

PLEY GROUND

RESTAURANT COCKTAIL BAR



FOOD

Cod eggs Tarama	12
Mackerel Cream	10
Green olive tapenade tzatziki hummus with lemon confit ✓	18
Dry truffle sausage from Maison Montalet	21
Cheese board	20
Meat delicatessen board	18,5
Pâté de campagne with Espelette pepper from Montalet	14
Vegetables basket	
Cucumbers cherry tomatoes radishes tzatziki ✓	22
Pizza Pepperoni	17
Pizza Margherita	15

WINES

15cl 75cl

CHAMPAGNE

Michel Gonet "les 3 Terroirs" Brut Millésime 2013	—	70
Deutz Brut Classic	15	80
Deutz Brut Rosé	—	120

ROSÉ

Château de Pampelonne	8	35
Château de Pampelonne Légende	12	55

WHITE

ALSACE

Alsace Blanc Complantation Nature 2019	—	50
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BURGUNDY

Bourgogne Aligoté 2017 - <i>Dominique Laurent</i>	6	28
Hautes Côtes de Nuits Blanc 2017 - <i>Domaine Bonnardot</i>	12	54
Chablis 2019 - <i>Dominique Gruhier</i>	—	68
Chassagne-Montrachet 2019 - <i>Domaine Blain-Gagnard</i>	—	154
Meursault Limozin 2018	—	165

LOIRE

Saumur Blanc Saint-Cyr en Bourg - <i>Domaine Arnaud Lambert</i>	—	38
Sancerre Le Tournebride 2019 - <i>Vincent Gaudry</i>	15	63

SOUTH REGION

Château de Pampelonne Blanc	9	39
Jurançon Moelleux Cuvée "Mon Plaisir" 2017 - <i>Domaine de Souch</i>	—	54

RHÔNE VALLEY

Côte du Rhône 2018 - <i>Clos du Mont Olivet</i>	—	48
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RED

BORDEAUX

Château de l'Hermitage Bordeaux 2017	—	25
Saint-Emilion 2018 - <i>Château Rocher Figeac</i>	12	58
Bordeaux Graves - 2012	—	93

BURGUNDY

Bourgogne Hautes Côtes de Nuits "coup de foudre" - 2020	—	46
Bourgogne Pinot Noir 2019 - <i>Domaine Georges Roy</i>	10	48
Nuits-Saint-Georges 2019	—	154

SOUTH REGION

Château de Pampelonne Rouge	8	39
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RHÔNE VALLEY

Côte du Rhône (biological) 2018 - <i>Stéphane Usseglio</i>	6,5	28
Crozes hermitage 2019 - <i>Domaine des Entrefaux</i>	—	61

BEERS

Volcelest Blonde 5,7% 33cl	8
Volcelest Oatmeal Pale Ale 5% 33cl	8
Volcelest Triple 8% 33cl	8
Draft beer Heineken (25cl)	6
(50cl)	11

HARD SELTZER

Natz Lemon Infusion 5% 33cl	8
Natz Black Tea Infusion 5% 33cl	8

COCKTAILS

Spritz / Apérol, Prosecco, Perrier	15
Moscow Mule / Russian Standard Platinum, Lime Juice, Ginger Beer	15
Antipop / Calvados Lecompte 5 years, Maraschino, Lavander Bitter, Aquafaba, Lime & Lemongrass Cordial, Antésite, Lime Juice	15
Studio / Haku vodka, Rhubarb bitter, Ginger passion fruit puree, Peppermint Kombucha	15
Radiostar / Saint James, Pimm's n°1, Velvet Falernum, Pineapple Juice, Raspberry puree, Lime	15
Bonnette / Vermouth La Quintinye, Saint Germain, Blueberry Fresh Mint Kombucha	15
Gaga / Thyme-infused Campari, St Raphael, Red Quina Watermelon juice, Lemonade	15
François 1er / Sage-infused Roku Gin, Vermouth Carpano white Blackcurrant cream Bergamot juice, Ginger Ale	15

SOFTS DRINKS

SODAS

Coca-Cola 33cl	6
Coca-Cola Zéro 33cl	6
Tonic 20cl	8
Ginger beer 20cl	8
Ginger Ale 20cl	8

JUICE

Fruit juice (Apple, Pineapple, Tomato)	6
Syrup (Grenadine, Mint)	4

KOMBUCHA

Ginger & Lemon Refeel Kombucha	10
Red berries & Hibiscus Refeel Kombucha	10
Blueberry & Elderberry flower Refeel Kombucha	10
Peppermint Refeel Kombucha	10

WATERS

Evian 33cl	4
Evian 50cl	6
Evian 1L	8
Badoit 50cl	6
Badoit 1L	8
Perrier 33cl	6

HOT DRINKS

Espresso, Noisette, Decaffeinated	3,5
Americano, double espresso, Long Coffee	5
Cappucino, Grand crème	8
Tea	6
Hot Chocolate	6