

RESTAURANT

... APERITIVES ...

Glass of Champagne Brut - Montaudon	10cl	8,50 €
Américano	6cl	9,00 €
Whisky : Jack Daniels, Chivas	4cl	9,00 €
Glenfiddich, Laphroaig	4cl	9,70 €
Oban, Talisker	4cl	10,00 €
Whisky : J&B	4cl	7,00 €
Martini Bianco or Rosso	4cl	5,80 €
Porto, Muscat	4cl	5,80 €
Pastis, Ricard	2cl	4,90 €
Kir white wine	10cl	5,00 €
Kir royal	10cl	8,80 €
Rhum : Diplomatico, Don Papa	4cl	10,00 €

... DIGESTIVES ...

Armagnac, Cognac***, Calvados	4cl	10,00 €
Williams pear, Raspberry, Mirabelle	4cl	10,00 €
Baileys, Marie Brizard	4cl	7,20 €
Get 27 or 31	4cl	7,20 €

RESTAURANT

... BEVERAGES ...

BEERS

Corona, Desperados, Grimbergen Ruby	33cl	5,80 €
Grimbergen blond or white beer on tap	25cl	5,00 €
Grimbergen blond or white beer on tap	50cl	9,20 €
Picon Beer, Monaco, Shandy...	25cl	5,00 €

SOFT DRINKS

Fruit juice, Orangina, Fuze Tea	25cl	4,50 €
Schweppes, Schweppes Agrumes	25cl	4,50 €
Coca-Cola, Coca Zero, Perrier	33cl	4,50 €

CHAMPAGNES

Moët et Chandon - Cuvée impériale	75cl	65,00 €
Brut - Montaudon	75cl	54,00 €
Glass of Champagne Brut - Montaudon	10cl	8,50 €

MINERAL WATERS

Vittel's water	100cl	5,70 €
	50cl	4,20 €
Perrier fine bubbles	100cl	6,10 €
	50cl	4,50 €

HOT DRINKS

Espresso Coffee or decaf. or with milk	2,50 €
Double Espresso or decaf. or with milk	3,90 €
Cappuccino	4,50 €
Hot Chocolate	3,90 €
Tea, herbal tea	3,20 €

RESTAURANT

MENUS

MENUS	(excluding drinks)	
Starter + Main course or Main course+ Dessert		23,00 €
Starter + Main course + Dessert		31,00 €
To choose from starters, main course and desserts with *		

BEVERAGE PACKAGE

Beer on tap 25 cl or glass of wine 18 cl Mineral water 50cl, 1 coffee or 1 tea		10,00 €
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KID MENU (12 years and under) (excluding drinks)

Beef patty, French fries or Pasta with carbonara or bolognese sauce 2 scoops of ice cream or 1 Chocolate mousse		15,00 €
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BUFFET (excluding drinks)

Starters + Main Courses + Cheeses + Desserts	32,00 €
Starters + Cheeses + Desserts	24,00 €
Children up to 12 years	15,00 €



RESTAURANT



... STARTERS ...

Boiled eggs with mayonnaise *	7,90 €
Smoked salmon salad with poached egg and gravlax sauce	14,00 €
Endive salad with goat cheese and fresh grapes	10,80 €
Red beet carpaccio with fennel and blue cheese*	8,80 €
Chicken salad with green apples *	10,00 €
Beef carpaccio *	8,80 €
Smoked herring salad and potatoes	12,00 €

..... EXTRAS

Green salad	2,00 €
Fries	5,00 €

* choice for the formulas

RESTAURANT

···MAIN COURSES···

Roasted sea bass fillet	18,80 €
Cod fish and chips *	14,40 €
Veggie Burger and Fries *	14,50 €
Homemade burger and Fries *	15,80 €
Grilled steak, choice of sauce: pepper, blue cheese or Bearnaise	25,80 €
Chicken fillet with mushrooms in cream sauce *	15,90 €
Pork tenderloin with coconut milk	19,80 €

····· SIDE DISHES ·····

Fries, rice, pasta, vegetables

····· PASTA ·····

Spaghetti or Tagliatelle or Fusili *	13,80 €
Choice of sauce: blue cheese, salmon, bolognese, carbonara	
Pasta with vegetables *	

····· EXTRAS ·····

Extra side dish	5,00 €
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* choice for the formulas

RESTAURANT

CHEESE

Cheese plate	7,50 €
Cottage cheese with red fruit coulis	7,10 €
Cottage cheese with honey	7,10 €

DESSERTS

Chocolate cake, creme sauce, whipped cream	9,90 €
Crepes, salted butter caramel, vanilla ice cream *	7,90 €
Chestnut cream mousse *	8,20 €
Brioche apple pie with creme sauce	9,80 €
Profiteroles : chocolate sauce, toasted almonds and whipped cream	9,80 €
Raspberry nougat entremet	8,90 €
Vanilla ice cream, Poached pear, chocolate sauce, whipped cream	9,50 €
Creme brulee *	7,00 €
2 scoops of ice cream	5,50 €
3 scoops of ice cream*	6,50 €
Chocolate mousse *	5,50 €
Fruit salad *	5,00 €
Gourmet Coffee or Tea : 1 coffee or 1 tea + 4 mini desserts of the day *	8,50 €

EXTRAS

Whipped cream	2,00 €
Chocolate sauce, caramel sauce	1,00 €

* choice for the formulas

RESTAURANT

... RED WINES ...

VAL DE LOIRE

Saumur champigny "Les Tuffes"	75cl	25,00 €
	37,5cl	15,00 €
Saint Nicolas de Bourgueil Mabileau	75cl	28,00 €
	37,5cl	18,00 €

BOURGOGNE

Gevrey Chambertin - Moillard-Thomas	75cl	49,00 €
Savigny Lès Baune - Moillard-Thomas	75cl	33,00 €
	37,5cl	19,00 €
Pommard - Louis Jadot	75cl	38,00 €
Couvent des Jacobins - Louis Jadot	75cl	29,00 €

BEAUJOLAIS

Brouilly - A. Vonnier	75cl	22,00 €
	37,5cl	16,00 €
Juliéna - Georges Duboeuf	75cl	22,00 €

BORDEAUX

Terres Douces	75cl	22,00 €
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LUSSAC SAINT-EMILION

La Croix de Saint Roc	75cl	24,00 €
	37,5cl	17,00 €

SAINT-EMILION

Château Lajarde Montarlier	75cl	32,00 €
	37,5cl	18,00 €
Clos de la Cure Grand Cru	75cl	34,00 €

LALANDE DE POMEROL

La Rollandière	75cl	32,00 €
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MOULIS-EN-MEDOC

N°2 de Maucaillou	75cl	39,00 €
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MARGAUX

Pavillon Saint Martin	75cl	38,00 €
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COTES DU RHONE

Cuvée Style Corinne Depeyre	75cl	25,00 €
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RESTAURANT

... WHITE WINES ...

VAL DE LOIRE

Sancerre THIRIOT

75cl 29,00 €

BOURGOGNE

Chablis - EMILE DURAND

75cl 29,00 €

Bourgogne aligoté

75cl 20,00 €
37,5cl 14,00 €

... ROSÉ WINES ...

COTES DE PROVENCE

La Santonnière

75cl 25,00 €
37,5cl 17,00 €

BANDOL

Les Galets

75cl 30,00 €
37,5cl 20,00 €

Gaillac "Rosé Satiné"

75cl 22,00 €

... WINE IN PITCHERS ...

Rouge, Blanc, Rosé

25cl 7,50 €

50cl 12,50 €

Verre de Vin Blanc ou Rouge

18cl 6,50 €

... CHAMPAGNES ...

Moët et Chandon - Cuvée impériale

75cl 65,00 €

Brut - Montaudon

75cl 54,00 €

Coupe de Champagne Brut - Montaudon

10cl 8,50 €