

SAUVAGE

MIXOLOGISM WINTER TOUR 24



THE ART OF LOW ABV

COQUETELS / APÉRITIFS / TAPAS



THE ART OF LOW ABV COQUETELS



Concept & Inspirations

We imagined a place of adventure, exploration, freedom inspired by the world and its riches.

A place with a Wild spirit, which returns to the origins of taste and forgotten flavors, in order to sublimate them in our Cocktails

We have imagined a place where the past meets the present by restoring the nobility of Apéritifs d'Antan from here and elsewhere for Cocktails with low alcoholic content (low ABV) rich in taste and aromas for a taste journey and sensory.

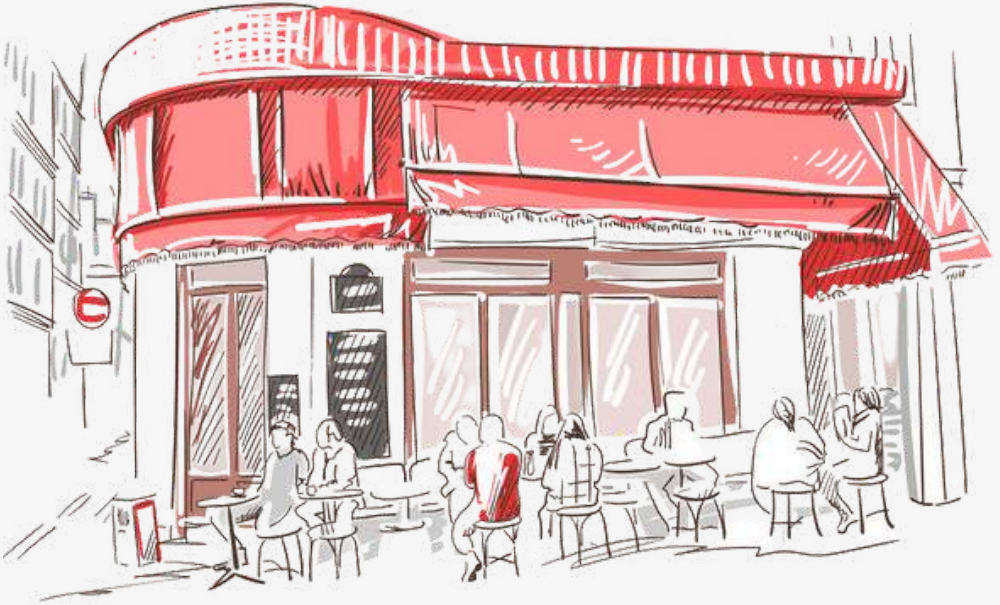
It is in this universe that “slow drinking” is agreed and practiced: the Art of taking the time to share and enjoy a Cocktail while remaining attentive to your senses to better satisfy them.

<< WE ARE SOMEWHERE BETWEEN A WINE BAR AND A COCKTAIL BAR, WITH MOST OF OUR BASE ALCOHOLS BEING WINE DERIVATIVES, WITH AN ALCOHOLIC STRENGTH CLOSE TO THAT OF A GLASS OF WINE .

WHAT WE WANT IS TO TAKE THE CUSTOMER ON A JOURNEY THROUGH TIME AND ACROSS THE WORLD IN A TASTE AND NOSTALGIC DISCOVERY >>

Team Sauvage

Esprit



de Spritz

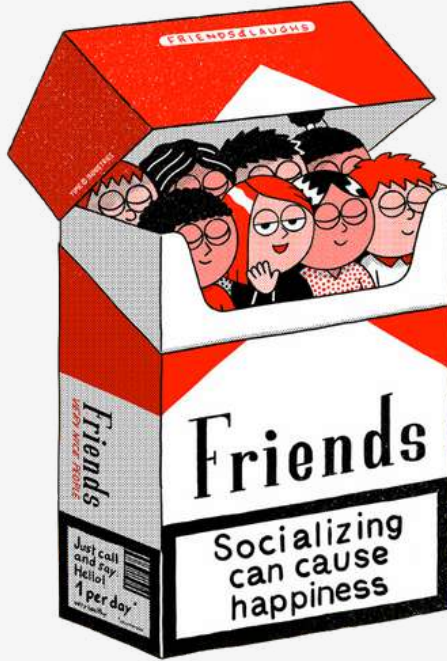
C.Drouin "ABC" aperitif made with apples and spices, Gran Classico bitters Tempus Fugit prosecco and calvados spray on the top

A SPRITZ WITH SWEET NOTES OF ROASTED APPLES AND SPICES WITH A FINISH OF BITTER CARAMELIZED RHUBARB / 13.5%



11E
Direct
Long Drink

Green Smoke



Negroni

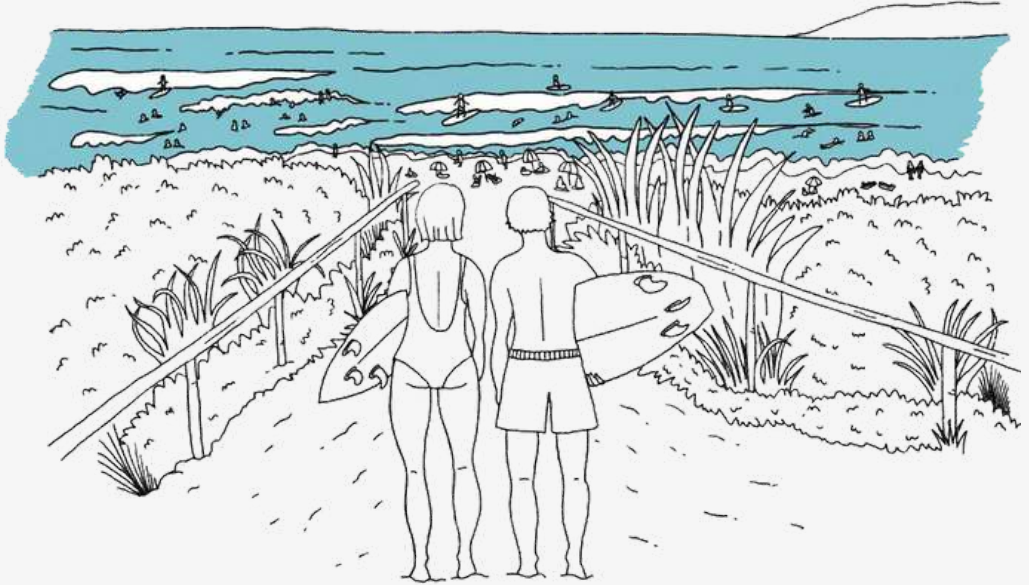
**Bitter Bordiga verde, Cocchi extra dry vermouth
Laphroaig 10-year-old whisky (Islay)
white vermouth Cocchi Americano
vegetable elixir from the Chartreux**

DRY COCKTAIL, VERY BITTER AND VERY HERBACEOUS
WITH A SMOKINESS PERSISTENT AND MARKED IN THE MOUTH / 22%



14E
Mixing Glass
Short Drink

Cocô



Bitches

**Cap Corse Mattei with bergamot and lemon
coconut liquor, lemon, arbequina syrup la
Blanche de Drouin (brandy cider / apples)
lemonade with lemons & olives the Tribute**

DELICATE AND COMPLEX, WITH A BEAUTIFUL FRESHNESS OF COCONUT
AND GREEN APPLE, WITH A MINERAL AND CRUNCHY FINISH / 9.5%



12E
Shaker
Long Drink

Les Jardins



de Majorelle

Chambéryzette strawberry vermouth, Bénédictine vodka, lemon, mint, organic pomegranate juice (milk for clarification), green tea (fruity & floral) ice cube rinsed with orange blossom water

FRUITY, SWEET, COMPLEX AND SILKY ON THE PALATE FOR
OUR "CLARIFIED" VERSION OF ORIENTAL TEA / 11%



12E

Clarified
Short Drink

Mai Tai



Hulha Spritz

Amaro Montenegro, amaretto Adriatico with a hint of salt from the Adriatic Sea caramelized orange liquor China China dark rum Myer's from Jamaica, lime organic apricot white beer

TIKI WITH SWEET CARAMELIZED AND WOODY BITTER NOTES ON A DELICATE APRICOT FRESHNESS AND SALTY HINT / 14%



12E
Direct
Long Drink

Tropical



Lassi

White vermouth infused with ajowan seeds (Indian thyme), banana puree, Brazilian banana liquor, lime, tequila blanco infused with wiri-wiri pepper, Bols yogurt liquor (served on crushed ice)

OUR VERSION OF **LASSI** WITH TROPICAL NOTES, DELICIOUS AND FRESH AT THE SAME TIME WITH A SLIGHTLY SPICY FINISH / 15%



12E Direct
Long Drink

Houpalooza



Daiquiri

Andresen white port vacuum infused
with Victoria pineapple, lime, basil syrup
Germana Umburana cachaça (aged)
hint of kümmel, Caribbean pineapple liquor
glass rinsed with Madagascar vanilla

A REVISITED VERSION OF THE DAIQUIRI, WITH GOURMET NOTES OF PINEAPPLE
ON A FRESHNESS OF BASIL AND DELICATE HINT OF TONKA AND CUMIN / 15%



12E
Shaker
Short Drink

Villa Nova



Margarita

**Kopke 10 years old red port, agave honey
Tequila Patron Anejo, mezcal Madre espadin
Espelette pepper liquor, lime
Mexican Mole bitters (spicy)**

FRUITY NOTES OF VERY RIPE RED FRUITS WITH A BEAUTIFUL ROUNDNESS AND SWEETNESS OF AGAVE, DELICATE SMOKY AND SLIGHTLY SPICY HINT IN THIS PREMIUM VERSION OF THE CLASSIC MARGARITA / 21%



15E
Shaker
Short Drink

Gentleman



Savage

Blueberry wine, yellow Gaultoise, passion fruit and passion fruit puree, tangy concentrate of green apples Monin, calvados Drouin, tomato water liquor, float of ginger beer

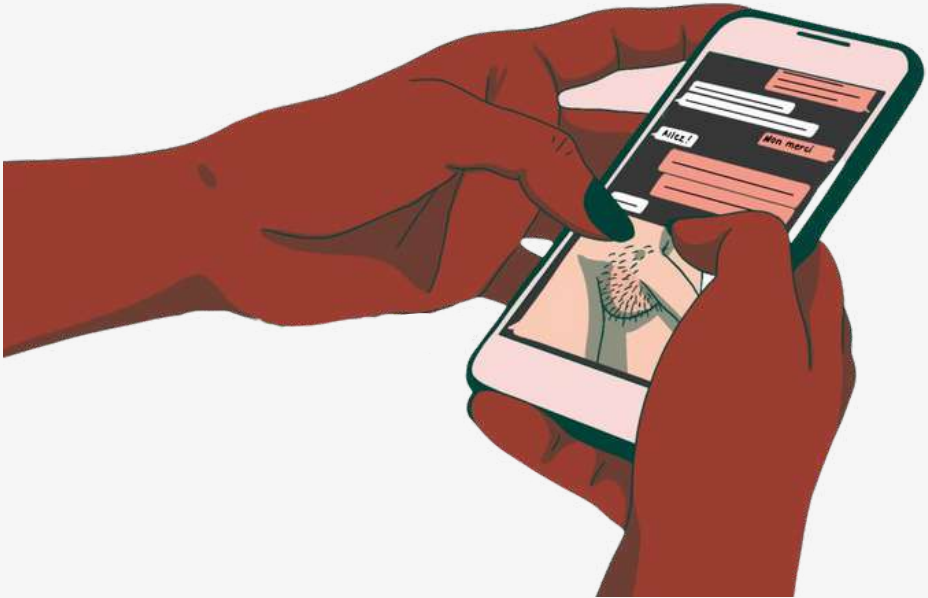
FRUITY NOTES OF BLUEBERRIES AND PASSION FRUIT, MIXED WITH THE FRESHNESS OF GREEN APPLE AND TOMATO ON A HINT OF GINGER / 11%



12E

Direct
Long Drink

Tinder



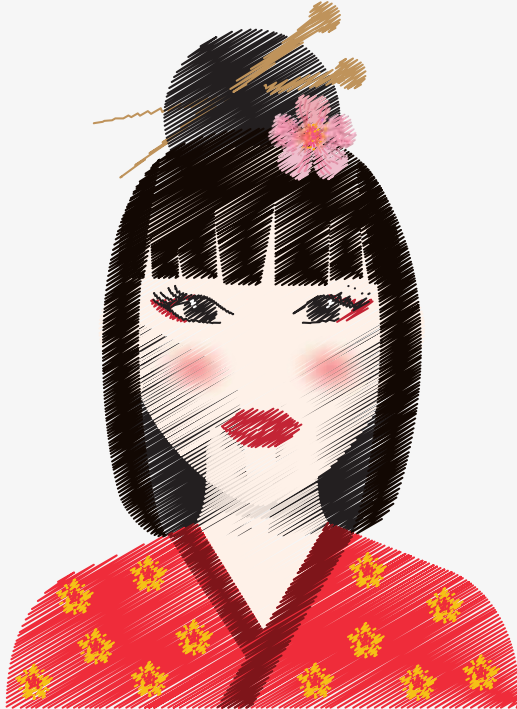
Surprise...

Quina Maurin (cherry-almond), Raspberry brandy Akayane Haru gin, socchu with buckwheat cream foam, sugar, egg white, maraschino liquor

SOFT AND CREAMY COCKTAIL WITH FRUITY NOTES OF RED FRUITS ON A BEAUTIFUL FRESHNESS ON THE PALATE, WITH A DELICATE FINISH OF GRILLED BUCKWHEAT / *SURPRISE MOTHER FUCKER!* / 15%


13E
Shaker
Long Drink

Hokkaido



Highball

Muroka daiginjo sake, yuzu liquor, umeshu Fu-Ki (plum-almond), lemon, Gin infused with Japanese wakame seaweed, mandarin-bergamot soda Three Cents

DELICATE AND COMPLEX, WITH SWEET CITRUS NOTES
WITH A FLORAL FINISH AND HINT OF SEA ALMOND / 9%



13E

Direct
Long Drink

Coquetels



Master

**Noilly Prat amber vermouth, coconut liquor
Cognac Camus ile de Ré Fine Island (VS)
organic cold brew from Ethiopia,
glass rinsed with absinthe**

COMPLEX AND DELICATE, WITH SWEET NOTES OF SPICES ON A BEAUTIFUL
COCONUT FRESHNESS WITH A ROASTED FINISH AND A SALTY TOUCH / 18.5%



11E
Mixing Glass
Short Drink

Caravelle



Tonka Project

Marsala Florio 2007 semi secco 14 years old rum from Guyana El Dorado 21 years, Pineau des Charentes H.Fils 19 years (rare) smoked under bell jar with vine branches and tonka bean / *“limited edition of 70”*

OLD FASHIONED TYPE COCKTAIL, COMPLEX AND SUBTLE NOTES OF RANCIO NUTS, HONEY, SPICES AND HINT OF COCOA ON A DELICATE SMOKE WITH AROMAS OF TONKA / 20.5%



25E
Mixing Glass
Short Drink

Mango



Mambo

**Monbazillac sweet wine, mango liquor
black currant cream from Burgundy, Fino sherry
Traditional white rum "Veritas" (Blend)
lime, cardamom syrup, top with ginger ale**

FINESSE AND DELICACY FOR THIS REFRESHING AND FRUITY COOLER, INSPIRED BY
THE LATEST GUTS OPUS "ESTRELLAS" FOR ITS CALIENTE NOTES / 8%



12E
Direct
Long Drink



Supâ Mentha

**Dry and white vermouths from Chambéry
Paragon cordial with Penja pepper, Mint
green Chartreuse, menthe Pastille (mint liquor)
Supasawa acid mix, vegetable elixir Chartreux**

SLIGHTLY TANGY, WITH HERBACEOUS, MINERAL AND PEPPERY
NOTES ON A BEAUTIFUL MINTY FRESHNESS / 16%



13E
Shaker
Short Drink

Pine - Oh!



Mule

Pineau des Charentes Rastignac infused with hay
eau de vie and plum liquor Wolfberger
Bombay dry gin, Belle de Brillet pear liquor
black lemon bitters, lemon and ginger beer

A MULE WHERE THE FRENCH TERROIR IS HIGHLIGHTED BETWEEN PLUM AND
DRIED NOTES OF HAY, WITH A FRESH FINISH OF PEAR AND GINGER / 10%



12E
Direct
Long Drink

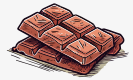
Smash Club



Paradise

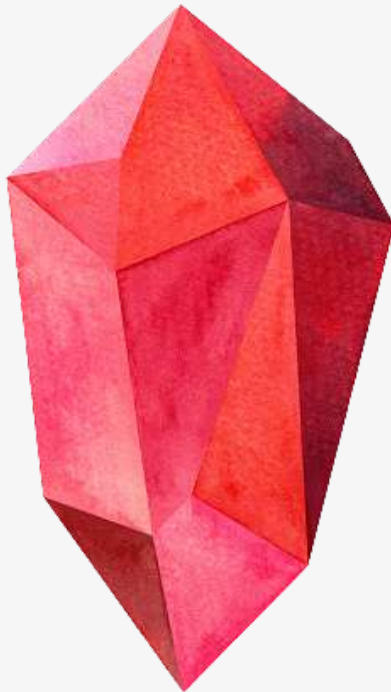
St Raphaël Quina amber, fresh mint, vanilla cocoa cream Tempus Fugit, brownie syrup lime, mezcal, Bacardi Cuatro rum, dashes of absinthe and top of pink grapefruit soda

FRUITY AND SLIGHTLY SMOKY HINT, WITH A BEAUTIFUL FRESHNESS ON THE PALATE WITH GOURMET NOTES OF COCOA / 13%



11E
Direct
Short Drink

Château



Jewell

Cuvée Jean Lillet red 2010 (Rare) Gin Beefeater Burrough's Reserve aged in Lillet barrels (Rare) Marsala secco 4 years old, Green Chartreuse "Savage Cask" aged 6 months in Port cask
"Limited edition of 140"

OUR PREMIUM VISION OF THE FAMOUS "BIJOU" WITH DELICATE NOTES OF BLACK FRUITS AND RIPE GRAPES FROM THE CUVÉE JEAN LILLET ON A SUBTLE HINT OF WOODY AND HERBACEOUS ORANGE / 22%



17E
Shaker
Short Drink

Nomads



Land

**White lillet infused with Thai basil, lime
Kampôt black pepper, Grey Goose pear vodka
cane sugar, mastiha liquor, Thai basil
cucumber slice and top of carbonated water**

REFRESHING AND AROMATIC, "WILD MOJITO" STYLE FOR OUR
BEST SELLER LOW ABV / 12%



11E
Direct
Long Drink

PUNCH BOWLS

COCKTAIL TO SHARE

THE TERM "PUNCH" COMES FROM THE TRANSLATION OF THE HINDI WORD "PANCH" WHICH MEANS FIVE, LIKE THE NUMBER OF INGREDIENTS NEEDED TO PREPARE THE COCKTAIL (ALCOHOL, FRUIT, SUGAR, SPICES, WATER)

OUR PUNCH BOWL SELECTION IS TO SHARE FOR 4 PEOPLE



43 e

PEAR O'MAN

Monbazillac, La Blanche de Drouin (apple brandy) cucumber & cucumber syrup mint, lemon dashes of absinthe Poiré Fils de Pomme

MAURIN MON AMOUR

Maurin Quina (cherry-almond), vodka, fruit and passion fruit puree brandy of beer flowers (exotic notes), lemon saffron syrup, Schweppes hibiscus tonic

PUNCH BIRD PARADISE

Rinquinquin peach pineapple puree Bacardi Cuatro green Chartreuse lime, Peychaud bitte, ginger beer Three Cents

MOCKTAILS

ALCOHOL-FREE

8.50e



SICILIAN GARDEN

Alcohol-free Floréale Martini with notes of Roman chamomile, lemon, slice of cucumber, Three Cents pink grapefruit soda and Le Tribute lemon-olive lemonade

LADY SAUVAGE

Patrick Font organic apple juice, lime, passion fruit puree, verbena syrup hibiscus tonic

CARIBBEAN FURY CLASS

Ponthier pineapple puree, lime, mango juice Alain Milliat fresh mint Three Cents ginger beer

APERITIVO

"DRINK BETTER, DRINK BITTER"



Americano / Negroni / Spagliato

Gins & Spirits

Bombay Dry / juniper, spices
Nouaison G'Vine / grapes, elderberry, spices (+1e)
Louise (Lyon 7) / timut, kiwi, lemongrass (+1e)
Apostoles / yerba mate, peppermint (+1e)
Le Tribute / mandarin, lime, kumquat (+1.5e)
Akayane Haru / pepper, tea, sweet potato (+1.5e)
World Explorer / spicy, ginger, pepper (+1.5e)
Repeater III / coffee, cocoa, vanilla (+1.5e)

Bourbon = Boulevardier (+1e)
Pisco = Quebranta (+1.5e)
Tequila reposado = Rosita (+1.5e)
Mezcal = Oaxacan Negroni (+1.5e)

Americano : vermouth, bitter, (perrier) /

Negroni : vermouth, bitter, gin / 10e

Spagliato : vermouth, bitter, prosecco /

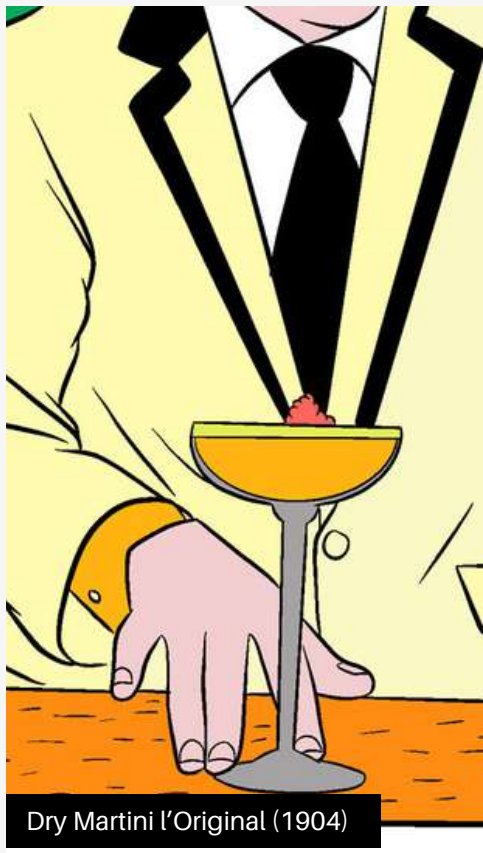
Vermouths

Martini Rubino Riserva / sandalwood, vegetal
Punt e Mes / herbaceous, very bitter
Dolin de Chambéry / fruity, spices, sweet
La Quintinye Royal / vanilla, spices (+0.5e)
Noilly Prat / saffron, spices (+0.5e)
The Nar / pomegranate, thyme, chamomile (+1e)
Mulassano / blood orange, spices, herbs (+1e)
Luxardo Antico / sweet, amarena cherry (+1e)
9Didante Inferno IGP / spices, bitter, tannic (+1e)
Berto Superior / herbs, citrus, licorice (+1e)
Antica Formula / vanilla, clove, round (+1e)
Mancino / bittersweet, vanilla, spices (+ 1.5e)
Casoni Balsamico / balsamic vinegar, round (+1.5e)
Cocchi Storico / sweet, cocoa, nuts (+1.5e)
Martini Gran Lusso / spices, woody (+2.5e)
Mancino Chinato / woody, quinine (+2e)
Alata / dry, black fruits, cherry, bitter (+2e)

Bitters

Martini Riserva / bitter, citrus
Campari / frank bitterness
Dolin de Chambéry / floral, light bitterness
Berto / citrus, spices, gentian (+0.5e)
Liquore delle Sirene / fruity, spices (+1e)
Luxardo bitter bianco / citrus, spices (+1e) 1e)
Luxardo bitter rosso / maraschino, round (+1e)
"Le Rouge" / fine and persistent bitterness (+1e)
Walcher / chamomile, gentian (+1e)
Mulassano / herbaceous, dry, grapefruit (+1e)
Nardini bitter / citrus, anise (+1e)
Bordiga Verde / vegetal, herbaceous, bitter (+1.5e)
Bordiga Rosso / bitter on citrus (+1.5e)
Gran Classico / fruity, vegetal, rhubarb (+1.5e)
Marka (barrel aged) / spices, woody (+2e)

DRY MARTINI



Dry Martini Original: Orange bitter, equal part of Dry Vermouth and Gin or Vodka (lemon or olive zest of your choice) / 11e

Vesper: Gin, Vodka, Kina l'Aéro d'Or / 12e

Sakura M. : Sake, Gin, maraschino / 12e

Vermouths

Dolin de Chambéry / citrus, vegetal
Noilly Prat dry / chamomile, elderberry
Noilly Prat Extra Dry / white flowers, citrus (+0.5e)
La Quintinye Royal / flowers, lemon, Pineau (+0.5e)
Fynbos Revolution / very floral rooibos (+0.5e) 0.5e)
Mancino / nutmeg, citrus (+1e)
Mulassano / Alpine plants, citrus (+1e)
Carlo Alberto / wild herbs (+1e)
Winestillery Tuscan / lively, mineral, lime (+1e)
Freimeister Extra Dry / dry, sharp bitter (+1e)
9Didante Purgatorio IGP / sage, mint (+1e)
Cocchi Extra Dry / cardamom, apple, fresh (+1.5e)
Ramson / spices, floral (+1.5e)
Alata / vegetable, citrus, dry on the palate (+1.5e)

Gins

Nouaison G'Vine / grapes, elderberry, spices
Votanikon / mastiha (sap), citrus
Apostoles / yerba mate, mint (+1e)
The Mermaid / zest, salicornia (marine tip) (+1e)
World Explorer / spicy, ginger, pepper (+1e)
Louise (Lyon 7) / kiwi, timut, lemongrass (+1e)
Olafsson Icelandic / vegetal, citrus, complex (+1e)
Le Tribute / mandarin, kumquat, lemon (+1.5e)
Adamus / fruity, floral, very aromatic (+1.5e)
Procera / green juniper, honey, pepper (+2e)
Beefeater Burrough's / orange, barrel aged (+2e)

Vodkas

Freimeister Sangaste / citrus, almonds, vanilla
Grey Goose / sweet, round, cereals (+1e)
Squadron 303 / soft, brioche (+1e)
Siwucha / tender, smoky hint (+1e)
Oli'Vodka Manguin / wheat, olives (+1.5e)
Squadron cask of Calvados / roasted apples (+2e)

APÉRITIFS



6cl

Fortified Wines & Ports

- Pineau des Charentes** (17%) / honey, vanilla 6e
- Rivesaltes 18a** (20%) / fig, walnut white 9e
- Andresen white Port 10a** (20%) / almond 9e
- Kopke Port 10a** (20%) / dried fruits 9e
- Graham's Port 30a** (20%) / silky, fruity 16e
- Olorosso Sherry** (18.5%) / dry, nutty 7e
- P. Ximenez Sherry** (17%) / prune, suave 8e

Quinquinas

- Bonal** (16%) / herbaceous, gentian 5e
- Quina Maurin** (16%) / almond, cherry 6e
- Byrrh Grd Quinquina** (18%) / sweet spices 7e
- Byrrh Rare Assemblage** (17%) / chocolate 12e
- St Raphael amber** (16%) / cocoa, vanilla 6e
- L'Aéro d'Or** (18%) / orange, spices, bitter 8e

Gentians

- Salers** (16%) / citrus, root 6e
- Salers 25** (25%) / sweet, raspberry 7e
- La Jeannette** (30%) / citrus, peach 8e
- Suze Saveur d'Autrefois** (20%) / sweet 11e

Vermouths

- Martini Rubino** (18%) / woody, sandalwood 6e
- Martini Ambrato** (18%) / chamomille 6e
- Punt e Mes** (16%) / herbaceous, bitter 6e
- Dolin Rouge** (16%) / fruity, spices, sweet 6e
- Dolin Blanc** (16%) / floral, peaches, sweet 6e
- Dolin Chambéryzette** (16%) / strawberry 6e
- Noilly Prat Ambré** (16%) / cinnamon, spices 6e
- La Quintinye Blanc** (16%) / fruity, floral 7e
- Luxardo Antico** (16.5%) / amarena cherry 7e
- Antica Formula** (16%) / vanilla, cloves 8e
- Cocchi Storico** (16%) / nuts, cocoa, sweet 8e
- Martini Gran Lusso** (16%) / spicy, woody, Rare 12e

Cinzano Vintage 1950 (5cl) / candied prunes
Gourmet and round in the mouth, Very Rare 21e

Bitters

- Martini Riserva** (28.5%) / bitter, citrus 6e
- Campari** (25%) / clear bitterness 6e
- Dolin Bitter** (16%) / slight bitterness, fruity 6e
- Berto** (25%) / citrus, spices, gentian 7e
- Luxardo** (30%) / maraschino, absinthe 7e
- Nardini bitter** (24%) / citrus, hint of anise 7e
- Bordiga Verde** (20%) / herbaceous, bitter 8e
- Marka** (35% - barrel aged) / spices, woody 9e

Amaros

- Cynar** (16.5%) / artichoke, bitter sweet 6e
- Amaro Montenegro** (23%) / velouté, 7e
- Canto Sirenne** (27%) / lemon, timut, vanilla 8e
- Nardini** (31%) / peppermint, spices 8e
- Nardini Rabarbaro** (19%) / rhubarb, caramel 8e

Aperitifs

- Lillet White-Red** (17%) / orange, sweet 6e
- Pastis Manguin** (45%) / rosemary, vanilla (4cl) 6e
- Vulcain** (11.5%) / blueberry wine 5e
- Rinquiquin** (15%) / peach, fresh, fruity 6e
- ABC Drouin** (17%) / roasted apples, spices 7e
- Cuvée Lillet 2010** (17%) / fruity, soft 11e

GINS & TONICS



THE ART OF BITTER FRESHNESS

G' Vine Nouaison (45%)-Fra. / elderberry, mineral (grape)	12e
Votanikon (40%)-Greece / citrus, mastiha (plant sap)	12e
Louise Gin (42%)-Lyon 7ème / kiwi, lemongrass, timut	13e
Apostoles (43%)-Argentina / yerba mate, mint	13e
Tropical Porters (42%)-Scotland / sweet, fruity (mango)	13e
Le Tribute (43%)-Esp . / tangerine, kumquat, lime, fresh	13e
World Explorer (42%)-Fra. / ginger, pepper, spicy	13e
Akayane Haru (46%)-Japan / round, yuzu, matcha, pepper	13e
The Mermaid (42%)-Eng. / zest, salicorne, spicy	13e
Elephant (45%)-Germany / sweet, fruity hint, pepper	14e
Adamus (44.4%)-Portugal / floral, fruity, very aromatic	14e
Ki No Tea (45.1%)-Japan / green tea, white chocolate	16e



GIN-TO EXPERIENCE

<< We offer you a refreshing break around a selection of Gins, which, accompanied by its premium tonic, will enhance your gin for an aromatic and taste explosion >>
SERVED IN 5 CL



- Three Cents** (Greece) / Sweet bitterness, lemon zest (10.2gr)
- Schweppes Pink Pepper** (Fra) / pink peppers, spicy touch (8.8gr)
- The Artisan** (England) / citrus, dry finish, very little sweet (3.9gr)
- Limonaderie de Provence** (Fra)-organic / mugwort, citrus, + bitter (5.1gr)
- Archibald** (France)-organic / juniper, gentian, fine bubble, slight bitter (6.8gr)

RHUMS WHISKYS

OLD FASHIONED EXPERIENCE

*<< FOR SPIRITS LOVERS WE OFFER YOU A
CAREFULLY CHOSEN PREMIUM
SELECTION TO BE ENJOYED NEAT,
SERVED IN 5cl OR AS AN OLD
FASHIONED COCKTAIL >>*

Whiskys - Bourbons

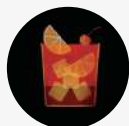
Monkey Shoulder (40%)-Scotland / Triple malts, honey	9e
Squadron Blended (40%)-Engl. / nice balance, vanilla	11e
Stauning Kaos (46%)-Denmark / spices, woody, smoked	12e
PM Single Malt (42%)-Corsica / fruity, woody, caramel	13e
Stauning Smoke (47%)-Denmark / very smoky, cereals	14e
Waterford the Cuvée (50%)-Ireland / fruity, spicy	14e
Hinatori 5a Blended (43%)-Japan / light, vanilla	14e
Kujira 8a (43%)-Japan / rice & black koji, round, woody	20e
Freimester Rye (48.2%)-All. /hazelnut, vanilla, dry	12e
Bulleit Rye (45%)-USA / spices, woody, dry finish	12e
Rittenhouse Rye (50%)-USA / candied citrus, spices	13e
Platte Valley Corn (40%)-USA / fruity, sweet, corn	12e
Buffalo Trace (40%)-USA / spices, vanilla, candied fruits	11e
Woodford Reserve (45.2%)-USA / dried fruits, spices	12e
Angel's Envy Port Cask (43%)-USA / ripe fruits, round	13e
Willett Pot Still (47%)- USA / spices, pepper, pecans	16e

Rhums

Coloma 40%)-Colombia / notes of roasted coffee, round	11e
Rump@blic (43%)-Barbados-Sicily. / caramel, vanilla	12e
Flor de Cana 12a (40%)-Nicaragua / round, delicate, spices	12e
Doorlys 12a (43%)-Barbados / finish dry, woody, spices	12e
Bacardi 10a (40%)-Puerto Rico/ vanilla, caramel, coconut	12e
La Favorite 4a (42%)-Martinique / grilled, spicy, vanilla	13e
Abuelo 12a (40%)-Panama / dried fruits, tobacco, cocoa	13e
Hampden (46%)-Jamaica / intense, red pepper, woody	14e
Teeda Okinawa (42%)-Japan / honey apricot, tropical	14e
Plantation 2013 (50.2%)-Barbados / tropical fruit	15e
Flor de Cana 18a (40%)-Nicaragua / walnut , caramel, vanilla	15e
Bocathéva 15a (62%)-Venezuela / lively, intense, fruity	15e
El Dorado 21a (43%)-Guyana / caramelized nuts	20e



Old Fashioned



Spirits of your choice:
Whiskys, Bourbons or Rums with a touch of sugar, aromatic bitters
served on ice. Orange zest and maraschino cherry.
Served in 6cl / + 1e

SPIRITS-LIQUEURS

<< FOR LOVERS OF SPIRITS AND OTHER
DIGESTIVE LIQUEURS, WE OFFER A
PREMIUM SELECTION TO ENJOY NEAT
OR ON ICE. SERVED IN 5 CL>>

Liquors

Menthe Pastille (24%) / peppermint, Vichy pastille	8e
Amarula (18%) / creamy, exotic notes	8e
Amaretto Noyau de Poissy (25%) / almonds paste	8e
Amaretto Adriatico (28%) / salted roasted almonds	9e
Italicus (20%) / bergamot, lemon, floral	9e
Limoncello Lachanenche (25%) / intense, lemon zest	8e
Cold brew coffee from Honduras (25%) / generous, grilled	8e
Green Gauloise (48%) / génépi, mint, spices	9e
Yellow Gauloise (40%) / sweet, honey, spices	9e
Green Chartreuse (55%) / herbaceous, powerful	10e
yellow Chartreuse (43%) / flowers, sweet, spices	10e
Bénédictine Single Cask (42%) / honey, saffron, citrus	11e
Adriatico Caroni Cask (28%) / tropical fruits (aged in barrels)	13e
Gran Marnier Cuvée 100a (40%) / candied orange, sweet	13e
Chartreuse 9ème Centenaire (47%) / sweet, spices	14e
La Raphaëlle spices (VEP) (45%) / citrus, ginger, sweet	17e

Spirits

La Blanche de Drouin (40%) / green apple, very fresh	11e
Wolfberger raspberry (43%) / fruity, aromatic	11e
Williamine AOP Morand (40%) / intense pear, fresh	12e
Calvados Sélection Drouin (40%) / fruity, light woody	12e
Vulson's Rhino Pastoral (44%) / herbaceous, floral, rye	13e
Oli Vodka Manguin (40%) / wheat, olives,	12e
Vodka Squadron aged Calvados (40%) / roasted apples	13e
Tequila Vecindad Reposado (43%) / spices, pepper	12e
Tequila Patron Anejo (40%) / agave honey, sweet,	15e
Mezcal Madre Espadin (40%) / vegetal, sweet smoke	13e
Socchu with buckwheat (25%) / grilled buckwheat, cereals	11e
Cognac Bourgoin 2010 (43%) / lively, aromatic, woody	13e
Armagnac Comte de Lauvia (40%) / complex, rancio	12e



Our Wines (13cl) / 6e



Côtes du Rhône AOC Terrasses de l'Eridan 2021 Fruity, supple and round (Red) / (13%)

Pinot Noir AOP Château du Carruge 2020 Fruity, light and elegant (Red) / (13%)

Mi-Nuit Chardonnay IGP Domaine Brial (2022) Fruity (peach, pear), mineral (White) / (12.5%)

Monbazillac AOC Domaine Moulin-Pouzy (2018) Gourmet and balanced sweet white wine / (13%)

Fruit Juices & Sodas

Organic "Le Coq Toqué" **fruit juice** (25cl) / 6e
 Roussillon apricot, Pineapple, blood orange
 Tomato-rosemary, Apple-strawberry

Tonics (20cl) / 4.5e
 Tonic Three Cents
 Schweppes Premium Hibiscus Tonic

"Three Cents" **Sodas** (20cl) / 4.5e
 Pink Grapefruit Soda
 Mandarin-bergamot soda
 Ginger beer

Organic iced infusion (33cl) / 5e
 (strawberry, basil, passionflower)
 lemon - lavender lemonade (33cl) / 6e
 Lemon - olive lemonade (20cl) / 5.5e
 Cola Club Maté (33cl) / 6e

Our Bottled Beers (33cl)

Le Poulpe / 6e
 Brasseurs de Méditerranée / Var, (5%) **White beer**
 Citrus (grapefruit), fresh and lively (organic)

The Promise / 6e
 Brasserie Sous le Bois / Ain, (5%) **Pale Ale**
 Beautiful length with citrus notes (organic)

Panda Bear / 7e
 B7&More / Burgundy, (7%) **Pale Ale**
 Sake and bamboo base, soft and vegetal

Fond de Cale / 6e
 Brasserie 3 Mâts / Alsace, (5.5%) **IPA**
 Exotic fruits (mango, lychee)

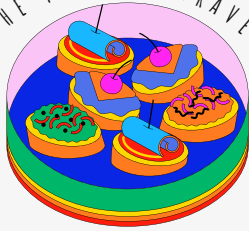
Scylla / 6e
 Brasserie 3 Mâts / Alsace, (5.5%) **Red beer**
 Biscuits, spices, cherry pit

Brut Cider Fils de Pomme / 6e
 Fruity, dry, roasted apples (5.5%) (organic)

Poiré Fils de Pomme / 6e
 Light, mineral, fruity and fresh (3.5%) (organic)

18H-23H30

THE TASTE OF TRAVEL



. OUR TAPAS .

BUTCHER'S TAPAS

BOARD OF THE "SAVAGE" 25 E

Parma ham 14 months, "Duculty" dry sausage, ham cooked with summer truffle, goat's cheese, old Comté AOP 12 months Tomme de Savoie AOP / 400gr

DUCK RILLETTES 10 E

"Superproducteur" / 90gr

SPICY CHICKEN RILLETTES 10 E

WITH LEEK FONDUE
"Conserverie des 7 collines" / 100gr

ORGANIC PORK RILLETTES 10 E

WITH APPLES AND CALVADOS
"Le Motay" / 90gr

WHOLE DUCK FOIE GRAS 22 E

FROM PÉRIGORD
"La Jaumarie" & figues chutney / 100gr

SO HOT!

CROC "MISTER" 15 E

Ciabatta with herbs from "Masa Madre" AOP comté cheese cream with black truffle "Plantin", St Nectaire cheese AOP ham with herbs / 350gr / (cut into 7)

SEA TAPAS

ORGANIC SALMON RILLETTES 12 E

"Kaviari" / 90gr

LOBSTER RILLETTES 15 E

"Kaviari" / 90 gr

SMOKED TUNA RILLETTES 10 E

"Superproducteur" / 90gr

DANISH FRESHWATER TROUT 10 E

SMOKED WITH THYME

"Fangts" / Box of 110gr

MUSSELS IN RAPESEED OIL 8 E

"Kaviari" / 120 gr

GARDEN TAPAS

TRILOGY OF MEZZÉS 14 E

Humus with sweet potato and curry fine Genoa basil cream & Parmesan eggplant caviar with spices / 180gr

ORGANIC SEAWEED 12 E

TARTARE WITH RED PESTO

"Kaviari" / 90 gr

GRILLED ASPARAGUS WITH 12 E

SUMMER TRUFFLE

"Plantin" / 100gr

SWEET

BELGIUM WAFFLES (*2) 7 E

AND ITS DUO OF SWEET SAUCES

