

le Gribouille

BAR - BRASSERIE

TO SHARE

4 CHICKEN NEMS AND 4 VEGETABLES SAMOSSAS SELECTION	15,00
DELICATESSEN SELECTION OR CHEESES ASSORTMENT OR MIXED	15,00
ROASTED CAMEMBERT WITH FRENCH FRIES	13,00
8 TOASTS SELECTION	10,00
FRENCH FRIES BOWL	6,00

BOWLS, SALADS 14,50

POKE BOWL : MARINATED SALMON, AVOCADO, MANGO, TOMATOES, GRATED CARROTS, RED CABBAGE, SESAM SEEDS, FRAGRANT RICE
VEGGIE BOWL : AVOCADO, SWEET POTATOES, CUCUMBER, TOMATOES, HOUMOUS, SESAM SEEDS, QUINOA
CHICKEN BOWL : CHICKEN BREAST, SWEET POTATOES, PEPPERS, ZUCCHINI, RED CABBAGE, SESAM SEEDS, FRAGRANT RICE
BURRATA : BURRATA, GRILLED ZUCCHINI, TOMATOES, PEPPERS, OLIVES, PARMESAN, SALAD
CHEVRETTE : ROASTED FRESH GOAT CHEESE WITH HONEY, TOMATOES, APPLE, NUTS, SALAD

CROQUE, OMELETTE & TARTINE 12,50

THE REAL CROQUE MONSIEUR WITH FRENCH FRIES AND SALAD (THE REAL CROQUE MADAME - 13,50)
ORGANIC EGGS OMELETTE, HAM, CHEESE WITH SALAD
VEGGIE BRUSCHETTA, BREAD, TOMATOES, MOZZARELLA, EGGPLANT, BASIL, WITH SALAD
SALTY CREPE WITH HAM, CHEESE AND FRIED EGG, WITH SALAD

MAIN COURSES

FISH AND CHIPS, BEARNAISE SAUCE	14,90
ROAST FARM CHICKEN, FRENCH FRIES	14,90
GRILLED DUCK CONFIT, SAUTED POTATOES WITH GARLIC	16,90
BEEF TARTARE, FRENCH FRIES, SALAD	15,90
BEEF FLANK WITH CANDIED SHALLOTS, FRENCH FRIES	15,90
BEEF ENTRECÔTE STEAK ABOUT 300G, PEPPER SAUCE, FRENCH FRIES	21,90
LE GRIB'CHEESEBURGER : ROAST POTATOES, CHOPPED BEEF STEAK, CHEDDAR, TOMATOES, CANTAL CHEESE, FRENCH FRIES	15,90
LE CHEESEBURGER (WITH OR WITHOUT BACON) : CHOPPED BEEF STEAK, CHEDDAR, TOMATOES, RED ONIONS, SALAD, FRENCH FRIES	15,90

PASTAS 14,50

TAGLIATELLE WITH MARINATED SALMON AND SOUR CREAM
FARFALLE WITH GRILLED VEGETABLES AND FETA

DESSERTS & CREPES

TARTE OF THE DAY	6,50
FRENCH TOAST WITH SALTED BUTTER CARAMEL	6,50
CHOCOLATE MOUSSE	6,50
RUM BABA, WHIPPED CREAM	7,50
COFFEE OR TEA GOURMAND	7,50
CREPES (SUGAR/ APRICOT JAM/ NUTELLA/ LEMON/ HONEY/ SALTED BUTTER CARAMEL)	5,00
CREPES (CHOCOLATE, BANANA, WHIPPED CREAM)	8,50
CREPES FLAMBÉES WITH GRAND MARNIER	8,50
ICE CREAM CUPS (ASK FOR THE MENU)	

STARTERS

HOMEMADE ONION SOUP	9,00
EGG MAYONNAISE	5,00
TOMATOES AND BURRATA	9,00
COUNTRY TERRINE FROM « MAS » (FAMOUS DELICATESSEN HOUSE)	7,00
GRAVLAX, MARINATED SALMON FRESH CHEESE, CHIVES, OLIVE OIL	10,00
DUCK FOIE GRAS ON TOAST, SALT FROM GUÉRANDE	15,00
BURGUNDY SNAILS (6 PIECES)	9,00
BURGUNDY SNAILS (12 PIECES)	15,00

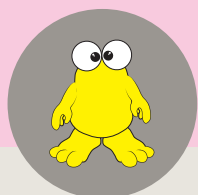
CHEESES 7,50

CHEESE ASSORTMENT
EMMENTAL, BLEU D'AUVERGNE, CANTAL, SAINT NECTAIRE

CHILD MENU

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HAM OR CHOPPED STEAK
FRENCH FRIES OR PASTAS
CREPE WITH SUGAR OR ICE CREAM
(VANILLA OR CHOCOLATE)



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HOT DRINKS

COFFEE ESPRESSO LAVAZZA	250
LONG COFFEE / NOISETTE	270
DOUBLE COFFEE / AMERICAN COFFEE	450
COFFEE CREAM / HOT CHOCOLATE	
HOT MILK WITH VANILLA OR CARAMEL	450
CHOCOLATE OU COFFEE WITH WHIPPED CREAM	550
CAPPUCCINO	550
MACCHIATTO VANILLA OR CARAMEL	580
TEA WHITTINGTON	450
EARL GREY, CEYLAN, GREEN, MINT, RED FRUITS, JASMIN	
INFUSIONS WHITTINGTON	450
VERVEINE MINT, LINDEN, CAMOMILLE, CARAMEL VANILLA ROOIBOS	
HOT LEMON	550
HOT WINE WITH CINNAMON	600
RUM GROG	600
IRISH COFFEE	950

COLD DRINKS

HOMEMADE ICED TEA 33CL	460
PEACH, LEMON, FRESH MINT	
HOMEMADE LEMONADE 33CL	460
COCA/LIGHT/ZERO 33CL	490
FANTA 33CL/ORANGINA 25CL	490
LIMONADE PRESSION / DIABOLO 33CL	490
MINT, STRAWBERRY, GRENADINE, LEMON, PEACH, ORGEAT, RASPBERRY	
BADOIT ROUGE 33CL	490
SCHWEPPE'S TONIC	490
EVIAN/EVIAN SIROP 33CL	490
FRUITS JUICE 25CL	490
ORANGE, PINEAPPLE, CRANBERRY, TOMATO, PASSION, APPLE	
FRESH ORANGE JUICE, LEMON, OR GRAPEFRUIT	560
CIDRE BRUT OU DOUX	490
RED BULL 20 CL	550

ONLY IN RESTAURATION

MINERAL WATER	50CL : 5,00	1L : 6,00
SPARKLING	50CL : 5,00	1L : 6,00

DRAFT BEERS

	25CL	50CL
LA BLONDE DU GRIBOUILLE	4,40	8,00
1664	5,00	9,00
GRIMBERGEN	5,00	9,00
IPA	5,50	9,50
COLOMBA PIETRA BLANCHE	5,00	9,00
PICON BIÈRE	5,00	9,00
PANACHÉ / MONACO	4,40	8,00

APERITIFS

PASTIS 2CL	450
MARTINI ROUGE OU BLANC 5CL	480
AVEZE / ST RAPHAËL 5CL	480
PORTO ROUGE CRUZ 5CL	520
SPRITZ	800
KIR CHARDONNAY 14CL	460
PÊCHE, MÛRE, CASSIS, FRAMBOISE	
KIR ROYAL 11CL	900
COUPE OF PROSECCO 11CL	700
COUPE OF CHAMPAGNE 11CL	900

BOTTLED BEERS

DESPERADOS 33CL	7,00
CORONA 33CL	7,00
CHOUFFE 33CL	7,00
BIÈRE SANS ALCOOL	6,00

DIGESTIFS

CALVADOS «CHÂTEAU DU BREIL»	9,00
POIRE WILLIAM	9,00
COGNAC RÉMY MARTIN V.S.O.P	10,00
VIEILLE PRUNE DE SOUILLAC	10,00
VIEUX RHUM "KRAKEN"	10,00
GRAND MARNIER	9,00
MINT'S	8,00
BAILEYS	8,00
AMARETTO	8,00

ALCOOLS

4CL

THE WHISKIES*

CUTTY SARK	8,00
JAMESON	9,00
JACK DANIEL'S	9,00
CARDHU SPÉCIAL CASH RESERVE	11,00
NIKKA	13,00

*SUPPLÉMENT SOFT +150€

SHOTS 4CL

FLAVORED RUM OF THE MOMENT / FLAVORED VODKA / TEQ'PAF

X1	X5	X10
4	16	30

WINES

WHITE WINES

	VERRE 14CL	BACCHUS 25CL	PICHET 50CL	BTL 75CL
CHARDONNAY «IGP PAYS D'OC LE SUDISTE»	450	750	1500	2200
CÔTES DE THAU (MOELLEUX) «IGP OR DE L'ANGE»	500	800	1600	2300
SANCERRE «AOP THIROT-FOURNIER»	700	1100	2200	3200
POUILLY FUMÉ «AOP DOMAINE BRUNO BLONDELET»	700	1100	2200	3200

ROSES WINES

	VERRE 14CL	BACCHUS 25CL	PICHET 50CL	BTL 75CL
SAINT BARTHÉLEMY «IGP DU VAR»	450	750	1500	2200
CÔTES DE PROVENCE «CÔTÉ PRESQU'ÎLE MINUTY»	580	930	1800	2700

RED WINES

	VERRE 14CL	BACCHUS 25CL	PICHET 50CL	BTL 75CL
SAINT-CHINIAN «AOP LES MÉTAIERIES»	400	700	1200	1700
CÔTES DU RHÔNE «AOP LES TROIS GARÇONS»	450	790	1500	2200
BEAUJOLAIS AOP MORGON «DOMAINE DU PETIT PÉROU»	550	900	1700	2500
BORDEAUX «AOP CHÂTEAU ROQUEFORT»	570	950	1800	2700

VIN DU MOIS

CHAMPAGNES & PROSECCO

	COUPE 11CL	BTL 75CL
PROSECCO	7,00	32,00
CANARD DUCHÊNE	9,00	58,00
RUINART BRUT «R»		85,00

OUR PRICES ARE INCLUSIVE OF ALL TAXES AND IN EUROS. THE SERVICE IS INCLUDED. WE DO NOT ACCEPT CHECKS, CB FROM 10€

CODE WIFI : gribouille