

## WATER

Microfiltrée Castalie, still or sparkling water — 4 *unlimited*

## SOFTS

Tonic water bio, « Indian» Artonic 25 cl — 7

Coca-Cola / Coca-Cola zéro 33 cl — 6

Uma Ginger Beer — 7

Uma Iced Tea, Green Tea Leaf Infusion, Basil, Lime — 7

Archipel, Kombucha black currant leaves — 7

## JUICE

Fresh juice (orange, apple, tomato) 25 cl — 5

## COFFEE (CAFÉ LOMI, PARIS)

Espresso / Ristretto / Long black — 3

Macchiato / Noisette — 3,50

Capuccino / Latte / Americano — 5

Hot Chocolate — 6

## TEA AND INFUSIONS (BONTHÉS, PARIS)

Sencha, Menthe, Yunnan d'Or, Earl Grey, Vanilla, French Cancan, Verbena, frosted mango — 5

## BEERS 33cl

FAUVE, New England Lager — 8,50

FAUVE, New England IPA — 9

PINK SUN, West Coast IPA ( 0,4% Vol) — 8

## MOCKTAILS

VIRGIN TONIC, *Spiritueux sans alcool JNPR n°2, indian tonic*

*bio Artonic* — 10

GINGER MULE, *Spiritueux sans alcool JNPR n°2, lime, Uma ginger beer* — 10

NO NEGRONI, *JNPR n°1, BTTR n°1, VRMTH N°1* — 10

NO SPRITZ, *SPRTZ n°1, sparkling water* — 10

## COCKTAILS

ST-GERMAIN SPRITZ, *elderflower liqueur Nusbaumer, Archibald champagne, sparkling water* — 14

APEROL SPRITZ, *Aperol, Archibald champagne, sparkling water* — 14

CAMPARI SPRITZ, *Campari, Archibald champagne, sparkling water* — 14

MOSCOW MULE, *Fair quinoa vodka, lime, Uma ginger beer* — 14

NEGRONI, *Citadelle gin, La Quintinye red vermouth, Campari* — 14

ESPRESSO MARTINI, *Fair vodka, Fair coffee liqueur, espresso* — 14

## TRAVELLERS COCKTAILS

PARIS, *Orchard Keeper, calvados Christian Drouin, vermouth Del Professore Bianco, Tarn-et-Garonne honey & Scrappy's Orange Bitters* — 14

NEW YORK, *Manhattan, whisky Nikka Coffey Grain, vermouth Del Professore Rosso, Aromatic Bitters, Amarena cherries* — 14

EAT ME  
LIKE IT'S HOT

## LUNCH MENUS

STARTER/MAIN or MAIN/DESSERT – 25€


STARTER/MAIN/DESSERT – 30€

All our seasonal products are sourced by Chef Greg Marchand and come from small producers who work with a sustainable agriculture approach.

Dishes are served as soon as they are ready.

Please inform us of any food allergies or intolerances.

Our meats are all of European origin (E.U)

 Vegetarian option on request

Prices include all taxes.

## STARTERS

### PORK TERRINE

*Mushrooms, pickles, baby greens*

### BANKA TROUT

*Gravlax, smoked beetroot, raw cream*

### VELOUTE (v)

*Squash & root vegetables, cancoillotte cheese, smoked paprika*

## MAINS

### ORZO RISOTTO (v)

*Saffron, red kuri squash, mimolette cheese & buttermilk*

### FISH OF THE DAY

*Grilled fillet, cabbage, citrus beurre blanc*

### HAND-CUT SAUSAGE

*Carrot, cumin, mustard sauce*

## CHEESES

### AGED CHEESES TO CHOOSE « FRESCOLET » (v)

*Served with homemade chutney*

TWO CHEESES SELECTION – 14

FOUR CHEESES SELECTION – 22

## DESSERTS

### COOKIE BANOFFEE

*Banana, Dulcey chocolate, pecan, nutmeg*

### CHESTNUT FONDANT

*Chestnut, chocolate, crème anglaise*