strawberry (16%)</i>	
Noilly Prat ambré	6,00 €
<i>Cinamon, suave, spices (16%)</i>	
Noilly Prat rouge	6,00 €
<i>Sweet, spices, herbaceous tip, quinin (18 %)</i>	
Carpano Punt e Mes	6,00 €
<i>Herbaccéous, very bitter (16 %)</i>	
Carpano Antica Formula	8,00 €
<i>Vanilla, cloves, round on the palate (16.5 %)</i>	
Mancino Rosso / Bianco	8,00 €
<i>Hebal, spices / Cardamome, citrus (16 %)</i>	
Cocchi Storico	8,00 €
<i>Sweet, cocoa (16.5 %)</i>	
Del Professor Bianco	7,00 €
<i>Herbaceous , fruitéy (18 %)</i>	
Martini Gran Lusso / Rare	10,00 €
<i>Complex et spicy, long aging (16 %)</i>	
Luxardo Antico	7,00 €
<i>Sweet, fruity on cherry amarena, spices (16.5 %)</i>	
Mancino Chinato	9,00 €
<i>Complex, wooded, quinine (17.5 %)</i>	

Cinzano "Vintage" 1950
 Candied prunes, caramelized spices (18 %)
 Round in the palate / **Very rare**
21,00 € / 5CL



Vins Mûtes & Portos (6cl)

Pommeau de Normandie 6.00 €

Caramelized apples (17 %)

Pineau des Charentes 6.00 €

Citrus, honey, vanilla / (17 %)

Pineau H.Fils Extra vieux 11.00 €

Walnut, honey, almond, prunes / * 19 ans (17 %)

Rivesaltes extra vieux 9.00 €

Fig, walnut / * 18 ans (20 %)

Porto blanc Andresen 9.00 €

Almond, mirabelle plum / * 10 ans (20 %)

Porto Kopke 10 ans 9.00 €

Dried fruits, mellow and sweet (20 %)

Porto Graham's 30 ans 16.00 €

Silky, suave, dried fruits (20 %)

Xérès Oloroso 7.00 €

Sec en bouche sur des notes de noisette (18.5 %)

Xérès P.X Valdespino 8.00 €

Suave, sweet, prunes (17 %)

Gentianes (6cl)

Salers 16% / 20% 6.00 €

frank bitterness, lemon zest / more intense

Salers 25% 7.00 €

Sweet bitterness, raspberry notes

Gentiane "La Jeannette" 8.00 €

Fresh, citrus, vine peach (30 %)

Suze saveurs d'Autrefois 11.00 €

Gentian roots, sweet (20 %) */ **Rare**

Bitters & Amaros (6cl)

Martini Bitter Riserva 6,00 €

Nice bitterness, citrus (28,5 %)

Campari 6,00 €

Frank bitterness (25%)

Bordiga verde 7,00 €

Herbaceous, floral notes, dry bitterness (20 %)

Dolin bitter 6,00 €

Light bitterness, fruity and sweet (16 %)

Nardini Bitter 7,00 €

Herbaceous, citrus, star anis (24 %)

Grand Classico Bitter 8,00 €

Nice bitterness, fruity, honey, orange (28 %)

Bitter Delle Sirene 7,00 €

Herbaceous, floral, gentian, vanilla (23 %)

Walcher Bitter BIO 7,00 €

Chamomile, gentian, dry bitterness (25 %)

(Complete list Amaros and bitters on request)

Braulio 8,00 €

Herbaceous and very bitter (21 %)

Canto Amaro Sirene 8,00 €

Lemon, timut, vanilla, sweet (27 %)

Nardini Amaro 8,00 €

Spicy, peppermint (31 %)

Nardini Rabarbaro 8,00 €

Caramelized rhubarb, smooth (19 %)

Amaro Stambecco 8,00 €

Maraska cherry, alpine herbs (35 %)

Amaro Montenegro 7,00 €

Velvety, herbs, spices, citrus (23%)



Softs drinks: + 2.50 euros

COQUETELS

le goût du voyage ...



Carte N° 13 , Printemps - Été 2023



queen B. 12e



Chambéryzette (Strawberry vermouth)
bitter Berto, cucumber syrup, egg white
hint of Buffalo Trace bourbon, lemon
glass rinsed with vanilla from Madagascar

*Fruity, sweet, slightly bitter and sour
like a candy ! 13%*



Loupé Negroni 113e

Noilly Prat amber (vermouth)
Cocchi Americano, Cognac VS
bitter "Loupé" made from gentian
and orange, saffron syrup "Crozet"

*Dry and sweet at the same time with a nice bitterness
like a "Negroni" on a woody and saffron finish 20%*

Funky Punky 112e

White vermouth (la Quintinye Royal)
green Chartreuse, Ruby blanc (malted barley)
organic verjus from Périgord Domaine Siorac
coconut liqueur, dash of absinthe

*Our explosive twist of the iconic "Last Word"
with delicate herbaceous and mineral notes
slightly sour on a nice freshness of coconut/ 17%*



Sicilian Smash 11e

Verbena liquor, lemon, fresh mint, London dry gin
vermouth Dolin dry infused with Timur berries
verbena syrup, organic limoncello

*Short Drinks fresh, slightly sour and sweet
with citrus and vegetal notes / 13,5%*



MARSEILLE

19 DANCE



French Marcel 112e

Cap Corse Mattei with bergamot
passion fruit and passion puree
pastis Henri Bardouin, lime
mango liqueur, Benedictine
top of ginger beer Three cents

An incredible Provençal "MULE", fresh and fruity / 10%

Belle'n Coolers 112e

Montbazillac (sweet white wine)
pear liquor "Belle de Brillet"
salicornia, pisco, lemon, egg white
Fentiman's elderflower lemonade

*Long Drink refreshing, light, fruity and aromatic
on a floral touch and subtle marine tip / 10,5%*





La Duchesse de Rubus / 12€

Gentian Salers 25% with raspberry notes
raspberry brandy, rhubarb bitters
rhubarb syrup, lemon, egg white
Schweppes Premium tonic with hibiscus

Delicate bitterness with fruity raspberry and floral notes / 13%



Parfait Thyming / 12€

Rinquiquin (peach wine), thyme liquor
gin, lemon, relish, homemade rosemary syrup
Mediterranean bitter and rinsed glass
to pastis Henri Bardouin

*Short drink fresh, aromatic, delicate and complex
at the same time / 14%*

BBQ à la Monsieur #2 / 13€

Martini Rubino Reserva infused with wild oregano
sherry Pedro Ximenez, sherry brandy olorosso
rye whiskey Bulleit and glass rinsed with liquid smoke

*Short drink dry, powerful and aromatic
on a delicately smoky finish / 20.5%*

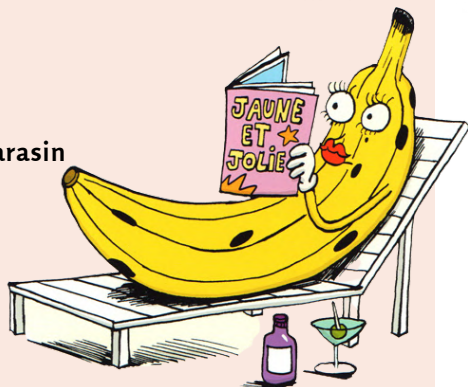
Served with a slice of dried bacon



Banana Colada / 12e

Quina Saint Raphael amber, socchu with sarasin
banana purée and banana cream
cachaça Umburana (aged 2 years in barrel)
amaro di Angostura, lime, egg white

*Short Drink smooth, sweet on a delicious note of
banana, tonka and grilled sarasin / 11.5%*



Pink Playboy / 10e

Rosé Lillet, basil syrup
tomato liquor, balsamic
top of Prosecco

*A summer Long Drink with delicacy
and full of freshness / 12%*

Cherry Mai Tai Spritz / 12e

Quina "Maurin" with cherry and almond notes
shrub coconut - cherry, coconut liqueur
Bacardi Cuatro and Prosecco

*A "TIKI" style cocktail, fruity, sweet and aromatic
on a beautiful freshness, in this 5 th version revisited
and inspired by Martin Cate (SF) / 15%*





LOS ANGELES, California
"THE CITY OF ANGELS"

POST CARD

17200 Buale
501 Buane
OpaLone
California
9125

100% from
SAN FRANCISCO

Chicago

MIAMI The Magic City

Greetings from
LOUISIANA

ORLEANS, LA

Loukoum Délice / 11e

Otto's rose vermouth, violet liquor
pistachio syrup, yogurt liquor
boukha (fig brandy), egg white, lime

*Sweet, creamy and delicately floral, with a flavour
of the famous Ottoman candy for this Cocktail-Dessert / 11.5%*



Nomad's Land / 11e

White lillet infused with Thai basil, lime
Thai basil, black pepper from Kampôt, sugar
pear vodka "Grey Goose", mastiha liquor
cucumber slice and hint of sparkling water

*Refreshing and aromatic like a "Mojito Sauvage"
for our Best Seller low ABV since opening / 12%*



Luchador de Amor / 11e

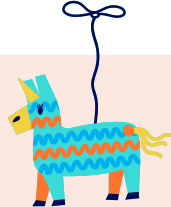
Aperol infused with verbena, honey wine
tequila blanco infused with wiri-wiri pepper
lime, homemade tamarind syrup, egg white

*Our revisited Low ABV version of "Naked & Famous"
with spicy and sour notes, on a nice sweetness
honey and subtle bitter tip/ 11%*



EL AMOR
NUNCA FALLA





La Mule de Cavailon / 11e

Aperitif with melon "Manguin", red port lime, homemade rosemary syrup vodka, Angostura bitters top of ginger beer Three Cents

An explosive "MULE", full of sun, full of freshness on a spicy fruity finish" / 11%



Missionary Downfall / 12e

Pineau des Charentes, pineapple puree apricot liqueur, lemon, mint leaves bitter lime and bitter galanga Bacardi Cuatro rum, a hint of blue Curaçao

"Swizzle" style cocktail, fresh, fruity and delicately spicy for that classic twist MD / 11%

" The Fucking Blue Attitude "

Rasta Moka / 13e



Vermouth dolin red, passion puree, lime "La Blanche" by Christian Drouin (apple brandy) vanilla cocoa cream, cold brew from Ethiopia clarified milk, green cardamom syrup

"Clarified" cocktail, sweet, fruity and silky with delicate roasted notes, on a beautiful freshness of green apple / 13%



PUNCHS BOWLS

Coquetels à partager



Carte N° 13 , Printemps - Été 2023

Fou Fighting 142€

vs 4 pers.

Rinquinquin (peach wine), white vermouth infused with cardamom, yellow chartreuse, gin, honey syrup, lemon, drop of absinthe and top of ginger beer Three Cents

A fruity, aromatic and fresh "Mule" on a beautiful sweetness of honey and ginger / 11 %



Summer Club 142€

vs 4 pers.

Ambassador (quina), strawberry puree, lime passion puree & passion fruit, muscovado sugar vodka and Club Maté Soda

Sweet, fruity, light and delicately caramelized / 12%

Peres Swizzle 143€

vs 4 pers.

White vermouth of Chambéry green Chartreuse, pineapple puree, lime roasted pineapple liquor, Bacardi Cuatro galanga and tonic Premium Matcha

Fruity and herbaceous, on a subtle hint of bitterness/ 13%



NEGRONI

Do it Yourself



Add 1oz
of gin



and 1oz of
campari



to 1oz of
sweet vermouth

in your
favorite
rocks glass,
over ice.

*add lemon
for garnish!



Stir and Enjoy!

Cocktail Workshop

DIY

Do it yourself



The Bar is yours: choose your ingredients according to your tastes & mood, to create your Classic cocktail Aperitivo at your leisure



Negroni Spagliato (1970) 9e

Bitter, red vermouth, Prosecco

Americano(1917) 9e

Bitter, red vermouth (hint of sparkling water at your choice)

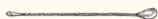
Negroni (1919) & twist 10e

Negroni: Bitter, red vermouth, gin

Twist: Spirit at your choice, red vermouth, bitter

Gins & Spirits

Bombay dry / genever, spices
Nouaison / grape, elderflower, spicy + 1e
Mattei / lemon, laurel + 1e
Roméo's / watermelon, lemon + 1e
Ginifer / pimento, pineapple + 1e
Dr Jaglas / dry, ginseng, bitter + 1.5e
Monkey 47 / spices, citrus, botanical + 2e
Repeater III / coffee, cocoa, cherry + 1e



Bourbon = Boulevardier + 1e
Rubis Blanc (malt) = Rubis Negroni + 1e
Tequila reposado = Rosita + 1.5e
Mezcal = Oaxacan Negroni + 1.5e



Bitters

Martini Riserva / bitter, citrus
Campari / very bitter
Dolin de Chambéry / floral, sweet bitterness
Berto / citrus, spices, gentian roots+ 0.5e
Liquore delle Sirene / fruity, spices + 1e
Luxardo bitter bianco / citrus, spices + 1e
Luxardo bitter rosso / maraschino, sweet+ 1e
"Le Rouge" / lingering bitterness +1e
Walcher bio / chamomile, gentian roots + 1e
Mulassano / herbal, dry, grapefruit + 1e
Nardini bitter / citrus, star anise + 1e
Bordiga Verde / vegetal, herbal, very bitter + 1e
Argala / gentian roots, hibiscus + 1.5e
Gran Classico / fruity, honey, vegetal + 1.5e
Marka (oak cask finish) / spices, woody + 2e

Red Vermouths

Martini Rubino Riserva / woody, vegetal
Punt e Mes / herbal, very bitter
Dolin de Chambéry / fruity, spices, sweet
La Quintinye Royal / vanilla, spices + 0.5e
Noilly Prat / saffron, spices, woody + 0.5e
La Ina / sweet, prunes, spices+ 0.5e
Mulassano / orange, spices, herbs + 1e
Luxardo Antico / sweet, amarena cherry + 1e
gDidante Inferno / spices, bitter, tannic + 1e
Berto Superior / balsamic, wormwood + 1e
Antica Formula / vanilla, cloves, sweet + 1e
Mancino / woody, vanilla, spices + 1.5e
Cocchi Storico / sweet, cocoa, nuts+ 1.5e
Freimester / fruity (stawberry), floral +1.5e
Martini Gran Lusso / spices, woody + 1.5e
Mancino Chinato / woody, chinchona + 2e
Alata / dry, bitter, black fruits + 2e



DRY
MARTINI



Dry Martini

DRY MARTINI L'ORIGINAL (1904) 11e

Orange bitters, equal part of dry vermouth
and Gin or Vodka (choice of accompaniment:
lemon zest, olive or maraschino cherry)

VESPER (1953) 12e

Gin of your choice, Vodka Premium
Kina l'Aéro d'Or, lemon zest

SAKURA MARTINI (2015) 11e

Sake, Gin of your choice, Maraschino, pinch of pink salt

MARTINEZ À LA BYRON (1884) 12e

Genever, Vermouth Martini Gran Lusso (Rare)
Angostura & orange bitters



DIY



Dry Vermouths

- Dolin de Chambéry / citrus, vegetal
- Noilly Prat dry / chamomile, elderflower
- Noilly P. extra dry / white flowers, citrus + 0.5e
- La Quintinye Royal / floral, lemon, Pineau + 0.5e
- Fynbos Revolution / flowers, rooibos + 0.5e
- Mancino / nutmeg, citrus + 1e
- Mulassano / Alpine plants, citrus + 1e
- Carlo Alberto / wild herbs + 1e
- Winestillery Tuscan / dry, herbal, mineral + 1e
- Freimeister extra dry / dry, bitter + 1e
- Cocchi extra dry / cardamom, green apple + 1.5e
- Ramson / spices, floral + 1.5e
- Alata / vegetal, citrus, dry, bitter + 2e

Gins

- Votanikon / mastiha, citrus, vegetal
- Momentum / basil, lemon
- Distillerie de la Seine / plum, genever
- Nouaison / spicy, elderflower, grapes
- Apostoles / yerba maté, mint + 1e
- Mattei / laurel, lemon + 1e
- Louise (local gin / Lyon) / kiwi, citrus + 1e
- Monkey 47 / spicy, botanical, camphor + 2e
- Procera / green genever, honey, pepper + 2e
- Ki No Tea / green tea, delicat + 2e
- Beefeater Burrough's / orange, aged in cask + 2e

Vodkas

- Plantarium / sweet, vanilla
- Squadron 303 / mellow, brioche + 1e
- Siwucha / hint of smoke + 1e
- Oli' Vodka Manguin / wheat, olives + 1.5e
- Squadron Calvados Cask / roasted apples + 2e

SPIRITUEUX

Premiums & d'Exceptions



Carte N° 13 , Printemps - Été 2023

GINS - TONICS

DISTILLERIE DE LA SEINE (44.2%) - Fra. / Mirabelle plum, genever	11,00 €
PLANTARIUM (40 %) - Fra. / Bio / Orange blossom, ginger	12,00 €
MOMENTUM (44%) - Germany / Basil, citrus	12,00 €
TROPICAL PORTERS (42 %) "Old Tom" - Scotland / Sweet, passion fruit	12,00 €
GEMBLUE (40 %) - Belgium / Cucumber, lime zest	12,00 €
LOUISE GIN (42 %) - Fra. - "Lyon 7ème" / Kiwi, timut, lemongrass	12,00 €
MATTEI DRY GIN (40 % - Corsica / Lemon, cedrat, laurel	13,00 €
APOSTOLES (43 %) - Argentina / Peppermint, yerba mate, eucalyptus	13,00 €
UL 92 (41.7%) Holland / Coriander leaves, lemon	13,00 €
ROMÉOS GIN (41 %) - Canada / Watermelon, lemon	13,00 €
ELEPHANT (45 %) Germany / African botanicals, pepper, fruity	14,00 €
AKAYANE "HARU" (46 %) - Japan / Sweet, yuzu, matcha, Sansho pepper	14,00 €
WINESTILLERY (42 %) Italia / Chianti wine, zest, linden, grapes	14,00 €

(5cl)



Three Cents

(Greece) - Sweet bitterness, lemon zest

Schweppes Pink Pepper

(France) - Pink pepper

Archibald / Bio

(France) - Gentian, genever, fine bubbles

Barker & Quin

(South Africa) - Honeybush (flower, honey)

Duroc

(Italia) - Less sweet, dry

Gin
Tónica

RHUMS

EL DESTILADO (BLANC) (41.5%) - Mexico / Vegetal, peppery	11,00 €
COLOMA 8ANS (40%) - Colombia / Sweet, roasted coffee	11,00 €
FLOR DE CANA 12ANS (40%) - Nicaragua / Sweet, vanilla, spices	12,00 €
DOORLYS 12ANS (43%) - Barbados / Dry finish, wooded, spices	12,00 €
BACARDI 10ANS (40%) - Porto-Rico / Vanilla, coconut, caramel, spices	12,00 €
LA MAISON DU RHUM 11ANS (45%) - Panama / Spices, black fruits	13,00 €
LA FAVORITE USOP 14ANS (42%) - Martinique / Toasted, spicy	13,00 €
COMPAGNIE DES INDES 8ANS (40%) - West Indies / Wooded, spices	13,00 €
HAMPDEN (46%) - Jamaica / Intense, spicy, (pepper), wooded	13,00 €
TEEDA OKINAWA 5ANS (42%) - Japan / Honey, tropical, apricot	14,00 €
PLANTATION 2013 (9ANS) (50.2%) - Barbados / Tropical fruits, vanilla	15,00 €
BOCATHÉVA FULL PROOF 15ANS (62%) - Vénézuéla / Bright, fruity	15,00 €
EL DORADO 21ANS (43%) - Guyana / Caramelized fruits, sweet & bright	19,00 €

(5d)



Old Fashioned

Rum of your choice, aromatic bitters, hint of sugar mounted on ice, orange zest & maraschino cherry

Served in 6 CL
+ 1E



WHISKYS - BOURBONS

MONKEY SHOULDER (40 %) - Scotland "Speyside" / Triple malt, honey	10,00 €
SQUADRON "BLENDED" (44 %) - England / Sweet, vanilla, nice balance	11,00 €
STAUNING "KAOS" (46 %) - Danish / spices, light smoke, wooded	12,00 €
STAUNING SMOKE (47 %) - Danish / Very smoky, pepper, spices, cereal	13,00 €
WATERFORD "THE CUVÉE" (50 %) - Ireland / Fruity, spicy, vegetal	14,00 €
HINATORI SANS "BLENDED" (43 %) - Japan / Soft in the mouth, light	13,00 €
KUJIRA SANS (43 %) - Japan / Made from rice & koji, sweet, spiced	20,00 €
FREIMESTER RYE (48.2 %) - Germany / Vanilla, walnut, orange, dry	12,00 €
BULLEIT RYE (45 %) - USA / Honey, spices, wooded, dry finish	12,00 €
BULLEIT BOURBON (45 %) - USA / Peppery, vanilla, sweet	11,00 €
PLATTE VALLEY "CORN" (40 %) - USA / floral, fruity, corn cobs, pecan	12,00 €
ANGEL'S ENVY PORT CASK FINISH (43,3 %) - USA / Ripe fruits, maple	13,00 €
WILLETT POT STILL (47%) - USA / Spices, pepper, pecan	16,00 €

(5d)



Old Fashioned

Whisky of your choice, aromatic bitters, hint of sugar
mounted on ice, orange zest & maraschino cherry

Served in 6 CL
+ 1€

DIGESTIVE LIQUORS



Digestive Liquors

Menthe Pastille Peppermint, pastille Vichy (24 %)	8.00 €
Amarula Creamy liqueur with exotic notes (18 %)	8.00 €
Amaretto Adriatico Roasted almonds, vanilla, salt tip (28 %)	9.00 €
Noyau de Poissy (almond) Dried fruits, almond paste (25 %)	8.00 €
Italicus Bergamot and lemon with floral tip (20 %)	9.00 €
Limoncello Lachanenche Intense flavor, little sweet, zest/ Bio (25 %)	8.00 €
Cold Brew coffee liquor intense and greedy on the palate (25 %)	8.00 €
La Gauloise green / yellow Génépi mint, spices (48%) / sweet, honey (40%)	11.00 €
Verveine du Velay Extra (Addition of Cognac, barrel aged, sweet, woody 40 %)	10.00 €
Chartreuse green / yellow Herbaceous and powerful (55%) / flowers, honey (43 %)	11.00 €

Spirits

Williamine AOP "Morand" Pear flavor, delicate (43 %)	12,00 €
"La Blanche" de C.Drouin Green apple brandy, very fresh (40 %)	11,00 €
Vulson Rhino's Pastoral Fresh and delicate, herbaceous, floral, rye (44 %)	13,00 €
Vodka Squadron aged <u>Calvados cask</u> / roasted apples (40 %)	13,00 €
Beefeater Burrough's Gin <u>Aged of Lillet</u> cask / delicate, sweet, orange (43 %)	13,00 €
Tequila Patron Anejo Sweet, agave honey, vanilla, woody (40 %)	15,00 €
Mezcal the Lost Explorer Ripe fruits, herbaceous, light smoke (42 %)	12,00 €
Arguadente Mavem Candied fruits, spices, leathers, sweet (41 %)	11,00 €
Cognac Bourgoin XO 2010 Very aromatic, lively on the palate (43 %)	13,00 €
Armagnac Comte de Lauvia Out of Age/ complex, chocolate, rancio (40 %)	12,00 €

Premiums Liquors

La Raphaelle (Very old) Sweet, subtle, herbaceous, citrus, ginger (45 %)	17.00 €	Grand Marnier Cuvée 100 a. Dried fruits, nutmeg, gingerbread (40 %)	13.00 €
Chartreuse 9° Centenaire Subtle blend of aged liquors (47 %)	14.00 €	Bénédictine Single Cask Spices, honey, saffron, citrus (43 %)	10.00 €
Chartreuse "Sauvage Cask" <i>Aged 5 months in Port barrels / sweet, woody, red fruits</i>	12.00 €	Amaretto Adriatico Caroni Aged in Caroni rum / tropical fruit barrels (28 %)	13.00 €

LA CAVE

Bières, Vins & Sans Alcools



Carte N° 13 , Printemps - Été 2023

BIÈRES

LE POULPE BIO 6.E

Fra. / 33cl (5%) **Blanche**
Agrumes, fraîche et pimpante

BLUE COAST BIO 6.E

Fra. / 33cl (5.3%) **Blanche fruitée**
Fruité à l'abricot, amertume légère

PANDA BEAR 7.E

Fra./ 33cl - B7&1more (7%) **Blonde**
Base saké et bambou, douce

ASAHI SUPER DRY 6.E

Japon / 33cl (5.2%) **Blonde**
Final net et franc, amertume douce

FOND DE CALE 6.E

Fra. / 33cl - 3 Mâts (5.5%) **IPA**
Fruits exotiques (mangue, litchi)

REDKERRY BIO 6.E

Fra. / 33cl Nauera (7.5%) **Rousse**
Malt grillé, dense et puissante



Beer Bouteilles

VIINS



BLANC

VIRÉ CLESSÉ VÉRIZET 6.E

AOC. Chardonnay / 13cl / 2020 (13%)
Fruité, sec et minéral

ROSÉ

ORÉLIE IGP ARDÈCHE 5.E

Vignerons Ardéchois / 13cl / 2021 (13%)
Fruité, gourmand et élégant

ROUGE

CÔTES DU RHONES AOC 6.E

Les Terrasses de l'Eridan / 13cl / 2020 (13%)
Fruité, souple et rond (Les Alexandrins)

CIDRE BIO FILS DE POMME 6.E

Fr.33cl(5.5%) / "Brut"

POIRÉ BIO FILS DE POMME 6.E

Fr.33cl(3.5%) / "Doux"

CIDRE POIRÉ

Softs Drinks

SOFTS

FRUITS JUICE 6.E

"Le Coq Toqué" Organic / 25cl
Apricot, Apple-Strawberry
Tomato-Rosemary, Blood Orange
Manguo "Boissonerie Paris" 25cl

TONICS 4.5E

Three Cents / 20cl
Duroc dry tonic / 20cl

AROMATIC TONIC 5.E

Schweppes Hibiscus / 20cl

SODAS THREE CENTS 4.5E

Pink grapefruit / 20cl
Ginger beer / 20cl
Mandarin-bergamot / 20cl

SODAS 6.E

Elderflower limonade / 27.5cl
Cola Club Maté / 33cl

SODAS 4.5E

Organic iced infusion / 33cl
Détente (strawberry, basil)
Énergie (sage, lemon, ginseng)

MOCKTAILS

8.50E



OBJECTIF FRAGOLA

Strawberry puree Ponthier, lemon
Homemade Maquis syrup (savory-rosemary)
apple juice A.Milliat

TINY GARDEN

Martini Floréale without alcohol
with notes of chamomile , lemon
Homemade combawa syrup
cucumber slice elderflower lemonade

CARIBBEAN FURY

Mango juice A.Milliat, puree
passion and pineapple puree Ponthier
lime, ginger beer Three Cent

WATERS

PERRIER / 33CL 4.5E

EVIAN / 50CL 4.5E