

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

### Les NIGHTCAPS

(4cL)

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

### Les WHISKIES

(4cL)

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

### 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 herbaceous .....8€

#### Pale Ale

Malt beer, slight bitterness .....8€

#### Cidre Appie

Le Brut .....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.....	4,5€
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€