

# A WEEK AT CHOUCHOU

## LUNCH TIME...

### ALL WEEK...

*Chouchou's canteen !*

*Lunch available à la carte or with set menu (Starter/Main course 24€)*

### SATURDAYS, SUNDAYS AND HOLIDAYS

*The rotisserie, supervised games room*

*28€ for the roast chicken menu / 19€ for the children's menu*

*Except 25/12 and 01/01.*

## EVENINGS !

### MONDAYS

*The counter monday « Casse Dalle »*

*15€ per person*



### FROM TUESDAY TO SUNDAY

*Les comptoirs, en veux-tu ? En voilà !*

*28€ per person*

*DJ Set 100% French Touch*

### TUESDAYS

*1€ Oysters*

*As an add-on to the set menu « Les comptoirs en veux-tu ? En voilà ! »*



LOOKING TO ORGANIZE A RESIDENTIAL SEMINAR OR A GROUP  
EVENT ?

GET IN TOUCH WITH OUR EVENTS TEAM!

**COEVENT@CHOUCHOUHOTEL.COM**

# THE WEEK-END AT CHOUCHOU

On Saturday, Sunday and Bank holiday – 12:30pm to  
2:30pm

## ROASTED CHICKEN MENU 28€

### ROASTED FREE RANGE CHICKEN

*Label Rouge, raised in Vendée*  
Candied potatoes and salad

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### DESSERT

Epiphany cake by Benoît Castel

## VEGETARIAN MENU 22€

### SLICE OF HOMEMADE QUICHE

*Goat cheese and vegetables*  
Candied potatoes and salad

~

### DESSERT

Epiphany cake by Benoît Castel

## KIDS MENU 19€

Access to the playroom, entertainment and buffet  
(under surveillance, 3 years old and +)

### HOMEMADE PASTA SALAD

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### CHICKEN STRIPS

*French fries*

~

### DESSERT

Epiphany cake by Benoît Castel

# Vers l'infinis et sous les draps...

## ROSÉ WINE

|                                                                            | 12CL | 75CL | 150CL |
|----------------------------------------------------------------------------|------|------|-------|
| <b>VIGNE ANTIQUE</b> .....<br><i>IGP Pays D'Oc, Cinsault</i>               | 6,5€ | 31€  | -     |
| <b>UN AIR DE GRIS</b> .....<br><i>IGP Pays D'Oc, Grenache gris et noir</i> | 10€  | 45€  | -     |
| <b>MINUTY « M »</b> .....<br><i>AOP Côte de Provence, Cinsault, Syrah</i>  | -    | 61€  | 109€  |

## WHITE WINE

|                                                                  | 12CL | 75CL |
|------------------------------------------------------------------|------|------|
| <b>VIGNE ANTIQUE</b> .....<br><i>IGP Pays D'Oc, Sauvignon</i>    | 6,5€ | 31€  |
| <b>VIN DES GAULOIS</b> .....<br><i>IGP Pays D'Oc, Chardonnay</i> | 10€  | 45€  |
| <b>POUILLY FUME</b> .....<br><i>AOP, Famille Baron-Foucher</i>   | 12€  | 61€  |

## RED WINE

|                                                                                                                              | 12CL | 75CL | 150CL |
|------------------------------------------------------------------------------------------------------------------------------|------|------|-------|
| <b>AU FIL DU ROUGE</b> .....<br><i>IGP Cité de Carcassonne, Marselan</i>                                                     | 7€   | 31€  |       |
| <b>CŒUR DE PINOT</b> .....<br><i>VDF, Bourgogne, Maison Rozier, Pinot noir</i>                                               | 9€   | 34€  |       |
| <b>LES CAPRICES D'ANTOINE</b> .....<br><i>AOP, Côtes du Rhône – Domaine Ogier<br/>Grenache, Syrah, Carignan et Mourvèdre</i> | -    | 45€  |       |
| <b>SAINT JOSEPH</b> .....<br><i>AOP, Côtes du Rhône<br/>Stéphane Montez, 100% Syrah</i>                                      | 12€  | 61€  |       |
| <b>LA SYRAH A PAPA- 2023</b> .....<br><i>IGP, Stéphane Montez, Syrah</i>                                                     |      |      | 109€  |

## BEERS

|                                 | 25CL | 33CL | 50CL |
|---------------------------------|------|------|------|
| <b>CHOUCHOU'S BLONDE</b> .....  | 6,5€ | -    | 10€  |
| <b>1664 WHITE</b> .....         | 6,5€ | -    | 10€  |
| <b>GRIMBERGEN</b> .....         | 7,5€ | -    | 12€  |
| <b>PIETRA IPA</b> .....         | 7,5€ | -    | 12€  |
| <b>PIETRA GLUTEN FREE</b> ..... | -    | 9€   | -    |

## CHAMPAGNES

|                                          | 12CL | 75CL | 150CL |
|------------------------------------------|------|------|-------|
| <b>BESSERAT DE BELLEFON BRUT</b> .....   | -    | 89€  | -     |
| <b>TAITTINGER BRUT</b> .....             | 18€  | 99€  | -     |
| <b>TAITTINGER BRUT PRESTIGE ROSÉ</b> ... | -    | 155€ | -     |
| <b>MAGNUM TAITTINGER BRUT (1,5L)</b>     | -    | -    | 209€  |

## CIDERS BIO

|                                                                                                                      | 33CL |
|----------------------------------------------------------------------------------------------------------------------|------|
| <b>POIRÉ « L'ÉPATANT »</b> .....<br><i>Bio cider pear Fils De Pomme</i>                                              | 9€   |
| <b>CIDRE BRUT « LE SAUVAGE »</b> .....<br><i>Bio cider Fils De Pomme</i>                                             | 9€   |
| <b>CIDRE ROSÉ « LA COQUETTE »</b> ....<br><i>Bio cider infused with elderflower<br/>&amp; hibiscus Fils De Pomme</i> | 9€   |

## A GREAT MATCH WITH YOUR BRUNCH

For other aperitifs, please ask at the bar

### LE KIR OU KIR ROYAL <sup>15cl</sup> – 10€ / 19€

Liqueur of blackcurrant, blackberry, or our seasonal chestnut specialty

### LE BELLINI <sup>15cl</sup> – 12€

Peach cream and sparkling crémant

### LE MIMOSA <sup>15cl</sup> – 12€

Orange juice and sparkling crémant

### LES SPRITZ <sup>30cl</sup> – 15€

Elderflower, apple or melon

### LE BURLESQUE <sup>30cl</sup> – 15€

Vodka, violet syrup, apple juice & lime

# Vivre d'amour et de guinguette

## APPERITIFS SANS ALCOOL

|                                                                                                                          |     |
|--------------------------------------------------------------------------------------------------------------------------|-----|
| <b>AMOIRO SPRITZ (20Cl)</b> .....                                                                                        | 13€ |
| <i>Red Osco and a hint of orgeat syrup<br/>(lemonade or tonic of your choice)</i>                                        |     |
| <b>AMISTA SPRITZ (20Cl)</b> .....                                                                                        | 13€ |
| <i>Yellow Osco with a hint of peach syrup<br/>(lemonade or tonic of your choice)</i>                                     |     |
| <b>1664 0,0% (33Cl)</b> .....                                                                                            | 9€  |
| <b>NON-ALCOHOLIC CIDER « LE SAGE »</b>  | 9€  |
| <i>Bio cider Fils De Pomme</i>                                                                                           |     |
| <b>MOCKTAIL DU MOMENT (25Cl)</b> .....                                                                                   | 13€ |
| <i>Demandez à nos adorables Barmans</i>                                                                                  |     |

## HOT DRINKS ——— 3€

*Iced version available at no extra cost*

|                      |
|----------------------|
| EXPRESSO.....        |
| DÉCA.....            |
| RISTRETTO.....       |
| ALLONGÉ.....         |
| NOISETTE.....        |
| DOUBLE-EXPRESSO..... |

## ————— 6€

|                      |
|----------------------|
| CREAM.....           |
| LATTE.....           |
| CAPPUCCINO.....      |
| THEA / INFUSION..... |
| HOT CHOCOLAT .....   |

## WATER ——— 5€

75CL

|                          |
|--------------------------|
| STILL PUREZZA .....      |
| SPARKELING PUREZZA ..... |

## SHOT 3CL

|                             |      |
|-----------------------------|------|
| SHOT RHUM TROIS RIVIERES... | 6,5€ |
| SHOT VODKA REMYX.....       | 6,5€ |
| SHOT MENTHE PASTILLE.....   | 6,5€ |
| SHOT LA GAULOISE.....       | 8€   |

## CHOUCHOUTEURS

|                                                                            |      |
|----------------------------------------------------------------------------|------|
| <b>SHOT CABARET</b> .....                                                  | 6,5€ |
| <i>Vodka, blackberry cream, cranberry</i>                                  |      |
| <b>SHOT BASIL</b> .....                                                    | 6,5€ |
| <i>Vodka, gin, basil, lemon</i>                                            |      |
| <b>SHOT ROMANE</b> .....                                                   | 7€   |
| <i>Rum Trois Rivières, Benedictine with spicy notes, honey and vanilla</i> |      |

# Je suis mort de vivre !

## DIGESTIVES 4CL

|                                 |     |
|---------------------------------|-----|
| CALVADOS « BELLE GNOLE » .....  | 9€  |
| AMARETTO.....                   | 9€  |
| LIQUEUR DE MENTHE PASTILLE..... | 9€  |
| LA GAULOISE.....                | 12€ |
| COGNAC MARTELL VSOP.....        | 15€ |

## SOFT DRINKS ——— 6,5€

|                                                       |  |
|-------------------------------------------------------|--|
| <b>FRUITS JUICE (25CL)</b> .....                      |  |
| <i>(Orange, apple or abricot)</i>                     |  |
| <b>ARTISAN LEMONADE (27,5CL)</b> .....                |  |
| <b>TONIC « La French » (25CL)</b> .....               |  |
| <b>GINGER BEER « La French » (25CL)</b> .....         |  |
| <b>COCA-COLA (33CL)</b> .....                         |  |
| <b>COCA-COLA SUGAR FREE (33CL)</b> .....              |  |
| <b>FUZETEA (25CL)</b> .....                           |  |
| <b>SPRITE (25CL)</b> .....                            |  |
| <b>SYRUP/DIABOLO (25CL)</b> .....                     |  |
| <i>Mint, strawberry, grenadine, lemon, peach.....</i> |  |