

EDGAR & ACHILLE

HÔTEL & RESTAURANT

HOT DRINKS

Espresso	2,5€
Long black	2,5€
"Noisette"	3€
Double espresso	5€
Flat white	5€
Cappuccino	5€
Valrhona hot chocolate	6€
Valrhona viennese hot chocolate	6,5€

Plant-based milks available

MARIAGE FRÈRES TEA 5,5€

FUJI-YAMA

Japan green tea

MARCO POLO

Black tea with red fruits

THÉ SUR LE NIL

Green tea, with lemon

EARL GREY IMPERIAL

Black tea with bergamot

CHIC DES PLANTES INFUSIONS 5,5€

CHIC CHAI

Cinnamon, ginger, cardamom, lemongrass, cloves

VERBENA

Lemon verbena

FANTASMA

Ginger, passionflower, cardamom, pink berry, lemon, juniper berry, bay leaf, cornflower

RÉCOLTE D'HIVER

Cinnamon, licorice, sweet orange, cardamom, star anise, linden, rosehip

SOFTS

Purezza filtered still or sparkling water	3€
Original coke/ zero Coke - 33cl	5€
Homemade Ginger beer	5€
Homemade Lemonade	5€
Lemon peels, Verbena, Ginger	
Meneau Peach green tea - 25cl	5,5€
Meneau fruit juice - 25cl	5,5€
Apple, pineapple, apricot, tomato	
Meneau Smoothie	5,5€
Strawberry and raspberry, Pineapple and banana	
Pressed juices	6€
Orange, grapefruit, lemon	

SWEET BREAK

Roasted apricots with rosemary, pistachio crunch ice cream	12€
Warm chocolate cake with praline centre and vanilla ice cream	10€
Strawberries, caramelized rice, yogurt-basil ice cream	11€
Vanilla and tonka bean crème brûlée	10€
Coffee or tea with a sweet bite	10€

SALTY BREAK

Chilled seasonal soup	10€
Creamy burrata from Puglia to share (300g), strawberries, tomatoes	24€
Thinly sliced Serrano ham (100g)	14€
Veggie curry-coco croquettes, fresh labneh	10€
Smoked mackerel rillettes with pink peppercorns and wholegrain mustard	11€
Grilled chistorra sausage & guindilla peppers	11€
Salt cod fritters, spicy aioli	10€
Homemade fries	5€
Charcuterie board	22€
Lomo, Serrano ham, chorizo, truffle ham	
Selection of aged cheeses	12€
Red bean dip, chipotle, dill, popcorn	10€

HAPPY HOUR

FROM 4PM TO 8PM

MONDAY TO SATURDAY

PINT OF BAPBAP LAGER 6€

GLASS OF WHITE, RED OR ROSÉ WINE 6€

APEROL SPRITZ 9€

GIN TONIC 8€

SOBER (WITHOUT ALCOHOL) 7€

SIGNATURES COCKTAILS 15€

PANDA BASIL SMASH

Panda gin, lemon juice, sugar, basil

ESPRESSO MARTINI

Vodka, coffee liqueur, cane sugar syrup, espresso

PREMIUM SPICY MARGARITA

Tequila, Cointreau, Humo Chipotle, lime juice

STRAWBERRY KISS

Vodka, passion fruit, strawberry juice, lemon juice, mint

TIMELESS COCKTAILS 12€

FRENCH 75

Gin, fresh lemon juice, cane sugar syrup, champagne

ISLAND THRILL

Vanilla-infused rum, freshly pressed orange and lemon juice, a hint of cinnamon.

MOJITO

Bacardi rum, cane sugar, lime, mint leaf, sparkling water, Angostura bitters

BOULEVARDIER

Campari, Bourbon, Red Dolin Vermouth

SOURS 11€

PISCO MARACUJA SOUR

Pisco Demonio de los Andes, Fair passion liqueur, fresh lemon juice, sugar syrup, egg white

AMARETTO SOUR

Bombay gin, Dolin white vermouth, Chambord wine, fresh lemon juice, sugar syrup, egg white

WHISKY SOUR

Bourbon, lemon juice, sugar syrup, egg white
+3€ for the spicy version

SPRITZS 12€

APEROL SPRITZ

Aperol, prosecco, sparkling water

ST. GERMAIN SPRITZ

Liqueur St-Germain, prosecco, sparkling water

PASSION SPRITZ

St-Germain liqueur, prosecco, sparkling water

CAMPARI SPRITZ

Campari, prosecco, sparkling water

MÛLES 12€

GERMAIN MÛLE

St-Germain liqueur, Gray Goose Vodka, homemade ginger beer

MOSCOW MÛLE

Gray Goose vodka, house ginger beer, lime

LONDON MÛLE

Bombay gin, house ginger beer, lime

JAMAÏCAN MÛLE

Amber rum, homemade ginger beer, lime

MOCKTAILS 11€

PURPLE NIGHT

Freshly squeezed grapefruit, pineapple juice, violet syrup

LE COSY

Fresh cucumber, fresh mint, strawberry puree, peach syrup, iced tea

SOBER

Freshly squeezed orange juice, Belvoir Ginger, freshly squeezed lemon juice, fresh mint, ginger beer

CHAMPAGNES 14cl 75cl

Deutz Brut	17€	110€
Champagne Greno, by maison POMMERY	13€	75€
Kir royal	15€	
Prosecco	8€	45€

BEERS AND CIDERS 25cl 50cl

DRAFT BEER

BAPBAP Blonde Pilsner	4,5€	8,5€
BAPBAP NEIPA	5€	9,5€

BOTTLE

BAPBAP Wheat Beer - 33cl	6,5€
Pinksun Non-Alcoholic Pale Ale - 33cl	6,5€
Pinksun Non-Alcoholic IPA - 33cl	6,5€
Raw cider Sassy - 33cl	6,5€
Pink cider Sassy - 33cl	6,5€

4cl

SPIRITS

WHISKY

Nikka from the barrel From Japon	11€
Angel's Envy Bourbon	14€
Cao Ila 12 ans Peated	13€

RUM

Rum Clément XO Aged 6 years in bourbon casks	14€
Rum JM VSOP Aged 5 years in bourbon casks	12€
Santa Teresa Venezuelan ron, "solera" method	12€
Eminente Cuban Rum, aged 7 years in whisky casks	14€

VODKA

Grey Goose	10€
Zubrowska Flavoured with bison grass	9€

GIN

Gin Panda Flavoured with bison grass	10€
Gin Belle Rive Citrus notes	13€

TEQUILA

Don Julio Blanco	13€
Patrón XO café	13€

APERITIFS & DIGESTIFS

Chartreuse	7€
Calvados sassy	10€
Calvados morin	7€
Amaretto	7€
Ricard	6€

COGNAC & ARMAGNAC

Armin 6 years	7€
Armin 20 years	15€
Cognac île de ré	10€

ROSÉS WINES 14cl 50cl btl

CHATEAU ROUBINE MÉDITERRANÉE	7€	23€	32€
Grenache			
Frank attack, charming, aromas of exotic fruits (passion fruit), freshness, deliciousness, notes of pink grapefruit, lime.			

MAISON SAINT AIX	45€
COTE AUX D'AIX-EN-PROVENCE	
Grenache, Syrah, Cinsault	
Pale color, with aromas of red berries, citrus fruits, and white flowers.	

RED WINES

BORDEAUX	14cl	50cl	btl
CHATEAU CAZEBONNE GRAVE AOC (BIO)	8€	32€	40€
Cabernet Sauvignon			
Fine nose of candied red fruits and undergrowth, round, full mouth with fresh and delicious fruits.			

CHATEAU LA DILIGENTE	49€
PUISSEGUIN, SAINT EMILION, AOP	
Cabernet sauvignon, Cabernet Franc, Merlot	
Frank attack, ripe fruits in harmony, Château La Diligente seduces with its spicy freshness and its beautiful depth.	

BOURGOGNE	14cl	50cl	btl
BOUCHARD AÏNÉ & FILS	7€	23€	32€
VIN DE FRANCE			
Pinot noir			
Gourmet and fruity with great power. Aromas of chocolate mingle with more menthol notes on silky tannins. The finish is long with mixed fruit and fine woody aromas.			

DOMAINE PIERRE LAURENT	72€
BOURGOGNE HAUTE-COTES SE NUITS	
Pinot noir	
It captivates with its finesse, its captivating aromas and its delicately velvety finish.	

LANGUEDOC ROUSSILLON	14cl	50cl	btl
DOMAINE BOYER DE BAR	8€	32€	40€
COMBE CROZE			
Cabernet Sauvignon			
Lively red fruits on the nose, very different on the palate. Lighter body for a Cabernet.			

CHATEAU DE LASCAUX	44€
PICHS SAINT LOUP AOC	
Syrah, Grenache, Mourvèdre (BIO)	
Notes of red fruits, blackberries, blackcurrants, and black olives. Also hints of juniper. A peppery finish.	

RHÔNE

CHATEAU SIMIAN	7€	23€	32€
VIN DE FRANCE			
Syrah, Caladoc, Merlot, Alicante			
A deep purple robe. A refined and powerful nose, revealing numerous aromas of ripe fruit (redcurrant, blackcurrant, raspberry...) and sunshine. A generous wine, displaying a beautiful structure and great potential.			

CHATEAU CHAPOUTIER	50€
RASTEAU LES GADILLES	
Grenache, Syrah (BIO)	
Freshness and tension on the palate with notes of pear and apricot.	

WHITE WINES

BORDEAUX	14cl	50cl	btl
CANON CHAIGNEAU	7€	23€	32€
BORDEAUX BLANC			
Sauvignon Blanc et gris, sémillon			
Lively, aromatic, with floral and citrus notes.			

BOURGOGNE	14cl	50cl	btl
CAVE DE LUGNY	7€	23€	32€
MÂCON AOP			
Chardonnay			
Fruity, round and elegant wine, combining freshness and length on the palate. Its minerality is characteristic of the Chardonnay terroir.			

DOMAINE L&C POITOUT	45€
BIENNOMMÉE, CHABLIS AOP	
Chardonnay	
Fleshy mouth, nice roundness, fruit aromas candied and pear distillate.	

LOIRE	14cl	50cl	btl
DOMAINE DE BELLEVUE	7€	23€	32€
SAINTE-POURÇAIN AOP			
Sauvignon blanc, Chardonnay			
The palate is marked by round flesh nuanced by a very pleasant tangy finish, enhanced with notes of yellow fruit.			

DOMAINE RÉGIS MINET	53€
POUILLY-FUMÉ VIEILLES VIGNES	
Sauvignon blanc	
Delicate aromas of ripe and exotic fruits, juicy, invigorating, marked by citrus freshness and enhanced by chalky minerality.	

RHÔNE

CHATEAU CHAPOUTIER	50€
CROZES-HERMITAGE	
Marsanne	
Freshness and tension on the palate with notes of pear and apricot.	

SUD-OUEST	14cl	50cl	btl
DOMAINE CAZES	7€	23€	32€
CÔTES CATALANES IGP			
Rolle			
Elegant and expressive nose, floral and fruity evoking acacia flowers and white peach with a hint of lemon zest. In the mouth it is light, fresh and pleasant.			

DOMAINE LAPORTE	62€
SANCERRE LES GRANDSMONTAINS	
Pinot noir (BIO)	
Fresh, with notes of red fruit, it seduces with its finesse and delicately tangy finish.	

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L'abus d'alcool est dangereux pour la santé. À consommer avec modération.
Prix nets en euros TTC selon les dispositions réglées par le décret n°2002-1467 en date du 17 Décembre 2002.

Tarifs en Euros. Toutes taxes et service inclus. Les chèques ne sont pas acceptés.