

# Tapas

## DRY SAUSAGE

plain or with peanut

€6,50

## CURED MEAT BOARD

€12,00

## MIXED BOARD (cured meat & cheeses)

For 2 people

€12,00

For 4 people

€18,50

## Salads

### THE HORTENSE

Lettuce / Spicy fresh goat cheese / Dry tomatoes /  
Red onions / Nuts / New potatoes

€14,00

### THE SØREN

Lettuce / Warm new potatoes / homemade smoked  
salmon / Candied tomatoes / Red onions / Lemon  
and ginger sauce

€17,00

# Buckwheat crepes



<b>THE HALF-FULL</b>	€ 10,50
Ham/Emmental <u>or</u> Ham/Egg <u>or</u> Egg/Emmental	
<b>THE FULL</b>	€ 12,00
Egg / Ham / Emmental	
<b>THE EXTRA FULL</b>	€ 13,50
Egg / Ham / Emmental / Mushrooms	
<b>THE LUCIENNE</b>	€ 13,00
Egg / Goat cheese seasoned with Zaatar and candied lemon / Seasonal vegetables / Lemon-ginger sauce	
<b>THE SOIZIG</b>	€ 14,00
Sausage / Old-style mustard sauce / Onion confit cooked with cider / Lettuce	
<b>THE PAULETTE</b>	€ 14,50
Chicken with mustard cream / Emmental / Mushrooms / Spinach	
<b>THE MARGUERITE</b>	€ 16,00
Andouillette sausage cooked with white wine / Onion confit cooked with cider / Camembert cheese / Lettuce	
<b>THE MARIELLE</b>	€ 16,50
Dry ham / Raclette cheese / New potatoes / Lettuce	
<b>THE SIMONE</b>	€ 17,00
Seasonal vegetables / Homemade smoked salmon / Lemon-ginger sauce	

ADDITIONAL FITTING : Lettuce : €3,00

Buckwheat crepes

# Wheat crepes



## THE SUGAR-BUTTER

Semi-salted butter / Sugar

€5,50

## THE HONEY-LEMON

Homemade honey-lemon sauce

€5,50

## THE SWEET-ONE

Apricot or Strawberry or Orange

€5,50

## THE CHOCOLATE

Semi-salted butter / Valhrona dark chocolate chunks

€6,50

## THE HAZENUT SPREAD

Nutella

€6,50

## THE SALTED BUTTER CARAMEL

Homemade salted butter caramel

€6,50

## THE CAROLINE

Caramelised apples / Mascarpone whipped cream / Salted butter caramel

€10,20

### Our favorite

## THE SUZETTE

Orange marmalade / Vanilla ice cream Grand Marnier flambé

€12,00

ADDITIONAL FITTING : Ice cream or Sorbet : €3,00 / Chantilly : €2,00

## *Ice creams & Sorbets* (balls)

**DARK CHOCOLATE**

**STRAWBERRY**

**VANILLA**

**LEMON**

**PISTACHIO NUT**

**RASPBERRY**

**SALTED BUTTER CARAMEL**

Ice creams and sorbets are made by our icecream maker «Fleur de Glace».

**1 BALL €3,00**

**2 BALLS €5,00**

**3 BALLS €6,50**

**ADDITIONAL FITTING €2,00**  
Chantilly

# Soft drinks

**SIRUP** 25 cl. €2,90  
Mint / Lemon / Grenadine / Strawberry / Peach

**DIABOLO** 25 cl. €3,20  
Mint / Citron / Grenadine / Strawberry / Peach

**FRUIT JUICES** 25 cl. €4,30  
Orange / Pineapple / Apple / Apricot / Tomato / Multifruit

**SODAS** 33 cl. €4,50  
Coca-Cola / Coca-Cola Zéro

**SODAS** 25 cl. €4,30  
Ice Tea peach  
Orangina  
Schweppes Tonic / Schweppes Agrumes  
Perrier (33 cl.)

## Mineral water

	50 cl.	1L
<b>EVIAN</b>	€3,50	€4,80
<b>BADOIT</b>	€3,70	€4,90

# Aperitifs

<b>RICARD</b> 2 cl.	€3,90
<b>PASTIS</b> 2 cl.	€3,90
<b>PASTIS FROM VENDÉE</b> 2 cl.	€4,90
<b>TROUSPINETTE</b> 6 cl. Red berries / Peach / Black spines	€5,00
<b>CAMPARI</b> 6 cl.	€7,40
<b>SUZE</b> 6 cl.	€4,90
<b>MARTINI</b> 6 cl. White / Red	€4,90
<b>PINEAU BLANC OU ROUGE</b> 6 cl.	€5,20
<b>PORTO</b> 6 cl. Taylor's Red	€6,00
Taylor's White	€7,00

## Kirs

Blackcurrant / Cherry / Peach / Blackberry

**WHITE WINE** 13,5 cl. €4,90

**WHITE WINE SPARKLING** 13,5 cl. €6,00

**BRETON** 13,5 cl. €4,80  
(Cider)

**COUPE DU CHÂTEAU** 13,5 cl. €7,50  
(Pousse Rapière et sparkling wine)

# Cocktails

<b>APEROL SPRITZ</b> 25 cl.	€8,50
<b>SPRITZ SAINT-GERMAIN</b> 25 cl.	€13,50
<b>AMERICANO</b> 13,5 cl.	€9,00
<b>CAÏPIRINHA</b> 6 cl.	€8,50
<b>GIN TONIC</b> 25 cl.	€8,50
<b>GIN TONIC CITADELLE</b> 25 cl.	€12,50
<b>MARTINI GIN</b> 13,5 cl.	€9,50
<b>MOJITO</b> 25 cl.	€9,00
<b>MOSCOW MULE</b> 20 cl.	€9,00
<b>TI-PUNCH</b> 6 cl.	€7,50
<b>VODKA ORANGE</b> 25 cl.	€8,00

## Mocktails

<b>FRUIT JUICE COCKTAIL</b> 25 cl.	€4,90
<b>VIRGIN MOJITO</b> 25 cl.	€5,90

# Beers & Ciders

**MÉLUSINE BEER - BOTTLE** 33 cl. €4,90

Barbe Bleue - Dark ale

Puy D'enfer - Triple ale

Blanche Écume - White ale

**HELLFEST OR MÉDUSA - BOTTLE** 33 cl. €5,60

**SOFT CIDER - BOTTLE** 75 cl. €9,50

## Draught

	25 cl.	50 cl.	1L.
<b>DRAUGHT BEER</b>	€3,90	€7,80	--
<b>PICON</b>	€4,90	€9,00	--
<b>HARD CIDER</b>	€3,50	€6,50	€12,00

## Exceptional Cider & Perries

**THE HARD «SIDRE» / ÉRIC BORDELET** 75 cl. €23,50

**THE AUTHENTIC PERRY / ÉRIC BORDELET** 75 cl. €29,50

**THE GRANIT PERRY / ÉRIC BORDELET** 75 cl. €49,90



# Glass of Wine

## DRY WHITE WINES 12 cl.

Tariquet Côtes de Gascogne

€3,90

Château de la Barbinière - Les Silex Local wine

€4,60

## SWEET WHITE WINES 12 cl.

Château de la Barbinière - Cuvée la Douée Local wine

€6,80

## ROSÉ WINES 12 cl.

La Marouette grenache Pays d'Oc

€3,90

Château de la Barbinière «les Silex» Local wine

€4,40

Réserve naturelle Organic wine

€5,40

## RED WINES 12 cl.

La Livinière Minervois

€5,90

Château de la Barbinière «les Silex» Local wine

€4,60

## SPARKLING WINES 12 cl.

Domaine de la Barbinière Vin Vendéen

€5,90

Domaine Toussaint Cuvée Mathilde Vouvray

€5,90

# Champagne & Sparkling wines

## CRÉMANT DE LOIRE - GRATIEN MEYER 75 cl.

€29,90

White or Rosé

## VOUVRAY BRUT CUVÉE MATHILDE 75 cl.

€29,50

## DOMAINE DE LA BARBINIÈRE 75 cl.

€32,00

## CHAMPAGNE TRADITION F. GIRARD 75 cl.

€52,00

Glass of wine & Sparkling

# Rosé Wines

## VAL DE LOIRE 75 cl.

Château de la Barbinière - Les Silex Local wine

€22,90

## LANGUEDOC - I.G.P PAYS D'OC 75 cl.

Terre de Camargue

€19,80

Réserve naturelle - Prestige bio Organic wine

€29,50

## PROVENCE 75 cl.

Château Minuty

€39,90

## BORDEAUX 75 cl.

Clarendelle

€26,50

# White Wines

## CÔTES DE GASCOGNE 75 cl.

Tariquet

€21,90

## VAL DE LOIRE 75 cl.

Perdrix de l'année Muscadet

€19,90

Château Marie du Fou Local wine

€24,80

Château de la Barbinière Local wine

€23,50

Domaine Toussaint Vouvray

€26,00

Domaine Bridot Quincy

€39,90

## VAUCLUSE 75 cl.

Le Viognier A. Dartois

€22,50

## CADILLAC 75 cl.

Domaine du Vic Sweet

€39,50

Rosé & white wines

# Red Wines

## VAL DE LOIRE 75 cl.

Château Marie du Fou Local wine

€24,80

Château de la Barbinière - Les Silex Local wine

€23,50

Château de Villeneuve Saumur Champigny

€29,90

La Source Saint Nicolas de Bourgueil

€29,90

Domaine Phillippe ALLIET Chinon

€34,50

## LANGUEDOC - I.G.P PAYS D'OC 75 cl.

Réserve naturelle Organic wine

€24,50

La Livinière - Bio Minervois

€29,90

## BORDEAUX 75 cl.

Château du Payre Castillon

€26,50

Bajac Romelys Medoc

€29,80

Clarendelle Inspiré par Haut-Brion

€33,90

## RHÔNE 75 cl.

Les Rabassières Côtes du Rhône

€23,50

## BOURGOGNE 75 cl.

Pierre Gavignet

€46,50

Cuvée Louis Latour

€59,90

Red Wines

# Whiskies

## SCOTTISH 4 cl.

Ballantine's 40°

Aberlour 40° 10 years

Chivas Régal

€6,00

€9,80

€9,80

## IRISH 4 cl.

Jameson

€7,00

## TENNESSEE 4 cl.

Jack Daniels 40°

€8,50

## BRETON (FRENCH) 4 cl.

EDDU

WB Breton

€9,50

€8,50

## BOURBON 4 cl.

Four Roses

€9,00

## JAPANESE 4 cl.

Hatozaki

Mika

€11,50

€11,80

# Rums

## RÉUNION ISLAND 4 cl.

Amber rum Negrita 40°

€5,50

White rum

€6,50

## MARTINIQUE ISLAND 4 cl.

St James Ambré Royal

€6,50

Clément Old-Barrel

€9,50

## GUADELOUPE ISLAND 4 cl.

Rum Damoiseau Très Vieux

€11,50

## SOUTH AMERICA 4 cl.

White Jamaïca

€8,50

Diplomatico exclusive réserve 40°

€11,00

## PHILIPPINES 4 cl.

Don Papa 7 years

€9,90

## CUBA 4 cl.

Havana Especial

€8,50

# After-dinner drinks

## MENTHE PASTILLE 4 cl.

€4,90

## GRAND MARNIER 4 cl.

€7,90

## VODKA ZUBROWKA 4 cl.

€5,60

## LIMONCELLO 4 cl.

€6,00

Rums & after-dinner drinks

# After-dinner drinks

<b>POIRE WILLIAM</b> 4 cl.	€ 9,80
<b>MIRABELLE</b> 4 cl.	€ 9,80
<b>BAILEYS</b> 4 cl.	€ 6,20
<b>COGNAC</b> 4 cl.	
Almond flavoured	€ 5,90
Rambaud 40°	€ 6,50
Camus Ile de Ré 40°	€ 11,80
<b>ARMAGNAC</b> 4 cl.	
Grand Armagnac Delaitre	€ 9,00
Bas Armagnac Tariquet	€ 9,80
<b>CALVADOS</b>	
Fine Calvados - Coquerel Vieux 4 cl.	6,80€

## Hot beverages

<b>TEA</b>	€ 3,30
Comptoir Richard	
<b>COFFEE</b>	
Perle noire / Florio	€ 2,60
Decaffeinated	€ 2,70

After-dinner drinks & hot beverages