

Le SNACK

Piquillos stuffed with corn and Cajun spices
10€

Spicy guacamole with chipotle pepper, Mexican chips*
10€

Vegetarian wrap with preserved lemons
10€

Fish accras with Martinique pepper and "sauce chien"
12€

Fish no chips, tarragon tartar sauce
14€

Shrimps in "chemise de pomme de terre"*, sweet and sour sauce
16€

Steam bites*
cashew chicken, kimchi chicken, coriander shrimp, soy sauce
18€

Le RAW

Bluefin tuna saku sashimi
yuzu lacquer, sesame seeds
18€

Parrotfish ceviche
leche de tigre, bird pepper
15€

Marinated salmon gravlax
Isigny cream, blinis
16€

Black Angus beef tataki
teriyaki sauce
15€

Le COOKED

Wok of octopus with pineapple
Thai basil, teriyaki sauce
17€

Skewer of Black Tiger prawns
plancha, satay sauce
19€

Chicken curry
coconut milk and fresh coriander
18€

Black Angus beef picanha
chimichurri sauce
19€

Les SIDES

6€

Oriental Tabbouleh with raisins
and Kalamata olives

Japanese-style cucumbers
and sesame seeds

Roasted potatoes
roasted with rosemary

Pan-fried orecchiette
with seasonal vegetables

Les DESSERTS

8€

Baba with amber rum
and Madagascar vanilla

Macaroons*
with raspberry and red fruits

Chocolate mousse
St Domingo 70%

Exotic fruit salad
elderflower syrup

Gourmet coffee or tea (+4€)

Les FORMULAS

La
VEGETARIAN

29€

Guacamole
Wrap or Piquillos
& one Side,
Dessert

La
PLEASURE

42€

One Raw,
One Cooked & one Side,
Dessert

La
SIGNATURE

65€

Cocktail or glass of Champagne,
One Snack & one Raw,
One cooked & one Side,
Dessert

All our dishes and sauces are homemade, except where indicated *

If you have any allergies, please let us know

Net prices, service included

Les CLASSICS

of Comptoir Général

Planteur

12€ (1L: 45€)

Fruity, sweet

Rum St James Royal Ambré & Impérial Blanc, Caraïbos juice pineapple, mango, orange, guava, cinnamon, star anise

Rhum Gingembre

12€ (1L: 45€)

Spicy, sweet

Rum St James Royal Ambré & Impérial Blanc, ginger juice Caraïbos, lime juice, vanilla syrup

Secousse

14€ (1L: 48€)

Fresh, sweet, fruity

Nuage vodka, homemade bissap, Caraïbos maracuja juice, maracuja syrup, cucumber

Souvenir

14€

Fresh, bitter, fruity

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

Les VIRGINS

(alcohol free)

Eau calme

9€

Exotic, spicy

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

Rosa

9€

Floral, sweet

Rose lemonade Fentimans, fresh lemon juice, lychee syrup

Secousse, alcohol free

9€

Fresh, sweet, fruity

Homemade bissap, Caraïbos maracuja juice, maracuja syrup, cucumber

Naranja

Spicy, acidulous

JNPR n2 (alcohol free spirit), orange syrup, spices

Oléo Fizz

Fresh, fruity, acidulous

JNPR n2 (alcohol free spirit), oléo-saccharum (citrus syrup), sparkling water

Les COCKTAILS SIGNATURE

French Cosmo

13€

Fresh, floral

Cranberry-infused Nuage vodka,
lemon juice, thyme syrup

Southside

13€

Fresh, acidulous

Beefeater gin, lime juice,
sugar syrup, mint

Fuego de Oaxaca

16€

Spicy, smokey

Banhez Mezcal, lime juice,
chipotle pepper syrup

Old Margarita

15€

Powerful, acidulous

Tequila 1800 Silver, Cointreau,
oléo-saccharum

Yellow Stone

16€

Gourmet, sweet

Buffalo Trace Bourbon infused with
caramel, coffee liqueur, honey syrup

Lili Spritz

14€

Fresh, fruity

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

Yuzu Gin Tonic

14€

Bitter, acidulous

Gin Beefeater,
Yuzu Tonic Fentimans,
rosemary

Hennessy Beach

14€

Light, fruity

Cognac Hennessy V.S.,
peach cream, pineapple syrup,
homemade bissap

Our rum cocktails have been lovingly designed by our bar team. They will help you discover surprising combinations with this tasty spirit.

Les RUM COCKTAILS

Pornstar Caïpi

14€

Gourmet, powerful, fruity

Cachaça Magnifica
Cristal, passion fruit,
vanilla syrup

Sanka

15€

Gourmet, spicy

Appleton Estate Signature Rum,
Falernum liquor,
Caraïbos pineapple juice,
lime juice, sugar syrup

Old Cuban

14€

Fresh, sweet

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

Piña Colada Milk Punch

14€

Gourmet, exotic

Plantation Pineapple rum, Coco liquor,
Caraïbos pineapple juice, lime juice,
sugar syrup

Willy Tonka

15€

Gourmet, powerful

Appleton Estate Signature rum,
amaretto Sinfonia, white cocoa liquor,
tonka bean syrup

Les T' PUNCH

Rum a choice from Martinique,
brown sugar, lime
(6cL)

Clément
VSOP (40°)
10€

Saint James
Cœur De Chauffe (60°)
9€

Trois Rivières
Cuvée de l'Océan (42°)
9€

Our rum cellar offers references from the world's finest distilleries.
Our team will be delighted to guide you on your journey of taste.

Les RUMS

(4cL)

Caribbean rums

Santiago de Cuba 11 years (Cuba, 40°)	10€
Eminente Reserva 7 years (Cuba, 41,3°)	12€
Appleton Estate 12 years (Jamaïque, 43°)	14€
Appleton Estate 21 years (Jamaïque, 43°)	25€
Brugal 1888 (Rép. Dominicaine, 40°)	12€
Chairman's Reserve Spiced (Sainte-Lucie, 40°)	10€
Plantation Pineapple (Caraïbes, 40°)	10€
Admiral Rodney HMS Royal Oak (Caraïbes, 40°)	14€
Hampden 8 ans (Jamaïque, 40°)	17€

Rums from South and Central America

Botran 15 years (Guatemala, 40°)	10€
Flor de Caña 14 years (Nicaragua, 43°)	12€
Barbancourt 15 years Réserve du Domaine (Haïti, 43°)	10€
Diplomatico Res. Excl. (Venezuela, 40°)	12€
Diplomatico Single Vintage 2007 (Venezuela, 43°)	25€

Rums from Asia

Sampan (Vietnam, 43°)	10€
Ryoma (Japon, 40°)	15€

Rums from the Indian ocean

Rivière du Mât XO (La Réunion, 42°)	12€
Savanna Le Must (La Réunion, 45°)	12€

Rums from the French West Indies

Damoiseau XO (Guadeloupe, 42°)	16€
Clément Canne Bleue (Martinique, 50°)	10€
JM Fumée Volcanique (Martinique, 49°)	10€
La Favorite (Martinique, 53°)	12€
Saint James VSOP (Martinique, 43°)	10€
Père Labat Cuvée Speciale (Guadeloupe, 42°)	12€
Cheval Bondieu (Martinique, 51.5°)	21€
HSE XO (Martinique, 43°)	15€
Clément Single Cask (Martinique, 41°)	12€

Cachaça

Magnifica Res. Soleira (Brésil, 43°)	12€
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Independant bottlers

Rhum Vieux Balthazar (France, 45°)	10€
Island Signature Tierra Madre (Guatemala, 40°)	11€
Island Signature Yellow snake (Jamaïque, 40°)	11€

Les APÉRITIVES

Campari (4cL, 25°)	6€
Suze (4cL, 15°).....	6€
Vermouth Del Professore Bianco (4cL, 16°) ..	7€
Vermouth Del Professore Rosso (4cL, 16°) .	7€
Porto Meneres Rouge (4cL, 19,5°)	7€
Pastis Casanis (2cL, 45°).....	6€
Kir with wite win	9€
Kir royal with champagne.....	15€

Les NIGHTCAPS

(4cL)

Armagnac Laballe - Résistance (43°).....	12€
Cognac Hennessy VS (40°)	10€
Cognac Hennessy XO (40°).....	35€
Pear eau de vie Miclo	
Grande Réserve (43°).....	12€
Old rum cream Damoiseau (18°)	10€
Limoncello Antica Distilleria Quaglia (18°) ..	9€
Amaretto Disaronno (28°).....	9€
Clément Créole Shrub Orange (40°) ...	10€

Les WHISKIES

(4cL)

Sailor's Home - The Journey (Irish whisky, 40°)	12€
The Sexton (Irish whisky, 40°)	12€
Talisker 10 ans (Single malt Scotch, 45,8°)	13€
Lagavulin 16 years (Single malt Scotch, 43°)	22€
Macallan 12 years (Single malt Scotch, 40°)	22€
Cutty Sark Prohibition (Blend Scotch, 50°)	9€
Yamazaki 12 years (Single malt - Japon, 43°).....	20€
Hibiki Japanese Harmony (Blend - Japon, 43°).....	18€
G.Rozelieures Origine Coll (Single malt - France, 40°).....	10€
(D'un) Verre Printanier (Single Malt - France, 46°)	14€
Kyrö (Rye whiskey - Finlande, 47,2°).....	12€
Eagle Rare 10 years (Bourbon, 45°)	14€

Les BEERS & CIDERS

Draft beers (25cL) (50cL)

Licorne blonde.....	5,5€	8€
Slash IPA.....	6€	9€
Blanche de Bruxelles.....	6€	9€
Beer of the month	6€	9€

Bottles (33cL)

Brasserie La Parisienne

Pils

Light beer, fresh and herbaceous8€

Pale Ale

Malt beer, slight bitterness8€

Cidre Appie

Le Brut8€

Les HOT DRINKS

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

Les COLD DRINKS

Homemade red bissab (25cL).....5€

Fruit juice

Alain Milliat (20cL):	
Pear, pineapple or mango	7,5€
Fresh orange juice.....	6€
Apple juice.....	6€

Lemonade, Ice tea

Alain Milliat (20cL):	
Lemon/passion.....	7€
Fuze Tea (33cL).....	6€

Sodas

Fentimans Premium	
Indian Tonic (20cL).....	6€
Fentimans Ginger Beer (20cL).....	6€
Organic limonade Mona (33cL).....	7€
Coca Cola (33cL).....	6€
Coca Cola Zéro (33cL).....	6€

Mineral waters

Still water

Evian (1L).....6€

Sparkling water

Badoit (1L).....	6€
Perrier (33cL).....	5€

Les WHITES

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

Pouilly Fumé 9,5€ 16€ 48€
 Sébastien Treuillet, Loire
 Mineral ●○○○○ Fruity
 Dry ○●○○○ Sweet

Chardonnay 9€ 15€ 45€
 Domaine Romuald Petit, Bourgogne
 Mineral ○○●○○ Fruity
 Dry ○●○○○ Sweet

Côteaux de l'Aubance 11€ 18€ 54€
 Domaine de Montgilet, Loire
 Mineral ○○○○● Fruity
 Dry ○○○○● Sweet

Crozes Hermitage L'exception 59€
 Domaine Melody, Rhône
 Mineral ○○●○○ Fruity
 Dry ○●○○○ Sweet

Pernand Vergelesses 115€
 Domaine Bruno Clair, Bourgogne
 Mineral ○○●○○ Fruity
 Dry ○●○○○ Sweet

Pouilly Fuissé "Climat" 86€
 Domaine Robert Denogent, Bourgogne
 Mineral ○○○●○ Fruity
 Dry ○●○○○ Sweet

Sauternes 68€
 Château Raymond Lafon, Bordeaux
 Mineral ○○○○● Fruity
 Dry ○○○○● Sweet

Wine of the moment 8,5€ 14€ 42€

Les REDS

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

Cuvée Taparas 7€ 12€ 36€
 Côte du Rhône, Cave d'Estezargues
 Light ○○●○○ Strong
 Fruity ○○○●○ Spicy

Saint Nicolas de Bourgeuil 56€
 Domaine Quarteron, Loire
 Light ○○●○○ Strong
 Fruity ○●○○○ Spicy

Gigondas 72€
 Domaine Gros de la Mûre, Rhône
 Light ○○○●○ Strong
 Fruity ○●○○○ Spicy

Wine of the moment 8,5€ 14€ 42€

Les ROSES

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

Dom. de Marchandise 8€ 14€ 42€
 Provence
 Mineral ○●○○○ Fruity
 Lively ○●○○○ Fat

Château La Valetanne 9€ 15€ 45€
 Provence
 Mineral ○○●○○ Fruity
 Lively ○○○●○ Fat

Les CHAMPAGNES

(12cL) (75cL)

Veuve Cliquot brut 15€ 95€
 Carte Jaune

Veuve Cliquot rosé 106€