

*Les*  
**STARTERS**

**Homemade marinated haddock with turmeric**

pea purée with fresh mint and yuzu

14€

**Cauliflower and kiwi ravioli with combava**

shiitake broth with lemongrass

13€

**Tuna and salmon chirachi**

Thai rice, red cabbage, beans and watermelon with ponzu sauce

14€

**Corn puree with coconut milk**

piquillos and duo of green & white asparagus

12€

*Les*  
**MAIN COURSES**

**Salmon steak a la plancha**

green asparagus, colonnata bacon, virgin sauce with Thai basil

32€

**Yaki udon**

shiitake, red peppers, soy, tofu and sake sauce

26€

**Gnocchi with morels**

au gratin with parmesan cream

28€

**Teriyaki marinated octopus**

passion fruit quinoa, tomatoes and fresh mint

30€

## Les DESERTS

### **Pear "aumônière"**

chocolate sauce

8€

### **Chocolate fondant**

with madagascar vanilla custard

8€

### **Pineapple carpaccio**

salted butter caramel

8€

### **Saint James "baba au rhum"**

strawberry and rose chantilly

8€

## Les KIDS

15€

### **Salmon a la plancha**

Quinoa with passion fruit, tomatoes and fresh mint

or

Pan-fried gnocchi with oyster mushrooms

### **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€