
Drinks



Contact us

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Soft

WATER

Abatilles – 1 L – Still water	4,00 €
Abatilles – 1 L – Sparkling water	4,00 €
Chateldon – 75 cl – Sparkling water	6,00 €



SOFT DRINKS

Coca-Cola 33 cl	4,00 €
Coca-Cola Zero 33 cl	4,00 €
Lorina Lemonade 33 cl	4,00 €
Classic Tonic 20 cl	4,00 €
Ginger Beer Tonic 20 cl	4,00 €



HOT DRINKS

Espresso	2,00 €
Tea / Herbal infusions	3,00 €



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Starter

Bar Classics

Martini (white or red) – 7 cl	5,00 €
Pineau des Charentes “Réserve Oubliée” – 7 cl	5,00 €
Marsala – 7 cl	5,00 €
Ricard	5,00 €
Glass of Champagne (Blanc de Blancs)	10,00 €



BEERS

Beers (Corona, Desperados, Pietra)	5,00 €
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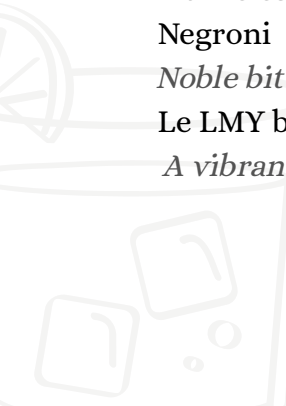


COCKTAIL

Moscow Mule	9,00 €
<i>A vibrant and refreshing drink with spicy notes</i>	
Deljoy Mule	10,00 €
<i>A bold and lively variation featuring regional ingredients</i>	
Spritz	8,00 €
<i>Sparkling elegance for sunny afternoons</i>	
Caipirinha	7,00 €
<i>The soul of Brazil, intense and refreshing</i>	
Mojito	9,00 €
<i>A burst of tropical freshness from Oléron Island</i>	
Ti Punch	7,00 €
<i>Simple yet always effective</i>	
Gin & Tonic	7,00 €
<i>A timeless classic when crafted with care</i>	
Negroni	8,00 €
<i>Noble bitterness with bold elegance</i>	
Le LMY by Sandra	10,00 €
<i>A vibrant twist on the Margarita</i>	

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Spirit

WHISKY - 4 cl

Jack Daniel's - Single Barrel Select US	7,00 €
<i>A rich and robust whisky with notes of oak, vanilla and caramel</i>	
The Deacon - Blended Scotch Whisky Scotland	7,00 €
<i>A blend of smoky Speyside and peated Islay malts</i>	
Moon Arbour - Pur Malt Whisky Bordeaux	8,00 €
<i>Aged in Sauternes barrels and finished in Margaux casks</i>	
Kavalan - Single Malt Taiwan	9,00 €
<i>Floral notes with orchid, exotic fruits and vanilla</i>	
Port Charlotte - Islay Single Malt Scotland - 10 years	10,00 €
<i>Smoky character with woody sweetness and hints of smoked oysters</i>	
Aberlour - Speyside Single Malt Scotland - 16 years	11,00 €
<i>Fruity flavors with spice and lightly woody floral aromas</i>	
Nikka - Tailored - Japan	13,00 €
<i>PA perfect balance of roundness and smoothness with vanilla and dark chocolate notes</i>	
Lagavulin - Islay Single Malt 18 years - Scotland	13,00 €
<i>Intense and smoky with a delicate salinity and gentle acidity</i>	

DIGESTIF

Sève de Joie (32°)	5,00 €
Limoncello (30°)	5,00 €
Mandarin liqueur (38°)	5,00 €
Peppermint liqueur (30°)	6,00 €
Verveine du Velay (55°)	6,00 €
Green Chartreuse (55°)	8,00 €
Rum - Don Papa MassKara (40°)	8,00 €
Rum - Planteray XO Extra Old (40°)	10,00 €
Cognac - Coulon XO (4 cl - 40°)	12,00 €

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Wine

WHITE

Glass of white wine	5,00 €
Perles	24,00 €
<i>IGP Charentais/Oléron - 100% Chardonnay</i>	
<i>Pairs well with aperitif, oysters, fish and goat cheese</i>	
Domaine de Pellehaut	24,00 €
<i>IGP Cotes de Gascogne - Colombart/Sauvignon/ Ugni/ Chardonnay</i>	
<i>Pairs well with aperitif, fish, white meats and shellfish</i>	
L'instant - Vignoble Berthier - Bio	27,00 €
<i>Val de Loire - 100 % Sauvignon Blanc</i>	
<i>Ideal throughout the meal from aperitif to cheese</i>	
Les Cottes - Famille Roux	29,00 €
<i>Bourgogne - 100 % Chardonnay</i>	
<i>Pairs well with grilled fish, seafood, poultry, cheese and salads</i>	
AOC Chablis Domaine de Christophe Camu - 2024	39,00 €
<i>Chablis - Bourgogne - 100 % Chardonnay</i>	
<i>Pairs well with fish, white meats and seafood</i>	
AOP Condrieu Domaine Pichon - 2023	68,00 €
<i>Condrieu - Côte du Rhône - Viognier</i>	
<i>A sunny and refined wine, perfect as an aperitif or with elegant dishes</i>	
AOP Meursault Domaine Lafouge - 2023	89,00 €
<i>Meursault - Bourgogne - 100 % Chardonnay</i>	
<i>Pairs well with fine fish, seafood and white meats</i>	

ROSÉ

Glass of rosé wine	5,00€
Domaine de Pellehaut	25,00 €
<i>IGP Cotes de Gascogne - Tannat/ Syrah/ Merlot/ Cabernet Sauvignon/ Malbec</i>	
<i>A fruity wine ideal for aperitif, salads, grilled vegetables and fish</i>	
Signature - Maison Coulon	28,00 €
<i>Oléron - Cabernet Franc</i>	
<i>Food pairing: Seafood and grilled dishes. Ideal if you're looking for freshness</i>	

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Wine

RED

Glass of red wine 6,00 €

L'Instant - Bio 27,00 €

Val de Loire - 100 % Pinot Noir

Pairs well with light dishes, salads, grilled meats and seafood

Baie Orientale - Domaine Lionel et Osmin 32,00 €

Sud Ouest - Syrah/ Pinot Noir

Pairs well with white and red meats, poultry, charcuterie and cheese

Chateau Lamothe-Cissac 32,00 €

Aop Haut-Médoc - Bordeaux - Cabernet Sauvignon/ Merlot/ Petit Verdot

Pairs well with red meats and hard cheeses

Val Joanis - Les Griottes 34,00 €

AOP Luberon - Vallée du rhone - Syrah/ Grenache Noir

Pairs well with meats, ratatouille and cheese

AOP Saint-Joseph Domaine Ferraton - 2023 48,00 €

Saint Joseph - 100 % Syrah

Pairs well with grilled red meats, duck breast and slow-cooked dishes

Chateau Carbonnieux - 2020 78,00 €

Pessac Léognan - Grand cru classé de Graves - Cabernet Sauvignon/Merlot

Pairs well with red meats, poultry, game, cheese and spices

AOP Côte-Rôtie Domaine Pichon - 2022 89,00 €

Côte-Rôtie - Côte du Rhône - 100 % Syrah

Pairs well with grilled meats, roasted lamb and game in sauce

Domaine du Pavillon du Clos des Ursulines Bichot - 2019 89,00 €

Pommard - Bourgogne - 100 % Pinot Noir

Pairs well with roasted meats, game and aged cheeses

CHAMPAGNE

Emmanuel Quencez 50,00 €

Rosé

Emmanuel Quencez 55,00 €

Blanc de blancs 10€/Glass

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Tea

MORNING TEA

A blend of Assam and Ceylon black teas, full-bodied and rich, best enjoyed with a splash of milk.

2 - 3 minutes 90°C (4 - 5 minutes if milk)

EARL GREY FRENCH BLUE

Black tea flavored with bergamot and cornflower, smooth and delicate.

3 - 4 minutes 90°C

CASABLANCA

A blend of green and black tea with Moroccan mint and a hint of bergamot.

3 minutes 80°C

FUJIYAMA

Japanese Sencha green tea with vegetal and mineral notes, rich in antioxidants.

2 minutes 70°C / 80°C

MARCO POLO BLUE

Oolong tea with balanced notes of red fruits, flowers and vanilla.

5 minutes 90°C

ROUGE BOURBON

Rooibos with bourbon vanilla, smooth and naturally caffeine-free.

5 - 6 minutes 90°C

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