



## TAPAS to share

<b>Prawn Tempura</b> Sauce sweet chili / satay	<b>3.50</b> /piece
<b>Moutabal</b> Pita bread, sesame seeds, coriander	<b>3.50</b> /piece
<b>Houmous</b> Pita bread, sesame seeds, coriander	<b>3.50</b> /piece
<b>Fallafel</b> Garlic sauce	<b>3.50</b> /2 pieces
<b>Kebbe</b> Garlic sauce	<b>6.50</b> /piece
<b>Deli Platter</b> Mortadella, Spianata pimentée	<b>7.00</b>
<b>Mezze to Share</b> Houmous (1 piece), Moutabal (1 piece), Kebbe (2 pieces), Fallafel (4 pieces) With Pita bread and garlic sauce	<b>21.50</b>

## PIZZAS to share

2, 3 or 4 persons

<b>Truffled ham, Sweet Pecorina and Mushroom Duxelles</b>	<b>19.50</b>
<b>Icelandic Salmon SNØ Marinated in Dill</b> , According to the "Spago" Pizza	<b>21.00</b>

## CRAFT BEER COCOMIETTE

<b>Cocomiette Blond 4.8° or White 4.2° or Red 5.8° (33cl)</b>	<b>6.50</b>
<i>Cocomiette is a new brand combating against food waste by producing beer according to the principles of the circular economy. Cocomiette products are made from bread crumbs. They are gourmet and of great quality.</i>	

## GIN & TONIC BAR (12cl)

<b>Fresh &amp; Bitter :</b> Bombay sapphire & schweppes premium mixer tonic, green lemon	<b>11.00</b>
<b>Fresh &amp; Herbaceous :</b> Plymouth gin & schweppes premium mixer tonic with matcha green tea	<b>11.00</b>

## WINES BY THE GLASS (12cl)

<b><u>WHITE WINES</u></b>	
<b>Saint Joseph</b> A.O.C - "Le Grand Pompée" - P. Jaboulet Ainé	<b>8.00</b>
<b>Jurançon</b> I.G.P – " Symbiose " – Domaine Bayard	<b>9.00</b>
<b><u>RED WINES</u></b>	
<b>Saint Joseph</b> A.O.C - "Le Grand Pompée" - P. Jaboulet Ainé	<b>8.60</b>
<b>Chassagne-Montrachet</b> A.O.C – Bader-Mimeur	<b>12.60</b>
<b><i>For a wider choice of wines by the glass, ask for our sommelier's selection.</i></b>	

*Please refer to your head waiter in case of allergies or food restrictions.*

*All information concerning allergies can be found at the reception desk.*

*Net prices in euros, taxes et service included. The establishment does not accept payments by checks.*



## APERITIVES CLASSICS

<b>Est Special</b> (12 cl) ( <i>Regional Handcraft Production of l'Arbresle</i> )	6.60
Sparkling wine, Chamblance cherry cream	
<b>Kir Bourguignon</b> (12 cl) Bourgogne aligoté and blackberry cream	5.40
<b>Kir Royal</b> (12 cl)	10.90
<b>Le « Communard »</b> (12 cl) Beaujolais and blackberry cream	5.20
<b>Draft Beer</b> Licorne authentic 4°8 (25cl)	4.80
<b>Ballantine's, Four Roses, Havana Club, Gin, Vodka, Tequila</b> (4 cl)	7.30
<b>Chivas, Jack Daniel's, Glenfiddich</b> (4 cl)	9.10
<b>Ricard, Pastis 51</b> (2cl)	6.60
<b>Martini, Suze</b> (4cl)	6.60
<b>Porto</b> White and Red (6cl)	6.60

## SOFTS

### SODAS

<b>Coca-Cola, Coca-Cola Zero</b> (33cl)	4.60
<b>Schweppes Tonic, Agrum' et Lemon</b> (25cl)	4.60
<b>Fanta Orange</b> (33cl)	4.60
<b>Fuzetea</b> (25cl)	4.60
<b>Orangina</b> (25cl)	4.60
<b>San Bitter</b> (10cl)	4.20
<b>Limonade</b> (25 cl)	3.60

### JUICES AND SOFT COCKTAILS

<b>« Bocuse » Fruit Juice by Patrick Font</b> (25cl)	6.90
Orange, apple, tomato	
<b>« Bocuse » Fruit Nectar by Patrick Font</b> (25cl)	6.90
Apricot, vine peach	
<b>Fresh Pressed Fruit</b> (20cl) Lemon or Orange	6.90
<b>Fresh Fruit Cocktail</b> (20cl)	6.90

### MINERAL WATERS

<b>Badoit Rouge</b> (33cl)	3.50
<b>Evian, Badoit</b> (75cl)	6.90
<b>Ferrarelle</b> (75cl)	7.70

## CHAMPAGNES

	12cl	37.5cl	75cl
<b>Alain Thiénot Brut</b> - Cuvée Réserve Maison	11.50	38.50	74.00
<b>Alain Thiénot Brut Rosé</b>	12.90		84.00
<b>Ruinart</b> - R			115.00
<b>Ruinart</b> - Blanc de Blancs			175.00
<b>Ruinart</b> - Dom Ruinart			250.00