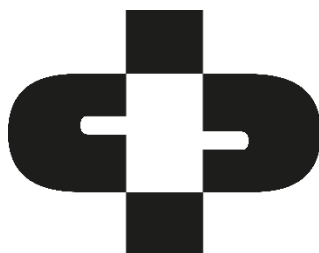


BAR AND SNACK MENU



COCKTAILS

Signature Cocktails

By Jérémy Lauhié

Rosalia 15

Fruity, indulgent, tangy

Odvi Blanche Armagnac • Wild strawberry • Rhubarb • Verjuice

Fleur de Pêche 15

Fruity, wine-like, lightly bitter

Lillet Blanc • Elderflower • Peach-infused June

Amaro Vita 15

Tangy, bitter, refreshing

Carpano Dry • Italicus • Campari • Lemon • Grapefruit tonic

Sunset Lover 15

Exotic, indulgent, tangy

Planteray Three Stars rum • Coconut • Pineapple • Lime • Hibiscus • Peychaud's Bitters

MOCKTAILS

Souffle d'Orient 11

Fresh, tangy, thirst-quenching

Mint green tea • White Penja pepper • Verjuice • Honey

Green Kiss 11

Fresh, herbal, tangy

JNPR No. 3 • Fresh mint • Cucumber • Verjuice

Seasonal Classics

Aperol Spritz 13

Fruity, wine-like, refreshing

Aperol • Prosecco • Sparkling water

(Also available as Saint-Germain Spritz, Limoncello Spritz, Campari Spritz, etc.)

Clover Club 13

Tangy, fruity, indulgent

Raspberry • Lemon • Gin

Dark and Stormy 13

Tangy, woody, spicy

Lime • Ginger beer • Dark rum

Espresso Martini 13

Bold, complex, indulgent

Sugar • Espresso • Coffee • Nuage vodka

VINS (12cl | 75cl)

ROUGES

Loire

8 | 43

Les justices – Saumur Champigny

Bamboches 2023

Cabernet Franc – Dark fruit meets green aromatics, lifted by bright, generous tannins.

Beaujolais

60

Kévin Descombes – Moulin-à-vent 2022

Gamay – Black fruit and silky tannins. Vibrant and indulgent.

Bourgogne

50

Domaine Sextant – Coteaux-bourguignons 2023

Pinot Noir – Light and fresh, with fine tannins and lively red fruit. An appetite-opener.

Auvergne

48

Domaine des Trouillères – Puy-de-Dôme

Bouche à Z'Oreilles 2022

Pinot Noir – Elegnt and smoky on volcanic soil. Ripe red fruit, depth and minerality.

Rousillon

56

Domaine Gauby – Côtes Catalanes

Les Calcinaires 2022

Syrah, Mourvèdre, Grenache, Carignan –

Power contained. Dark in color, full of fruits and firm structure.

Rhône 32

Domaine du Petit Oratoire – Vdf

Copains 2023

Cinsault, Grenache, Carignan – Easy, fruity and made to share.

ROSÉS

Provence 8 | 40

Domaine de la Terre Promise – Côteaux-Varois-en-Provence

L’Apostrophe 2024

Grenache, Cinsault, Carignan – A gastronomic take on Provençal rosé.

BLANCS

Rhône 7 | 32

Domaine du Petit Oratoire – Vdf

Plein Sud 2024

Grenache, Viognier et Clairette – Expressive but not over-powering, with a nice balance between freshness and structure.

Loire 55

Les justices – Saumur

Juste 2023

Chenin – A lightly nose, a clean mouthwatering palate. A beautiful Chenin through and through.

Bourgogne 66

Fanny Sabre – Bourgogne 2023

Chardonnay – From old vines between Meursault and Pommard, crafted by a talented winemaker. A standout Burgundy

Alsace	42
Domaine Brand – Vdf	
Retenez son nom 2022/2023	
Sylvaner – Fresh, vibrant and mineral – a pure expression of Alsatian palate.	
Rhône	50
Domaine Face B – Vdf	
Yoshi 2023	
Muscat à petit grains – Aromatic with notes of lychee and pineapple. A touch of salinity at the finish.	
ORANGES	
Alsace	55
Domaine Brand – Alsace	
L’oiseau et le bouquet macération 2023	
Muscat – A beautifully crafted orange wine with lush, exotic aromas.	
BULLES	
Bourgogne	35
Domaine Sextant – Vdf - Ecume 2023	
Aligoté, Pinot Noir – A joyfull, fruit-forward sparkling for any moment worth celebrating.	
Champagne Maison Ayala	
Glass	15
Bottle Brut	75
Bottle Blanc de Blanc	110

SOFTS

COLD DRINKS

NON-ALCOHOLIC SPARKILING DRINKS

Le French Bloom Rosé

Rose petals, notes of wild berries
and white peaches.

Bottle 30

BEER (33cl

White 8

Blonde 8

IPA 8

SODAS

Coca-Cola 7

Coca-Cola Zéro 7

Tonic 7

Grapefruit Tonic 7

Ginger Beer 7

SPARKILING DRINKS

Kombucha 7

Cidre Brut Bio 8

ORGANIC FRUIT JUICE

Season Juice 7

GLASS OF FRESH FRUITS JUICE

Jus of day 7

Signature Iced Tea 8

HOT DRINKS

CAFÉS par Lomi :

Espresso	3
Double Espresso	6
Hot Chocolate	6
Cappuccino	6
Latte	6

Organic Teas *by Jardins de Gaia* 6

Sencha Chine -*Green tea*

English Breakfast- *Black tea*

Organic Herbal Infusions *by Jardins de Gaia* 6

Powerful

Maté • Cinnamon • Goji berries

Mademoiselle Framboise

Apple • Raspberry • Mixed red berries

Ginger Lemon

Rooibos tea • Lemongrass • Ginger

LIQUEURS & SPIRITS (4,5cl)

VODKA

Fair Vodka	11
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GIN

Fair Gin	11
Gin June Peach	11
Gin June Pear et Cardamome	11

RUM

White

Bacardi Carta blanca	8
Magnifica – Cachaca	10
Paranubes Blanco	17
Planteray 3-star Ron Santiago de Cuba	12

Aged

Planteray Original Dark	10
Santa Teresa 1796	20

WHISKY

Irland

Jameson Stout Edition	12
Waterford - Irish Single Malt Cuvée ARGOT	18

Bourbon

Mitcher's Rye	18
Rye Rittenhouse	17
Woodford Reserve - Bourbon	17

Japan

Nikka Yoichi - Single Malt	20
Hints of sea salt and subtle smoky notes	

CALVADOS & BRANDY

Calvados

Christian Drouin – VSOP	18
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Armagnac

Armagnac – Armin	20
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Belle Grole Blanche Armagnac	18
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Odvi Armagnac Blanc	20
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Cognac

Maison Ferrand - 10 generations	20
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AGAVE

Tequila

Calle 23 – Blanco	12
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Tequila 1800	18
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Mezcal

Mezcal Noble Coyote - Espadin	14
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Banhez Mezcal - Ensamble Espadin Barril	16
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SPANISH FORTIFIED WINES (4,5cl)

Porto La Ina Fino	9
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Porto Tabanco Amontillado	9
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Porto Vina 25 Pedri Ximenez	9
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VERMOUTH

Carpano – Antica Formula	7
Carpano – Botanic Bitter	8

AMERS & LIQUEURS

Cointreau – Triple Sec	10
Disaronno – Italian almond liqueur	8
Fernet Branca – Bitter made from herbs, roots and spices	7
Hakutsuru – Umeshu Genshu	10
Lillet Blanc / Rosé	7
Limoncello	8
Quaglia – Amaretto	8
Salers – gentian-flavored	8
Strato Pistache	8

Liqueurs de créateurs - *H.Theoria*

Amour Matador	18
Cuir Lointain	18
Midi Fauve	18
Electric Velvet	18

SNACKS

APERITIF

Olives	6
Duo of fresh goat cheese from COW	14
Dry-Cured sausage	12
Fresh green olive tapenade	12
Artichoke caviar and white beans	12

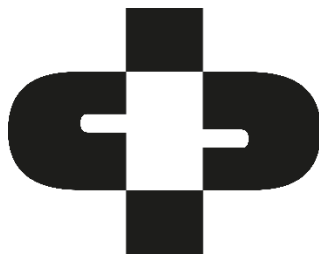
ROOM SERVICE available for in-house service

SAVOURY

Einkorn wheat “risotto-style,” roasted chestnuts & butternut squash	19
Lentil Dahl with Green Curry	19
Roasted Butternut Squash Soup with Acacia Honey ¹⁴	
Savoie trout with candied lemon, Camargue IGP	19
Long-grain rice	
Grilled ham and cheese sandwich	15
Basque-style chicken pasta	19

SWEETS

Maison Prolainat Organic Vanilla Ice Cream	4.5
Panna cotta with seasonal fruit	9
Pear fondant with “Valrhona chocolate”	9
Yogurt – plain or fruit yogurt	3



Wifi – Hotel Pilgrim
Pilgrim2023