

Our PLATES

Creamy burrata	15€
heirloom tomatoes, pesto, pine nuts	
Marinated octopus	16€
mango, cucumber, coriander, lime, chilli	
Cantaloupe melon and Serrano ham	12€
Vitello Tonnato	16€
capers, fresh parsley	
Irish Angus skirt steak "à la plancha"	16€
chimichurri sauce	
Teriyaki salmon	17€
roasted sesame seeds	
Pan-fried chipirons	15€
chorizo cream	
Chicken ballotine	16€
satay sauce, cashew nuts	
Potato salad	8€
shallots, chives in vinaigrette	
Vegetables "à la plancha"	8€
oregano	
Pickled cucumbers	8€
Japanese style	

Our SNACKS

Spicy guacamole	9€
Mexican chips	
Onion rings	11€
chipotle cocktail sauce	
Breaded Thai ball's	13€
Thai sauce(10 pieces)	
Falafels	10€
garlic and herbs sauce (10 pieces)	
Cod accras	12€
sauce "chien" (15 pieces)	
Steam bites	15€
cashew chicken, kimchi chicken, coriander shrimp, soy sauce	

Our DESSERTS

Cheese platter of the day	15€
mango chutney	
Minis Babas* with amber rum	9€
Madagascar vanilla chantilly	
Red fruits salad	9€
fresh basil	
Vanilla ice cream puffs*	9€
chocolate sauce	
Roasted apricots with honey and rosemary	9€
ricotta and pistachio crumble	

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 BLANCS

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

Pouilly Fumé 9,5€ 16€ 48€
Sébastien Treuillet, Loire
Minéral ●○○○ Fruité
Sec ○●○○ Moelleux

Chardonnay 9€ 15€ 45€
Domaine Romuald Petit, Bourgogne
Minéral ○●○○ Fruité
Sec ○●○○ Moelleux

Côteaux de l'Aubance 11€ 18€ 54€
Domaine de Montgilet, Loire
Minéral ○○○● Fruité
Sec ○○○● Moelleux

Crozes Hermitage L'exception 59€
Domaine Melody, Rhône
Minéral ○●○○ Fruité
Sec ○●○○ Moelleux

Pernand Vergelesses 115€
Domaine Bruno Clair, Bourgogne
Minéral ○●○○ Fruité
Sec ○●○○ Moelleux

Pouilly Fuissé "Climat" 86€
Domaine Robert Denogent, Bourgogne
Minéral ○○○● Fruité
Sec ○●○○ Moelleux

Sauternes 68€
Château Raymond Lafon, Bordeaux
Minéral ○○○● Fruité
Sec ○○○● Moelleux

Vin du moment 8,5€ 14€ 42€

Les ROUGES

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

Cuvée Taparas 7€ 12€ 36€
Côte du Rhône, Cave d'Estezargues
Léger ○○○○ Puissant
Fruité ○○○● Épicé

Saint Nicolas de Bourgeuil 56€
Domaine Quarteron, Loire
Léger ○●○○ Puissant
Fruité ○●○○ Épicé

Gigondas 72€
Domaine Gros de la Mûre, Rhône
Léger ○○○● Puissant
Fruité ○●○○ Épicé

Vin du moment 8,5€ 14€ 42€

Les ROSÉS

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

Dom. de Marchandise 8€ 14€ 42€
Provence
Minéral ○●○○ Fruité
Vif ○●○○ Gras

Château La Valetanne 9€ 15€ 45€
Provence
Minéral ○●○○ Fruité
Vif ○○○● Gras

Les CHAMPAGNES

(12cL) (75cL)

Veuve Cliquot brut 15€ 95€
Carte Jaune

Veuve Cliquot rosé 106€

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€