

The PLATES To share

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

Grilled padrón peppers (vg)..... 10€
crispy quinoa, ranch sauce

Crispy zucchini blossoms (vg) 15€
ricotta, scamorza and lemon stuffing, tzatziki sauce

Braised sucrine lettuce..... 15€
tuna belly, avocado cream, caesar sauce with squid ink

Smashed baby potatoes (v)..... 10€
cajun and za'atar spices

Smoked scamorza tortilla (vg) 12€
white sauce

Karaage-style fried chicken 16€
spicy mayonnaise, sesame seeds

Barbacoa beef tacos 15€
grilled corn, smoked tomato sauce, sour cream, pickles, cilantro

Weeping tiger 17€
beef seared on the plancha, peanuts, cilantro, tiger sauce

Chicken signature 16€
flaky buns, breaded chicken, gorgonzola cream, plum-glazed onion confit

Takoyaki..... 11€
sea bream or octopus bites a choice, sriracha and sesame sauce

Seafood Rolls 16€
brioche bread, gravlax salmon, seaweed chips, sesame wasabi, dill cream

Roasted Black Tiger Shrimp..... 17€
shrimp bisque mayonnaise, grilled lime, parsley-garlic mixture

The DESSERTS

Fruit Compote (v) 8€
seasonal fruit in thyme syrup, sorbet (additional Prosecco +3€)

Churros (vg)..... 8€
Crispy mini churros, praline chocolate sauce

Funday (vg)..... 8€
Chocolate ice cream, whipped cream, caramel, and hazelnuts

Tiramichou (vg) 8€
Crispy choux pastry, coffee-chocolate ganache, mascarpone mousse

(v):vegan - (vg):vegetarian

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

Cocktails SIGNATURE

Homemade cocktails to enjoy on your own or to share.

Planteur

12€ (1L: 42€)

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

Rhum Gingembre

12€ (1L: 42€)

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

Secousse

14€ (1L: 48€)

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

Cocktails SEASONAL

Classic or modernized cocktails.

French Cosmo

13€

Vodka Zoladkowa de Luxe,
lime juice, thyme syrup,
cranberry

Paper Plane

14€

Rum Santiago de Cuba 8-year-old,
Amaro di Torino liqueur, Aperol, verjus

Pisco Pistache

14€

Pisco Cuatro Gallos Puro Quebranta,
Strato pistachio liqueur,
Dolin Dry vermouth,
cane syrup, lemon juice

Piña Clarifiée

14€

Rum Yellow Snake, coconut liqueur,
lime juice, pineapple juice,
sugar syrup, clarified with milk

Zenith

14€

Gin HTK, Fiorente elderflower liqueur,
lime juice, dill syrup, verjus

Mezcal Passion

14€

Mezcal Montelobos Espadin,
Sarti Rosa floral liqueur,
vanilla syrup, lemon juice

Basil Smash

14€

Gin HTK, fresh basil,
honey syrup, lemon juice

*We also make all the classic cocktails upon request,
so please feel free to ask our team.*

Cocktails VIRGIN

Virgin Zenith

10€

JNPR No. 2,
lime juice,
dill syrup, verjus

Eau Calme

9€

Bundaberg ginger beer,
Caraïbos pineapple
juice, fresh lime juice,
passion fruit purée,
vanilla syrup

Virgin Secousse

9€

Homemade bissap,
passion fruit juice,
passion fruit syrup,
cucumber

Les APPETIZERS

Campari (4cL, 25°).....	6€
Suze (4cL, 15°).....	6€
Vermouth Del Prof. Bianco (4cL, 16°)	7€
Vermouth Del Prof. Rosso (4cL, 16°)	7€
Porto Meneres Rouge (4cL, 19,5°).....	7€
Pastis Casanis (2cL, 45°)	6€
Kir with white wine.....	9€

Les WINES

Rouges	(15cL) (25cL) (75cL)
AOC Cairanne	7,5€ 12€ 36€
Création Grosset, Famille Brotte, Rhône	
AOP Cheverny	8€ 13€ 39€
Domaine le Portail, Val de Loire	
Châteauneuf-du-Pape.	52€
Domaine Barville, Famille Brotte, Rhône	

Blancs	(15cL) (25cL) (75cL)
Chardonnay	7,5€ 12€ 36€
Baron de Rothschild, IGP Pays d'Oc	
Minuty Prestige Blanc	8,5€ 14€ 42€
AOP Côtes de Provence	
Gentil	8€ 13€ 39€
Hugel & Fils, Alsace	

Rosé	(15cL) (25cL) (75cL)
Minuty Prestige	8,5€ 14€ 42€
AOP Côtes de Provence	

Champagne	(12cL) (75cL)
Veuve Clicquot brut	15€ 95€
Carte Jaune	

Les DIGESTIVES

(4cL)

Armagnac Laballe - Résistance (43°).....	12€
Cognac Hennessy VS (40°).....	10€
Cognac Hennessy XO (40°).....	35€
Eau de vie de poire G.Miclo, Grande Réserve (43°)	12€
Limoncello Ramo D'oro (28°).....	9€

Les BEERS

Draft	(25cL) (50cL)
Licorne lager	5,5€ 8€
Slash IPA	6€ 9€
Blanche de Bruxelles.....	6€ 9€
Seasonale beer	6€ 9€

Bottles	(33cL)
Brewery «Brasserie La Parisienne»	
Seasonale beer	8€
Pils.....	8€
Light beer with a herbaceous freshness	
Pale Ale.....	8€
Malty beer with a slight bitterness	

Cidre Magners	8€
Original	

Les SOFTS

Coca Cola (33cL)	6€
Coca Cola Zero (33cL)	6€
Bundaberg Ginger Beer (37,5cL)	6€
Lemonade organic Mona (33cL).....	7€
Fuze Tea Peach (25cL)	6€
Fruit juice (25cL).....	6€
Mango, Pineapple or Apple	
Homemade red bissap (25cL).....	5€
Evian / Badoit (1L).....	6€
Badoit (33cL).....	5€

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€

*After dinner, continue the experience at our Festive Bar
and let yourself be swept away by the rhythms of the Caribbean.*