

Les STARTERS

Red Label Sea Bream Ceviche

coconut milk, lime, ginger, chili pepper, fresh coriander
13€

Red Tuna Sashimi

yuzu lacquer, hummus, sesame, wasabi whipped cream
12€

Vegetable compost

seasonal vegetables, rye bread, raspberry vinegar
10€

Burrata foglia

smoked eggplant involtini, rosemary and parmesan fougasse
14€

Les MAIN COURSES

Bomlo salmon a la plancha

carrot purée, fresh figs, comté cheese crumble, ravigote sauce
32€

Grilled octopus teriyaki style

passion quinoa, fresh mint, heirloom tomatoes
30€

Black Tiger prawn caesar salad

romaine, anchovies, croutons, parmesan, cherry tomatoes, caesar sauce
25€

Udon wok

broccoli, red onions, peppers, zucchini, coriander, chow mein sauce
26€

Les
DESERTS

Poached peach

tapioca pearls and lavender syrup

8€

Chocolate fondant

with madagascar vanilla custard

8€

Crème brûlée

strawberry and rhubarb

8€

Saint James "baba au rhum"

blueberries and hibiscus

8€

Les
KIDS

15€

Bomlo salmon a la plancha

quinoa with passion fruit

or

buttered coquillettes

Choice of dessert

of the menu

If you have allergies, do not hesitate to ask for the allergen card

Les CLASSICS of Comptoir Général

Planteur 12€ (1L: 45€)

Fruity, sweet

St James Royal Amber Rum, Caraïbos juice pineapple, mango, orange, maracuja, guava, cinnamon, star anise

Rhum Gingembre 12€ (1L: 45€)

Spicy, sweet

St James Royal Amber Rum, ginger juice Caraïbos, lime juice, vanilla syrup

Secousse 14€ (1L: 48€)

Fresh, sweet, fruity

Ketel One vodka, homemade bissap, Caraïbos maracuja juice, maracuja syrup, cucumber

Souvenir 14€ (1L: 48€)

Fresh, bitter, fruity

La Republica Gin, Aperol, homemade bissap, lime juice, maracuja syrup

Les VIRGINS (alcohol free)

Eau calme 9€

Gourmet, fruity, spicy

Ginger beer Fentimans, pineapple juice, fresh lime, maracuja juice, vanilla syrup

Rosa 9€

Sweet, fresh

Rose lemonade Fentimans, fresh lemon juice, lychee syrup

Secousse, alcohol-free 9€

Sweet, fresh, fruity

Homemade red bissap, maracuja juice, maracuja syrup, cucumber

Mistral 9€

Sweet, fresh, fruity

Grapefruit juice, fresh lime juice, orgeat syrup, rosemary

Les RUM COCKTAILS

Pornstar Caïpi

14€

Gourmet, powerful, fruity

Cachaça Magnifica
Tradicional, passion fruit,
vanilla syrup

Sanka

15€

Gourmet, spicy, fruity

Appleton Estate Rum
8 years - Jamaica,
Merveilleux Falernum
maison Ferroni,
Caraïbos pineapple juice,
lime juice, sugar syrup

Old Cuban

14€

Fresh, sweet, minty

Rum Eminente Ambar Claro 3 years
Cuba, lime juice, sugar syrup,
Prosecco, mint, Angostura Bitters

Amandier

15€

Gourmet, exotic

Botran Rum 15 years - Guatemala,
Amaretto Disaronno, Grand Marnier,
Caraïbos pineapple juice, lime juice,
orgeat syrup

Caribbean Expresso

15€

Gourmet, caffeinated, orange

Chairman's Reserve Spiced - Saint Lucia
Rum, Kahlua, Grand Marnier, espresso,
vanilla syrup, Angostura Bitters Orange

Les T' PUNCH

Rum a choice from Martinique, brown sugar, lime

9€

Saint James
Pure Canne Biologique
40°

Saint James
Cœur De Chauffe
60°

Trois Rivières
Cuvée Spéciale
40°

Les SIGNATURE COCKTAILS

Pisco Rojo

15€

Dry, sweet

Pisco Cuatro Gallos Quebranta,
Red Dolin, Dry Dolin,
homemade Bissap, sugar syrup

Southside

13€

Sweet, fresh, minty

Roku gin, lime juice,
sugar syrup, mint

El Diablo

15€

Powerful, fruity, spicy

Tequila 1800 Silver Blanco,
blackcurrant cream, lime juice,
Fentimans Ginger Ale

Golden Hour

14€

Sweet, fresh, bitter

Ketel One Vodka, Aperol,
Caraïbos grapefruit juice, yellow lemon
juice, sugar syrup

Va-t-en-Guerre

15€

Powerful, fruity

Bourbon Bulleit, Cointreau,
Dolin Rouge, orange juice

Les SPRITZ

Lili Spritz

14€

Bitter, fresh, fruity

Violet liqueur, lychee syrup,
yellow lemon juice, Prosecco,
sparkling water

Le Doux-Amer

14€

Bitter, fresh, sweet

Gin la Republica - Bolivia,
Campari, orgeat syrup,
Prosecco, sparkling water

Bossa Rosa

14€

Powerful, bitter

Cachaça Magnifica Tradicional,
lemon juice,
homemade bissap syrup,
Indian Tonic Fentimans

Pampelle Spritz

12€

Bitter, floral, fruity

Pampelle, Prosecco,
sparkling water

Aperol Spritz

12€

Bitter, floral, fruity

Aperol, Prosecco,
sparkling water

Les APERITIVES

Amers

Campari (4cL, 25°).....	6€
Suze (4cL, 15°).....	6€

Vermouths

Dolin blanc (4cL, 16°).....	7€
Dolin rouge (4cL, 16°).....	7€

Portos

Meneres Rouge (4cL, 19,5°).....	7€
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Pastis

Casanis (2cL, 45°).....	6€
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Kirs

Kir with wite wine.....	9€
Kir royal with champagne.....	15€

Les GINS & TONICS

Gin Roku Japan,
Yuzu Tonic Fentimans,
rosemary
14€

Gin Colonel Fox - UK,
Indian Tonic Fentimans,
14€

Les WINES

Red

(15cL) (25cL) (75cL)

Cuvée Taparas Vignerons d'Estézargues Côtes du Rhône Bio.....	7€	12€	36€
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Les Piliers Maison Blanche Château Maison Blanche Mt St Émilion, Bordeaux.....	10€	18€	54€
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L'Envol Domaine des Huards Cheverny, AOC Bio Loire.....	8€	14€	42€
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Rosé

(15cL) (25cL) (75cL)

Château La Valetanne Provence.....	9€	15€	45€
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Domaine des Marchandises Provence.....	8€	14€	42€
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White

(15cL) (25cL) (75cL)

Pouilly-fumé Domaine Sébastien Treuillet Vallée de la Loire.....	9€	15€	45€
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Harmattan, AOP Duché D'Uzès Domaine Deleuze-Rochetin Vallée du Rhône.....	8€	14€	42€
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Cuvée des Conti Château Tour des Gendres Bergerac, AOC Bio.....	7€	12€	36€
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Bourgogne "Chardonnay" Romuald Petit.....	8€	14€	42€
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Champagne

(12cL) (75cL)

Veuve Clicquot dry Carte Jaune.....	14€	85€
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Veuve Clicquot rosé.....	16€	96€
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Les BEERS & CIDERS

Draft beers (25cL) (50cL)

Licorne blonde	5,5€	8€
Slash IPA	6€	9€
Cidre Magners	7€	10€
Beer of the month	6€	9€

Bottles (33cL) Brasserie de l'Être, parisian craft brewery

Sphinx		
Light lager beer, herbaceous		8€
Coquatrice		
White beer, citrus notes		8€

Les HOT DRINKS

Espresso, Deca, Long	2,5€
Double espresso	3,5€
Coffee cream, Latte	4€
Cappuccino	4,5€
Hot chocolate	5€
Green tea	4€
Earl Grey tea	4€
Vanilla Ceylan tea	4€
Rooibos tea	4€

Organic Coffee, tea Compagnie Coloniale

Les COLD DRINKS

Homemade red bissab (25cL).....5€

Fruit juice

Alain Milliat (20cL): Pear, pineapple or mango	6€
Fresh juice Orange or apple	6€

Lemonade, iced teas

Alain Milliat (20cL): Lemon/passion	6€
UMÀ black tea ginger & cédrat (20cL)	6€

Sodas

Fentimans (27.5cL): Curiosity Cola, Rose Lemonade	6€
Kombucha Archipel Dry (20cL)	6€
Tonic Fentimans	
Indian Premium (20cL)	6€
Ginger Beer Fentimans (20cL)	6€
Organic limonade Mona (33cL)	6€

Mineral waters

Still water

Val (25cL/1L).....	3€/...6€
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Sparkling water

Val (25cL/1L).....	3€/...6€
Perrier (33cL).....	5€

Les RUMS

(5cL)

Caribbean rums

Conde de Cuba 7 ans (Cuba, 38°)	8€
Eminente Reserva 7 ans (Cuba, 41,3°)	12€
Appleton Estate 12 ans (Jamaica, 43°)	10€
Appleton Estate 21 ans (Jamaica, 43°)	21€
Doorly's 12 ans (Barbade, 43°)	9€
Chairman's Reserve Spiced (Saint Lucia, 40°)	8€

Rums from South and Central America

Botran 15 ans (Guatemala, 40°)	10€
Zacapa 23 ans (Guatemala, 40°)	13€
El Dorado 12 ans (Brit. Guiana, 40°)	11€
Diplomatico Res. Excl. (Venezuela, 40°)	11€
Diplomatico Single Vintage 2005 (Venezuela, 43°)	17€
Mezan Chiriqui (Panama, 40°)	8€

Rums from Asia

Sampan (Vietnam, 54°)	13€
Don Papa Baroko (Philippines, 40°)	8€

Rums from the Indian ocean

Gold of Mauritius (Mauricius, 40°)	11€
Rivière du Mât XO (Réunion, 42°)	11€

Rums from the French West Indies

Damoiseau 2009 (Guadeloupe, 42°)	20€
Clément Canne Bleue (Martinique, 50°)	9€
La Favorite (Martinique, 53°)	10€
Saint James VSOP (Martinique, 43°)	9€
Père Labat Cuvée Speciale (Guadeloupe, 42°)	11€
Cheval Bondieu (Martinique, 51.5°)	16€

Cachaça

Magnifica Res. Soleira (Brazil, 43°)	12€
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Les WHISKEYS

(5cL)

Yamazaki 12 ans (Single malt, 43°)	13€
G.Rozelieures Origine Coll. (Single malt France, 40°)	10€
Black Bush (Irish whisky, 40°)	10€
The Sexton (Irish whisky, 40°)	12€
Talisker 10 ans (Single Malt Scotch, 45,8°)	10€
Lagavulin 16 ans (Single Malt Scotch, 43°)	13€
Cutty Sark Prohibition (Blend Scotch, 50°)	8€
JourneyMan (Bourbon, 45°)	14€

Les NIGHTCAPS

(5cL)

Amaretto Disaronno (28°)	7€
Cognac Fanny Fougerat, Iris poivré XO (48°)	13€
Eau de vie de poire G.Miclo, Grande Réserve (43°)	12€
Limoncello Antica Distilleria Quaglia (18°)	7€