

COCKTAILS

CRÉATIONS

13€

LONG GANACHE ISLAND

Gourmand - Sparkling - Roasted



Tequila Calle 23, Gin Nuage, Rhum Ezili white, Dry Curaçao, Verjus, Cocoa soda

NORMANDIA

Dry - Fruity - Elegant



Calvados des Ambres, Pommeau des Ambres, Grapefruit Schrub, Italicus

AUTUMN LEAVES

Spicy - Salty - Harmonious



Cognac Hennessy VS, Fig & pear purée, Supasawa

BEETLEJUICE

Refreshing - Autumnal - Herbaceous



Gin Nuage, Beet purée, Taragon Schrub, Peach jasmin soda

INDICE 50

Voluptuous - Rich - Perfumed



Rhum Ezili gold, Rhum Damoiseau 50, Greek yogourt, Vanilla sugar, Chartreuse jaune

CLASSIQUES

13€

BLANCHE SOUR

Acidic - Fresh - Fruity



Blanche Armagnac Dartigalongue, Lime cordial, Egg white, Chocolate bitter

COSMOPOLITAN

Sweet - Silky - Gourmand



Vodka Nuage, Dry Curaçao, Lime, Cranberry juice

SAZERAC

Dry - Strong - Aromatic



Whisky Rey Bulleit, Sugar syrup, Angostura, Absinthe, Peychaud bitter

ELDER COLLINS

Fresh - Sparkling - Floral



Gin Nuage, Liqueur Marie Brizard elderflower, Sugar syrup, lemon

ZOMBIE

Fruity - Intense - Subtle



Rhum Ezili wite, Rhum Tiki lovers, Rhum Tiki pineapple, Absinthe, Grenadine, Lemon, Ginger, Cinnamon

MOCKTAILS 9€

COCONUTS FIZZ

Sparkling - Acidic - Gourmand

Coconut milk, Muscovado syrup, Ginger beer

VIRGIN BRAMBLE

Floral - Refreshing - Perfumed

JNPR, Lemon, Violette syrup

GOYAVE VOYAGE

Refreshing - Fruity - Conforting

Apple juice, Pear juice, Guava juice, Citrus Schrub

This menu was created by chef Pierre Glowsak and his crew.



PASTIENGES

To share

CROQUE PASTRAMI. 14€

Beef pastrami, mushrooms, toasted brioche, gorgonzola

SCOTCH EGG. 12€

Breaded egg, sausage meat, honey glazed butternut

ROASTED CAMEMBERT . 15€ ✓

Buttered pears, grilled bread

VEGETABLES ACCRAS. 10€ ✓

Carrot, celery, fresh herbs, red onion, parsnep, chilly

PATE ÈN CROÛTE. 18€

Porc loin, poultry, hazelnut, pickles, salad

PANCAKE BALL. 12€

Cheddar, crispy bacon, Mapple syrup barbecue sauce

CHARCUTERIE. 12€ / 24€

Bayonne ham, homemade pork rillettes

CHEESE PLATE. 18€ ✓

Fromagerie Deruelle

SMOKED HERRING. 10€

Potatoes, fresh herbs, carrot & onions pickles

GYOZAS. 12€

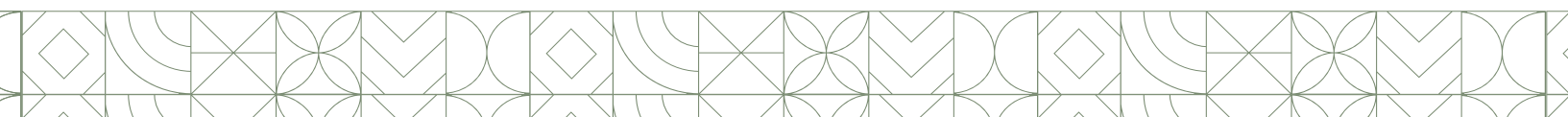
With pork meat, seasonal vegetables, soy, honey, sesame

SHRIMP SPRING ROLLS. 12€

Rice paper, mint, coriander, carrots, turnip, rutabaga, combawa

SURF AND TURF. 12€

Red & yellow beet, fresh mussels, wakamé





To savour

DRY AGING MEATS.

See the dry aging cave

COMME UN CIVET. 27€

Pulled rabbit meat, glazed vegetables, stew juice

AUTUMN TARTARE. 22€

Beef meat, mushrooms fricassée, chetnuts mayonnaise, fries, salad. Prepared by our team

SWORDFISH. 25€

Hot beet humus, fennel, roasted spring onions, sea flavoured mousse

JOHN DORY FISH. 29€

Celeriac, apple, ginger & celery condiment

LAMB. 28€

Cooked tajine style, seasonal vegetables, dried grapes, semolina, citrus

PORK ABANICO. 28€

Marinated with Espelette pepper, mashed potatoes with garlic & fresh parsley, chorizo sauce

SWEET POTATO CONFIT. 20€ 

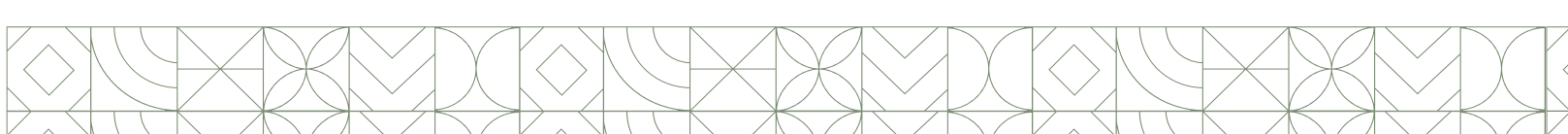
Mushrooms, lemongrass, pears, hazelnuts

FOR THE YOUNGEST 12€

In order to awaken your child's taste buds, we offer them any dish in a small portion.

Free chocolate lollypop. Up to 12 years maximum.

This menu was created by chef Stephan Lopez and his team.



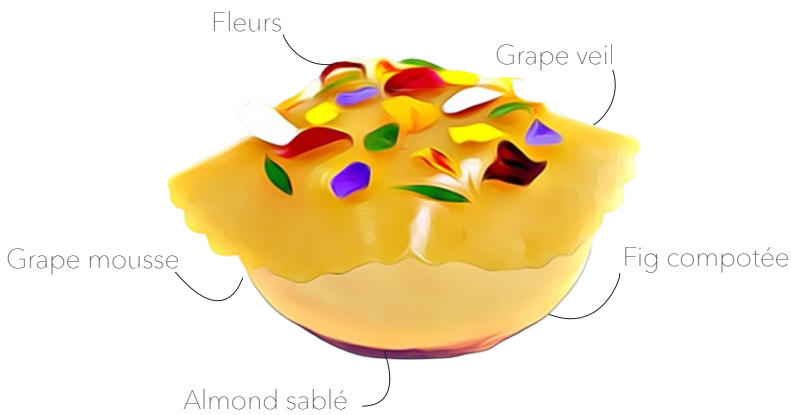
DESSERTS

LA TABLETTE. 14 €

To devour



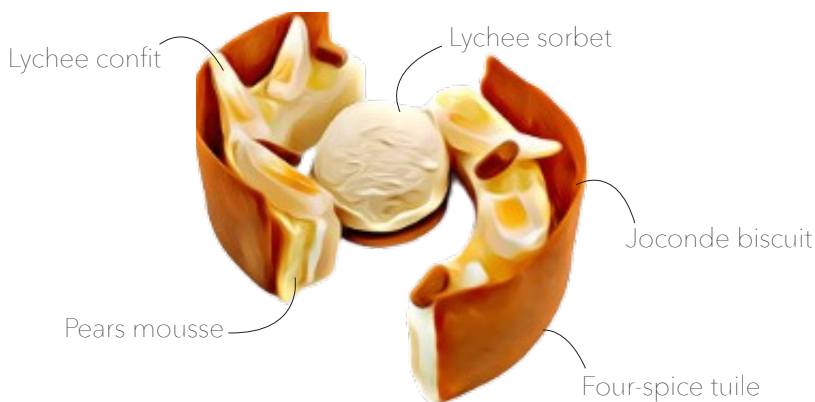
MI-FIGUE-MI RAISN. 12 €



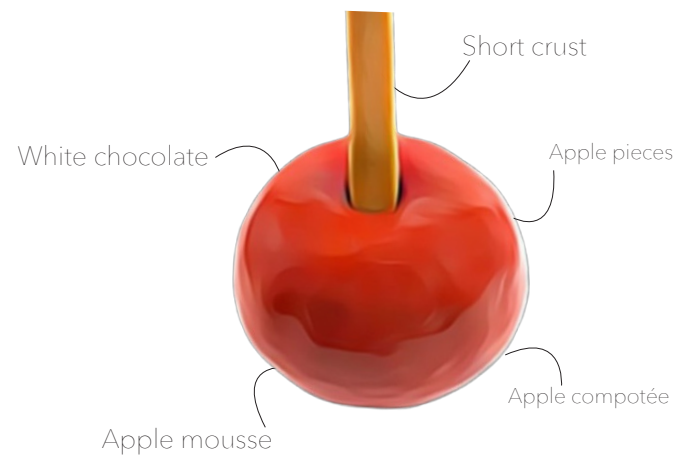
BOUT DE CHOU 12 €



LITCH' VITRINE. 12 € 



LOV' POM. 12 €



This menu was created by chef Jonathan Degent and his dream team.

