

The PLATES To share

We recommend 2 to 3 sharing plates per person.
They will be served at kitchen's pace.

Grilled sardines	12€
garlic and chilli marinade	
Greek-style squid	12€
tzatziki, lemon thyme	
Fish kebab	13€
labne with tahini, chermoula with harissa and preserved lemon	
Clams "à la marinière"	15€
Pastis, tarragon, verbenas	
Croquettes of confit pork loin	16€
breaded with kadaïf, spicy juice and seasonal jam	
Karaage-style fried chicken	16€
soy and ginger marinade, smoked honey sauce	
Grilled chicken tacos	16€
pineapple and chili condiment, salsa roja	
Marrowbone	17€
gremolata with garlic confit, mustard seed pickles, garlic mouillettes	
Creamy burrata (v)	13€
seasonal vegetables	

Grilled corn on the cob (vg)..... 11€
miso butter, shichimi spices

Patatas bravas (vg)10€
aioli, salsa brava

Smoked baba ghanoush (v)11€
dill oil, walnut dukkah, pita bread

Old-fashioned tomatoes (v).....10€
Kalamata olive, mini cucumbers, ajo blanco

Pan-fried green beans.....10€
Caesar sauce, slivered almonds

The DESSERTS

Île flottante..... 8€
custard, salted butter caramel, flaked almonds

Grilled pineapple (v) 8€
homemade coco ice cream, peanut sauce

Viennese chocolate 8€
tonka bean, cocoa nib

(v):vegan - (vg):vegetarian

All our plates are homemade
If you have any allergies, please let us know
Net prices, service included

Les COCKTAILS

Planteur

12€ (1L: 42€)

Exotic, sweet

Rhum St James Royal Ambré
& Impérial Blanc, Caraïbos pineapple
juice, mango, orange, guava,
cinnamon

Rhum Gingembre

12€ (1L: 42€)

Spicy, sweet

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

Secousse

14€ (1L: 48€)

Fresh, sweet, fruity

Zoladkowa de Luxe vodka,
homemade bissap,
Caraïbos maracuja juice,
maracuja syrup, cucumber

Lili Spritz

14€

Floral, fruity

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

Sweet Spicy Snake

15€

Tropical, slightly spicy

Rum Island Signature Yellow Snake
banana shrub, Espelette chilli syrup,
lime juice, homemade bitters

Miss Cusco

15€

Fresh, slightly salted

Celery-infused pisco, corn cordial,
lime juice, smoked paprika,
Himalayan pink salt, turmeric,
homemade bitters

L'Antidote

15€

Spicy, sweet, smoky

Bourbon Buffalo Trace
Scotch Talisker, honey cordial,
ginger syrup

Cheeky Coffee

15€

Powerful, caffeinated

Sesame-infused tequila,
Grand Marnier, cold brew,
coffee liqueur, cocoa cordial,
cocoa and orange bitters,
mezcal balls

Velours Fraise

16€

Clarified, gourmet

Vodka Zoladkowa de Luxe,
strawberry puree, vanilla syrup,
lime juice, sugar syrup,
speculos

Pornstar Caïpi

14€

Gourmet, fruity

Cachaça Magnifica Cristal,
passion fruit, vanilla syrup

Yuzu Gin Tonic

14€

Bitter, tangy

Gin HTK,
Yuzu Tonic Fentimans, rosemary

Red Vervaine

16€

Floral, powerful

Cognac Hennessy VS,
red wine syrup,
verbena, champagne

Jamaïcan Kiss

15€

Exotic, spicy

Rhum Barbancourt 4 years,
mango, pineapple and tamarind purée,
homemade chili syrup

Ti' Punch

9€ (6cl)

Powerful, classic

Rhum Saint James Fleur de Canne 50°,
brown sugar, lime

Secousse

(alcohol-free)

9€

Fresh, sweet, fruity

Homemade bissap,
Caraïbos maracuja juice,
maracuja syrup,
cucumber

Negroni

(alcohol-free)

10€

Bitter, floral

JNPR n°1 (alcohol-free Gin)
BTTR (alcohol-free Campari)
VRMH (alcohol-free Vermouth)

Yellow Grass

(alcohol-free)

9€

Fresh, tangy

JNPR n°1 (alcohol-free Gin),
tangy banana purée, honey syrup,
lime juice, mint

Floral Fizz

(alcohol-free)

9€

Spicy, floral

VRMH (alcohol-free Vermouth),
verjuice, hibiscus and thyme syrup,
sparkling water

Dolce Vita

(alcohol-free)

9€

Tangy, fruity

Lemon juice, strawberry syrup,
basil, sparkling water

Les WINES

Les RED

(15cl) (25cl) (75cl)

AOC Cairanne.....7,5€ 12€ 36€

Création Grosset, Famille Brotte,
Vallée du Rhône sud

Light ○○○● Strong

Fruity ○○○● Spicy

AOP Cheverny.....8€ 13€ 39€

Domaine le Portail, Touraine

Light ○●○○ Strong

Fruity ○●○○ Spicy

Saint Nicolas de Bourgueil.....54€

Domaine Quarteron, Loire

Light ○○●○○ Strong

Fruity ○●○○ Spicy

Le ROSÉ

(15cl) (25cl) (75cl)

Minuty Prestige..... 8,5€ 14€ 42€

AOP Côtes de Provence

Mineral ○○●○○ Fruity

Lively ○○○● Fat

Les WHITE

(15cl) (25cl) (75cl)

Chardonnay.....7,5€ 12€ 36€

Baron Philippe de Rothschild, IGP Pays d'Oc

Mineral ○○○○ Fruity

Dry ○●○○ Sweet

Minuty Prestige8,5€ 14€ 42€

AOP Côtes de Provence

Mineral ○○●○○ Fruity

Dry ○●○○ Sweet

Pouilly Fumé.....48€

Sébastien Treuillet, Loire

Mineral ●○○○○ Fruity

Dry ○●○○ Sweet

Les CHAMPAGNES

(12cl) (75cl)

Veuve Clicquot brut.....15€ 95€

Carte Jaune

Veuve Clicquot rosé.....106€

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€
Santiago de Cuba 20 years (Cuba, 40°)	26€
Eminente Reserva 7 years (Cuba, 41,3°)	12€
Appleton Estate 12 years (Jamaïque, 43°)	14€
Appleton Estate 21 years (Jamaïque, 43°)	24€
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€
Diplomatico Res. Excl. (Venezuela, 40°)	12€
Diplomatico Single Vintage 2007 (Venezuela, 43°)	24€

Rums from Asia

Sampan (Vietnam, 43°)	10€
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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€
JM Fumée Volcanique (Martinique, 49°)	10€
La Favorite (Martinique, 53°)	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

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€
Limoncello Ramo D'oro (28°)	9€
Amaretto Disaronno (28°).....	9€
Clément Créole Shrub Orange (40°) ...	10€

Les WHISKIES

(4cl)

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 Collection (Single malt - France, 40°)	10€
G.Rozelieures Organic Collection (Single malt - France, 42°)	13€
(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 herbaceous	8€
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Pale Ale

Malt beer, slight bitterness	8€
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Cidre Magnums

Original.....	7€
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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€
Tea rooibos citrus.....	4,5€
Vervain infusion.....	4,5€

Les COLD DRINKS

Homemade red bissab (25cl).....5€

Fruit juice

Alain Milliat (20cl):

Pear or pineapple	7,5€
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Fresh orange juice (25cl).....	6€
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Apple juice (25cl)	6€
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Fuze Tea (25cl)	6€
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Sodas

Fentimans Premium

Indian Tonic (20cl).....	6€
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Bundaberg Ginger Beer (37,5cl)	6€
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Organic limonade Mona (33cl)	7€
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Coca Cola (33cl)	6€
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Coca Cola Zéro (33cl)	6€
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Mineral waters

Still water

Evian (1L)	6€
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Sparkling water

Badoit (1L)	6€
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Badoit (33cl)	5€
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