



MENU

STARTER + MAIN COURSE
OR
MAIN COURSE + DESSERT
28€

STARTER
MAIN COURSE
DESSERT
32€

STARTERS 9€

CARROT SOUP WITH COCONUT MILK

Coutons and chives

AVOCADO - SHRIMP

Avocado cream, shrimp salad,
cocktail sauce, passion fruit

ASPARAGUS ROASTED WITH GRANA PADANO

Arugula, balsamic reduction

MAIN COURSES 21€

GRILLED OCTOPUS

Vegetables with chorizo, arugula
pesto

GOAT CHEESE SALAD

Mesclun, tomato, croutons, nuts,
red onion pickles

CHEESE BURGER

Limousine meat, cheddar,
tomato, bacon, lettuce, cocktail
sauce, sweet potato fries

ROASTED CAULIFLOWER WITH SPICES

Hummus, pomegranate sauce,
arugula

HALF DUCK

Grilled polenta, roasted pineapple
with spices

DESSERTS

MATCHA TEA ICE CREAM 8€

Chocolate mousse, cumble

VANILLA BOURBON CRÈME BRULÉE 8€



ALL OUR DISHES ARE PREPARED LOCALLY FROM FRESH PRODUCES



The restaurant is open from Monday to Friday from 12:00p.m.
to 02:00p.m.

Prices displayed are in euros, net, taxes and service included.



COCKTAILS

LE BELLEVAL

Gin Hendrick's - Grand Marnier - Passion fruit - Timut pepper 12€

MOJITO

White rum - Cane sugar - Lime - Menthe - Sparkling water 12€

GIN TONIC

Gin Beefeater - Tonic - Baies roses - Lemon 12€

MOSCOW MULE

Vodka Absolut - Ginger Beer - Lime 12€

NEGRONI

Gin Beefeater - Campari - Martini - Orange 13€

AMERICANO

Campari - Red martini - Sparkling water - Orange 12€

MAI THAI

White rum - Dark rum - Cointreau - Lime - Orgeat syrup 13€

CAÏPIRINHA

Cachaça - Cane sugar - Lime 12€

COSMOPOLITAN

Vodka - Cointreau - Cranberry juice - Lemon 13€

WHITE RUSSIAN

Vodka - Coffee liquor - Milk 12€

BLOODY MARY

Vodka - Tomato juice - Lemon juice - Worcestershire sauce - Tabasco - Celery salt 13€

MARGARITA

Tequila - Cointreau - Lemon juice 12€

SPRITZ

Aperol or Saint-Germain or Limoncello - Prosecco - Sparkling water 12€

ALCOHOL FREE COCKTAILS

Exotic juices - Pineapple juices - Cranberry juice - Limonade - Lemon 8€



DRINKS

HOT DRINKS

Espresso - Americano	3€
Cappucino - Latte	5€
Hot chocolate	5€

TEA - KUSMI TEA

Green tea, mint, jasmin, citrus fruit, ceylan, rooibos, chamomile, verbena, verbena-mint, detox, maté	4.5€
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WATER - CASTALIE(75CL)

2€

COLD DRINKS (25CL-33CL)

Syrop	4€
Coca-Cola / Zero Coca-Cola	
Lorina Lemonade	
Citrus fruit Schweppes	
Perrier	
Ginger beer	

JUICES - ZENAT (20CL)



Apple, Orange, Pear, Tomato Peach, Mango-Passion, Cassis, Strawberry-Banana	6€
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Iced-tea	5€
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Pressed orange juice	6€
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CIDER EXTRA BRUT- APPIE (33CL)



9€

DRAFT BEER

1664	5€ 25cl 9€ 50cl
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BOTTLES OF BEER (33CL)



7€

La Parisienne - Le Titi Parisien IPA
La Parisienne - Amber Ale Rousse
Gallia - Weiss & Versa white
Gallia - Follamour - Lager

WINE SELECTION

RED

AOP Bordeaux - Château Videau	7€	14€/27€	Glass / Pittcher 12.5cl 25cl/50cl
Rose Videau			

AOP Saint-Nicolas de Bourgueil - Les Javeaux	7€
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WHITE

Octerra - Chardonnay & Viognier	7€	14€/27€
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Côte de Gascogne - Uby n°4 - Gros & Petit Manseng (Moelleux)	6€
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ROSE

Sainte-Nine - Château La Coste	6€	12€/23€
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Côte de Gascogne - Byo by Uby n°26	6€
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CHAMPAGNE

Mercier - Brut	12€
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Prosecco Brut	
Sartori di Verona	9€

DIGESTIVES / APERITIFS (4cl)

Whisky Lagavulin - 16 years old	18€
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Whisky Ballantines	10€
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Vodka Grey Goose	12€
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Vodka Absolut	10€
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Gin Hendrick's	12€
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Gin Beefeater	10€
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Rhum Diplomatico	15€
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Rhum Havana Club - 3 years old	10€
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Rhum Especial	10€
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Tequila Olmeca	10€
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Martini rouge ou blanc	7€
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Ricard	7€
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Pernod Absinthe	12€
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Kahlua	7€
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Cognac Henessy - Very Special	14€
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Calvados Le Pommeray	12€
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Get 27	7€
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Lillet blanc	8€
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Limoncello	7€
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Alcohol abuse is dangerous for your health, consume in moderation.

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VINS

RED WINE

LOIRE

Saint Nicolas de Bourgueil - Les Javeaux	27€
Menetou Salon "Les Bornés"	43€

RHÔNE

Côte du Rhône - Viridi	36€
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BEAUJOLAIS

Morgon - La Chanaise	38€
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BOURGOGNE

Mercurey - D'omaine Meix Foulot	69€
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BORDEAUX

Pomerol - Château Lafleur Grangeneuve	69€
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WHITE WINE

LOIRE

Château de Sancerre Valençay	54€
Cuvée "Chèvrefeuille"	45€

SUD-OUEST

Côtes de Gascogne - Uby n°2 - Chardonnay	19€
Côte de Gascogne - Uby n°4 - Gros & Petit Manseng	24€

ALSACE

Gewurtzraminer Estate - Famille Hugel	66€
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BOURGOGNE

Chablis 1er Cru - Vau de Vey	62€
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ROSESWINE PROVENCE

Côtes de Provence - M Minuty	35€
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SUD-OUEST

Côtes de Gascogne - Byo by Uby n°24 - Bio	24€
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CHAMPAGNES ANS SPARKLING WINE

Prosecco Brut - Sartori di Verona DOC	40€
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Champagne Mercier - Brut	60€
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Maison Jacquart - Blanc de blancs - Millésime	80€
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HAPPY HOUR

18H-20H

MONDAY TO FRIDAY

COCKTAIL 9€

BEER (50CL) 7€

GLASS OF WINE 5€

SODAS 3€

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