

MENU

COCKTAIL CREATIONS

PARIS LATINO 10,5cl 20

Chili infused tequila, triple sec, cucumber syrup, squeezed lemon

DALIDA 18cl 20

Tequila, agave syrup, squeezed lemon, passion fruit puree

WHAM 8cl 20

Spiced rum, maple syrup, squeezed lemon, slice of ginger and lime

PHIL COLLINS 16cl 20

Whiskey, grapefruit juice, squeezed lemon juice, manzana, maple syrup

L'AZIZA 14cl 20

White rum, pineapple juice, squeezed lemon, hibiscus syrup, hibiscus flower

LES CLAUDETTES 16,5cl 20

Gordon's pink, pineapple juice, cranberry juice, rose syrup, raspberry cream, squeezed lemon

CLASSIC COCKTAILS

Spritz - Spritz Saint Germain - Mojito - Piña Colada
Cosmopolitan - Pornstar martini - Espresso martini **16**

Glenn Viel, three-star chef, has imagined a bistro menu featuring the great classics of French cuisine, all reinterpreted in his own way.

«C'est une cuisine de souvenirs»
Glenn Viel

NET PRICE. SERVICE INCLUDED.

APPETIZERS

Ricard, Pastis, 2 cl	9
Martini Rosso, Bianco, Campari, Suze, 6 cl	9
Porto red, Porto white, 8 cl	9
Lillet red, Lillet white, 8 cl	9
Kir blackcurrant, peach, blackberry, 12 cl	9
Americano, 8 cl	14
Kir Royal blackcurrant, peach, blackberry, 12 cl	16

MOCKTAILS

BERRY SMASH - VIRGIN MOJITO - VIRGIN COLADA	
APPLE PILAR	12

SOFTS

Coca-Cola & Coca Zero, 33 cl	7
Orangina, Lemonade, Ice Tea, Fuze Tea, 25 cl	7
Schweppes Tonic / Citrus, 25 cl	7
Red Bull, 25 cl	8
Ginger Beer, 25cl	7
Fruit juice	7
Pressed fruits	10
(Orange, Grapefruit, 20cl - Squeezed lemon, 10cl)	
Still water, sparkling water, 33cl	7
Still water, sparkling water, 75cl	9

BEERS

DRAFT BEERS	25cl	50cl
Heineken blonde	6	11

BEERS BOTTLE 33cl	
Heineken alcohol free	7
Desperados	8
Gallia IPA	8
White Gallia	8

CHAMPAGNE

RAW	cup 12cl	75cl	150cl
B.S.A Gremillet		17	
B.S.A Ruinart Brut		21	180 380
B.S.A Moet Brut			300
Dom Perignon, cuvée vintage, 2012		550	
WHITE OF WHITES	cup	75cl	150cl
B.S.A Ruinart white of whites		280	500
ROSE	cup	75cl	150cl
B.S.A Mercier		18	150
B.S.A Ruinart Rosé		250	

ALCOOLS (4CL)

SCOTCH WHISKY

Nikka White	13
Glenfiddish 12 ans	14
The Glenlivet	16
Monkey Shoulder	19
Lagavulin 16 ans	19
Chivas	19

IRISH WHISKY

Craigellachie	14
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AMERICAN WHISKY

Jack Daniel's	14
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VODKA

42 Below	12
Belvédère	17
Grey Goose	17

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Bombay Sapphire	14
Hendrix	16
The Botanist	17

TEQUILA

San José	10
Patròn Silver	16
XO Café	11

RHUM ET CACHAÇA

Bacardi Blanca	11
Bacardi Spiced	12
Clément VSOP	15
Diplomatico 12 ans	16
Santa Teresa	19
Zacapa	28

Supplément Soft	5
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MENU PODIUM BY GLENN VIEL

THE STARTERS

LA ROQUETTE 13

Confit cherry tomatoes, croutons, olives, preserved lemon, fennel, parmesan, arugula, basil, and balsamic vinegar.

Sommelier's suggestion: AOC Côte du Rhône, Xavier Vignon 2022.

LE DEMI-CROQUE 13

Smoked turkey ham, caramelized onions, mustard, Comté and parmesan béchamel, served with a mesclun salad.

Sommelier's suggestion: AOC Morgon, Château de Corcelles, 2022.

THE DISHES

LA SAUCISSE 22,99

Roasted sausage, topped with meat jus and confit shallots.

Sommelier's suggestion: AOC Morgon, Château de Corcelles, 2022.

LA BAVETTE 27,99

Roasted flank steak, confit shallots.

Sommelier's suggestion: AOC Crozes-Hermitage, Chante Passo, 2021.

LE TARTARE AU COUTEAU 25,99

In the traditional way.

Sommelier's suggestion: AOC Médoc, Château Haut-Brignays, 2020.

LE CROQUE 22,99

Smoked turkey ham, caramelized onions, mustard, Comté and parmesan béchamel, served with a mesclun salad.

Sommelier's suggestion: AOC Morgon, Château de Corcelles, 2022.

SIDE DISH OF YOUR CHOICE

Shoestring Fries, Mixed Greens with Vinaigrette,
Mashed Potatoes Additional Side Dish 7

THE DESSERTS

LA SOUPE DE FRUITS ROUGES 12

Basil cream, fresh red fruits, red fruit soup, olive oil, and meringue.

Sommelier's suggestion: Champagne Ruinart Brut.

L'ILE FLOTTANTE 12

Oven-baked meringue, vanilla crème anglaise made with Madagascar vanilla.

Sommelier's suggestion: B.S.A Mercier.

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HOT DRINKS

Espresso, decaffeinated	3,5
Hazelnut coffee	3,7
Coffee cream	5,5
Hot chocolate	8
Double espresso	7
Cappuccino	7
Teas and Infusions (Mariages Frères)	7
Viennese chocolate	10
Viennese coffee	10
Ice coffee	10
Smooth tea	10

DIGESTIVE

Manzana, Bailey's, Get 27, Get 31 (6cl)	10
Benedictine, Chartreuse verte, Limoncello	10
Grand Marnier	10
Armagnac V.S.O.P.	12
Poire William	12
Mirabelle	12
Calvados père Maglore V.S.O.P.	13
Irish coffee	16
Cognac V.S.O.P. Martell	16
Rémy Martin XO	36
Hennessy XO	40

WINES

	verre	75cl
WHITE		
LANGUEDOC		
IGP versant, viognier, 2023	10	50
LA BOURGOGNE		
AOC Bourgogne Chardonnay, Côte Chalonnaise, Millebuis, 2022.	10	50
AOP Hautes Côtes de Beaune, Domaine Billard, 2022		61
AOC Petit Chablis, Domaine des Malandes, 2022	12	63
AOC Chablis 1er cru, Domaine des Malandes Bio, 2022		95
AOC Meursault Les Clous, Domaine Bouchard Père & Fils, 2020		170
LA LOIRE		
AOC Sancerre Cuvée L'Essentiel, Pierre Cherrier et Fils, 2023		59
AOC Pouilly Fumé Domaine de Riaux, 2023	12	62
LE RHÔNE		
AOP Côtes du Rhône Xavier Vignon, 2022	10	50
AOP Muscat de Beaumes de Venise Xavier Vignon, 2022	12	69
AOC Condrieu Domaine Louis Chèze, 2022		120
	verre	75cl
ROSÉ		
AOP, L'île de beauté, Racinu, 2022	10	50
AOC Côte de Provence, Domaine de La Croix, Irrésistible, 2022	11	55
AOP Côtes de Provence, Minuty Prestige, 2022		62
RED	verre	75cl
LE BEAUJOLAIS		
AOC Morgon, Château de Corcelles, 2022	10	50
AOC Moulin à Vent, Domaine Richard Rottiers, 2022		65
LA BOURGOGNE		
AOC Bourgogne Pinot Noir, Côte Chalonnaise, Millebuis, 2022	10	50
AOP Hautes Côtes de Beaune, Domaine Berger Rive, 2022	12	65
AOC Chorey-les-Beaunes, Domaine Daniel Largeot, 2020		85
Mercurey 1er cru, Les croichots Philippe le Hardi, 2019		92
AOC Pommard Clos des Ursulines, Albert Bichot, 2017		190
AOC Gevrey-Chambertin Bouchard Père et fils, 2016		200
LE RHÔNE		
AOP Côtes du Rhône, Cuvée Xavier Vignon, 2020	10	50
AOC Vacqueyras, Domaine les Ondines, 2020		61
AOC Croze Hermitage, Chante Passo, 2021		69
AOC Châteauneuf-du-pape, Alain Jaume, 2021		120
AOC Saint Joseph, Domaine Louis Chèze, 2020		145
LE BORDELAIS		
AOC Médoc, Château Haut-Brignays, 2020	11	55
Lussac Saint-Émilion, Château la claymore, 2020		62
Haut Médoc, Château Victoria, 2019		75
AOC Pomerol Château Saint Pierre, 2016		120
Vin du moment, rouge, blanc, ou rosé	9	

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Vintages are subject to change depending on production