

## Starters

<b>SPRING ROLLS</b> <i>Chicken And Vegetable, (3 Pieces) Chilli Sauce</i>	7
<b>BURGUNDY SNAILS</b>	22
By 6	12
By 12	22
✓ <b>HUMMUS</b> <i>Made With Love, Mixed Seeds And Toast</i>	9
<b>ROASTED CAMEMBERT WITH OR WITHOUT BACON</b> <i>With Honey &amp; Rosemary</i>	9
✓ <b>FRENCH ONION SOUP</b>	10
☞ <b>DEVEILED EGG</b> <i>Pesto</i>	8,5
✓ <b>HOMEMADE SEMI COOKED FOIE GRAS</b> <i>Fig Compote</i>	14
<b>COUNTRY TERRINE</b>	8
<b>GRAVLAX SALMON</b>	11
✓ <b>BURRATA &amp; TOMATOES</b>	11

## Boards

<b>CHURCH BOARD</b> <i>Comté, St Nectaire, Crispy Mozzarella, Tomato, Arugula, Avocado, Cured Ham, Dried Sausage, Hummus, Sweet Potato Fries</i>	25
<b>CHARCUTERIE BOARD</b> <i>Our Selection</i>	19
☞ <b>CHEESE BOARD FROM MARIE QUATREHOMME</b> <i>St Nectaire, Camembert, Comté, Goat Cheese</i>	19
<b>MIXED BOARD</b> <i>Charcuterie &amp; Cheese</i>	21
☞ <b>VEGETARIAN BOARD</b> <i>Herb Cream, Crispy Mozzarella, Homemade Hummus, Red Lentil Dahl, Cauliflower, Carrots, Zucchini</i>	18

## Snacking

<b>CROQUE MONSIEUR</b> <i>Salad (+0,50 Cts With French Fries Or Both)</i>	13
<b>CROQUE MADAME</b> <i>Salad (+0,50 Cts With French Fries Or Both)</i>	14

## Desserts

<b>FROMAGE</b> <i>St Nectaire, Camembert, Comté Or Goat Cheese Of Your Choice</i>	5	Selection Of 3	12
<b>HOMEMADE RUM BABA</b>			10
<b>HOMEMADE PANCAKES</b> <i>With Berries &amp; Mascarpone</i>			9
☞ <b>HOMEMADE FRESH FRUIT SALAD</b>			9
☞ <b>COTTAGE CHEESE</b> <i>With Honey &amp; Homemade Muesli</i>			8
<b>TARTE TATIN</b> <i>And Its Pot Of Fresh Cream &amp; Salted Butter Caramel</i>			9
<b>FRENCH TOAST</b> <i>With Vanilla Ice Cream &amp; Salted Butter Caramel Sauce</i>			9,5
<b>HOMEMADE TIRAMISU</b> <i>Nutella</i>			9
<b>HOMEMADE CREME BRULEE</b> <i>Bourbon Vanilla</i>			8,5
<b>HOMEMADE CHOCOLATE FONDANT</b> <i>With Vanilla Ice Cream</i>			9,5
☞ <b>COFFEE OR TEA (+1€) GOURMET</b>			9
<b>ICE CREAM : ANTICA GELATERIA DEL CORSO</b>		1 Scoop/2 Scoops /3 Scoops	4/7/10
<i>Vanilla, Chocolate, Coffee, Lemon, Mango, Strawberry, Fior Di Latte, Salted Caramel, Amarena Cherry</i>			

## Salads

☞ <b>BÒ BÚN DUO OF SKEWERS: TSUKUNE (CHICKEN) AND KEFTEDES (LAMB &amp; VEAL)</b>	18
<i>Rice Vermicelli, Crunchy Vegetables, Chicken Spring Rolls, Cucumber, Peanuts, Fresh Mint</i>	
✓ <b>VEGGIE BOWL</b>	18
<i>Tomato &amp; Roasted Zucchini, Chickpeas, Bulgur &amp; Quinoa, Green Beans, Arugula, Crispy Mozzarella</i>	
<b>CHICKEN SALAD</b>	18
<i>Lettuce, Cherry Tomato, Parmesan, Avocado, Crispy Chicken, Bacon Chips, Soft-Boiled Egg, Caesar Sauce</i>	
☞ <b>MARBLED SALMON POKE BOWL</b>	18
<i>Salad, Bulgur &amp; Quinoa, Crunchy Vegetables, Avocado, Cucumber, Red Onion, Marinated Salmon</i>	
✓ <b>CRISPY GOAT CHEESE SALAD</b>	18
<i>Salad, Apples, Walnuts, Goat Cheese Brick With Honey</i>	
☞ <b>BURRATA SALAD</b>	18
<i>Salad, Tomatoes, Crunchy Vegetables, Burrata, Cured Ham, Basil, Red Onions, Pesto</i>	
☞ <b>THE CROQUETTE</b>	18
<i>Salad, Vegetable Rice, Tomatoes, Sweet Potato And Fish Croquettes, Green Beans</i>	

## Mains

☞ <b>HOMEMADE DUCK LEG CONFIT</b> <i>Baby Potatoes, Garlic And Parsley</i>	23
☞ <b>BEEF TARTARE</b> <i>Homemade Fries &amp; Salad</i>	18
☞ <b>JAPANESE BEEF TARTARE</b> <i>(Ginger, Coriander, Red Onions, Soja) Homemade Fries &amp; Salad</i>	18
☞ <b>RIBEYE STEAK</b> <i>Pepper Sauce, Fries &amp; Green Beans</i>	29
<b>BACON CHEESEBURGER</b> <i>Homemade Fries</i>	18
<b>SANTA BURGER</b> <i>Minced Beef, Foie Gras, Caramelized Onions, Homemade Fries</i>	22
<b>CRISPY CHICKEN BURGER</b> <i>Mozzarella &amp; Pesto Mayo, Caramelized Onions, Homemade Fries</i>	18
✓ <b>VEGGIE BURGER</b> <i>Chickpea Patty, Coleslaw, Homemade Fries</i>	17
☞ <b>ROASTED SWEET POTATO</b> <i>Goat Cheese, Grilled Chickpeas &amp; Arugula</i>	17
☞ <b>"KEFTEDES" STYLE PITA</b> <i>Herb Cream, Salad, Crunchy Vegetables, Onions, Parsley &amp; Homemade Fries</i>	18
☞ <b>STUFFED EGGPLANT</b> <i>Red Lentil Dahl, Gratinated Mozzarella, Vegetable Rice &amp; Salad</i>	17
☞ <b>CHICKEN THIGH</b> <i>With Satay &amp; Coconut Sauce, Vegetable Rice</i>	18
☞ <b>SEA BREAM FILLET</b> <i>Provençal Style, Aioli, Zucchini, Carrots, Cauliflower &amp; Egg</i>	21
☞ <b>SEARED KING PRAWNS</b> <i>Bell Pepper Cream, Vegetable Rice &amp; Crunchy Vegetables</i>	22

**EXTRA SIDES** *Vegetable Rice, Homemade Fries, Salad, Baby Potatoes, Quinoa & Bulgur, Green Beans, Roasted Vegetables* 4,5

**OUR SAUCES:** *Pepper /Aioli / Bellpepper Cream / Cheddar / Pesto Mayo( Supplement +0,50 Cts)*

## Risottos

☞ <b>RISOTTO</b> <i>Pan-Seared Octopus, Spinach Pesto Cream &amp; Bell Pepper Coulis</i>	18
☞ <b>ASPARAGUS &amp; BURRATA RISOTTO</b> <i>Spinach Pesto Cream</i>	19

## Children's Menu 10 YEARS OLD MAX

<b>BEEF PATTY OR HAM OR NUGGETS</b>	11
<i>Served With Fries Or Pasta</i>	
+	
<i>Water With Syrup</i>	



## Tapas

Starting At 5PM

✓	SWEET POTATO FRIES, <i>Tartar Sauce</i>	7
✓	FRIES <i>With Cheddar Cream</i>	7
✓	CRISPY MOZZARELLA	7
✓	CRISPY CHICKEN, <i>Teriyaki Glazed</i>	7
✓	GOAT CHEESE AND HONEY BRICK	7
✓	CHICKEN AND VEGETABLE SPRING ROLLS, <i>Chilli Sauce</i>	7
✓	HUMMUS ON TOAST	7
✓	TSUKUNE CHICKEN SKEWERS, <i>Sweet Chilli Mayo</i>	7
✓	KEFTEDES SKEWERS (VEAL & LAMB), <i>Sweet Chilli Mayo</i>	7
✓	VEGETABLE ANTIPASTI, <i>Tartar Sauce</i>	7
✓	SWEET POTATO AND FISH CROQUETTES, <i>Tartar Sauce</i>	7
	<b>ASSORTMENT OF 3 TAPAS OF YOUR CHOICE</b>	<b>18</b>

## Boards to Share

	<b>CHURCH BOARD</b> <i>Comté, St Nectaire, Crispy Mozzarella, Tomato, Arugula, Avocado, White Ham, Dried Sausage, Hummus, Sweet Potato Fries</i>	25
	<b>CHARCUTERIE BOARD</b> <i>Our Selection</i>	19
®	✓ <b>CHEESE BOARD FROM MARIE QUATREHOMME</b> <i>St Nectaire, Camembert, Comté, Goat Cheese</i>	19
	<b>MIXED BOARD</b>	21
✓	<b>VEGETARIAN BOARD</b> <i>Herb Cream, Crispy Mozzarella, Homemade Hummus, Red Lentil Dahl, Cauliflower, Carrots, Zucchini</i>	18



GLUTEN FREE



VEGETARIAN

## Breakfast

Served From 8AM To 11:30AM

<b>LIL BREAKFAST</b>	<b>8,5</b>	<b>FULL BREAKFAST</b>	<b>13</b>
1 ORANGE JUICE		1 ORANGE JUICE	
1 HOT DRINK ( <i>Coffee, Tea Or Chocolate</i> )		1 HOT DRINK	
1 PASTRY ( <i>Croissant Or Pain Au Chocolat</i> )		1 PASTRY	
1 SLICE OF BREAD & BUTTER & HOMEMADE JAM		1 SLICE OF BREAD & BUTTER & HOMEMADE JAM	
		<b>FRIED EGGS OR PLAIN OMELET</b>	
		<i>Extras: Bacon / Ham / Cheese / Avocado +€1.50</i>	
		<i>Extra: Salmon +€3.00</i>	



## Brunch

27

Served From 10AM To 4PM On Weekends

1 HOT DRINK ( <i>Coffee, Tea Or Chocolate</i> )
&
1 ORANGE JUICE
&
1 PASTRY OF YOUR CHOICE
&
1 ASSORTMENT OF PANCAKES
&
1 COTTAGE CHEESE <i>With Homemade Muesli And Fresh Fruit Salad</i>
&
1 SAVORY BRIOCHE <i>Bruschetta Style</i>
&
1 CRUNCHY SALAD <i>With Vegetables And Avocado</i>
&
SCRAMBLED (OR FRIED) EGGS WITH BACON

## Sweet

PANCAKES <i>With Berries &amp; Mascarpone</i>	9
CROISSANT OR PAIN AU CHOCOLAT	2,5
BREAD, BUTTER AND HOMEMADE JAM	3
FRESH FRUIT SALAD	9
COTTAGE CHEESE, <i>With Homemade Muesli And Honey</i>	8
FRENCH TOAST, <i>With Vanilla Ice Cream &amp; Salted Caramel</i>	9,5

## Salty

HUMMUS <i>With Love, Mixed Seeds And Toast</i>	9
ROASTED SWEET POTATO, <i>With Goat Cheese, Grilled Chickpeas &amp; Arugula</i>	17
CROQUE MONSIEUR OR MADAME	13/14
BACON CHEESEBURGER	18
VEGETARIAN BURGER	17
VEGGIE BOWL	18
<i>Tomato &amp; Roasted Zucchini, Chickpeas, Quinoa, Green Beans, Arugula, Crispy Mozzarella</i>	
CHICKEN SALAD	18
<i>Lettuce, Cherry Tomato, Parmesan, Avocado, Crispy Chicken, Bacon Chips, Egg, Caesar Sauce</i>	
POKE BOWL	18
<i>Salad, Quinoa, Crunchy Vegetables, Avocado, Cucumber, Red Onion, Marinated Salmon</i>	



## Our Wine Selection

HH ÉLIGIBLE HAPPY HOUR

### White

	Glass 12CL	Glass 25CL	Carafe 50CL	Btle 75CL
HH CHARDONNAY PAYS D'OC, SELECTION CALVISSON <i>Floral Notes And Citrus Scents</i>	6,5	9,5	25	34
HH SAUVIGNON TOURAINE TOP LA CROIX DU PIN, PLOU & FILS <i>Citrus &amp; Pineapple Nose. Goes Well With Fish Or Vegetarian Dishes</i>	6,5	9,5	25	34
IGP CÔTE DE GASCOGNE, DOMAINE HAUT MARIN <i>Floral Bouquet With Notes Of Peach &amp; Apricot Fruit</i>	6,5	9,5	25	34
IGP CÔTE DE GASCOGNE, DOMAINE FRANÇOIS LURTON <i>Sweetly But Not Too Much..., Sweet Nose, Gourmand Notes Of Pineapple, Dried Apricot And Almonds</i>	6,5	9,5	25	34
VIOGNIER, PIERRE BLANCHE, IGP PAYS D'OC <i>Fruity Notes Of Wild Peach &amp; Apricot, Golden Color With Hints Of White Flowers</i>	6,5	9,5	25	34
POULLY FUMÉ ESTATE SELECTION DEPENDING ON AVAILABILITY.	9	12	35	49

### Rose

HH IGP BIO ROSÉ DE PROVENCE, HÉRITAGE, DOMAINE ESTANDON <i>Smooth And Balanced With A Lovely Freshness, Notes Of Red Berries And Citrus Fruits</i>	6,5	9,5	25	34
GRIS IGP ÎLE DE BEAUTÉ, DOMAINE CASANOVA <i>Pale Gray, Notes Of White Fruits, Subtle And Spicy &amp; A Thirst-Quenching Mouth</i>	6,5	9,5	25	34

### Red

BORDEAUX LUSSAC ST EMILION CHAPELLE DES LANDES <i>Notes Of Dark Fruits And A Hint Of White Pepper, With A Lovely Fresh Acidity</i>	6,5	9,5	25	34
HH CÔTE DU RHÔNE AOP LES VIGNERONS DE ST HILAIRE D'OZILHAN <i>Notes Of Black Fruits, Gourmet Structure And Tannic Sweetness</i>	6,5	9,5	25	34
PINOT NOIR PIERRE BLANCHE IGP PAYS D'OC <i>Beautiful Deep Ruby-Red Color. Expressive Nose With Smooth Tannins, Flavors Of Morello Cherry And Red Berries.</i>	6,5	9,5	25	34
MALBEC MERLOT, DEMON NOIR <i>Beautiful Intense Black Color, Fresh Fruit, Toasted &amp; Vanilla Notes</i>	6,5	9,5	25	34
SAINT AMOUR AOP, CADOLE DU CHAPITRE <i>Pleasant Aromas Of Fresh Fruit. Ruby Robe With Purple Tints. Rich &amp; Round.</i>	7	10	26	35
TEMPO D'ANGELUS, BORDEAUX SAINT EMILION, DOMAINE CRU CLASSE <i>Bursting With Red Fruits, Small Berries, Cherries And Woody Notes</i>	-	-	-	60



## Classics (4cl)

10

HH ÉLIGIBLE HAPPY HOUR

- HH ZAKEMI *Vodka, Prosecco, Lime, Passionfruit Syrup*
- HH MANGO DAIQUIRI *White Rum, Lime Juice, Mango*
- HH APEROL SPRITZ *Aperol, Prosecco, Club Soda*
- HH LE MULE *Vodka, Triple Sec, Ginger Beer, Lime Juice*
- HH CAÍPIRINHA / CAÍPIROSKA *Cachaça/Vodka, Lime, Brown Sugar*
- HH PEACH BEAUTY *Gin, Peach Puree, Lime Juice, Prosecco*
- HH SAINT GERMAIN SPRITZ *Saint Germain Liqueur, Prosecco, Club Soda*
- HH ESPRESSO MARTINI *Vodka, Kahlua, Espresso, Cane Sugar*
- HH MOJITO CLASSIC/PASSIONFRUIT/STRAWBERRY *Rum, Fresh Mint, Lime, Brown Sugar, Club Soda*
- HH SEX ON THE BEACH *Vodka, Peach Liqueur, Cranberry And Orange Juice*
- HH PIÑA COLADA *Rum, Coconut Cream, Pineapple Juice*
- HH JACK FROST *Vodka, Blue Curaçao, Coconut Cream, Pineapple Juice*
- HH THE TIRAMISU *Vodka, Cacao Liqueur, Coffee, Vanilla, Milk*

## Superiors (4cl)

12

- HH PORN STAR MARTINI *Vodka, Passionfruit Liqueur, Lime, Prosecco, Vanilla Syrup, Passionfruit Puree*
- HH FRENCH 75 *Gin, Prosecco, Lemon Juice, Cane Sugar*
- HH ORGASM *Get 27, Baileys, Crushed Ice*
- HH LONG ISLAND *Rum, Tequila, Gin, Vodka, Cointreau, Coke*
- HH ALL IN *Vodka, Ginger, Lemon Juice, Champagne*
- HH THE SOURS... *(Amaretto, Vodka, Whisky, Gin, Aperol...)*

## Mocktails Alcohol Free

8

HH ÉLIGIBLE HAPPY HOUR

- HH VIRGIN MULE *Ginger Beer, Lime, Rum Flavored Syrup, Club Soda*
- HH HONEYMOON *Honey, Lemon & Ginger Beer, Lime, Passion Fruit Syrup, Soda*
- HH COFFEE SHAKE *Organic Espresso Coffee, Salted Butter Caramel Syrup*
- HH VIRGIN MOJITO *Fresh Mint, Lime, Brown Sugar, Rum Flavored Syrup, Soda*
- HH VIRGIN COLADA *Coconut Cream, Pineapple Juice*

## Healthy Drinks

BANANA SMOOTHIE, <i>Plant-Based Milk, Banana, Honey, Cinammon</i>	9,5
BERRY SMOOTHIE, <i>Plant-Based Milk, Mixed Berries, Maple Syrup</i>	9,5

## ♥ Iced Drinks

ICED COFFEE <i>25cl</i>	6
VANILLA ICED LATTE, <i>Organic Double Espresso, Milk, Vanilla Syrup</i>	9
ICED LATTE POPCORN, <i>Organic Double Espresso, Milk, Popcorn Syrup</i>	9
ICED CARAMEL LATTE, <i>Organic Double Espresso, Milk, Caramel Syrup</i>	9
ICED MOKACCINO, <i>Organic Double Espresso, Chocolate, Milk, Whipped Cream</i>	9

## Barista's

LATTE MACCHIATO CARAMEL, <i>Organic Double Espresso, Milk Froth, Caramel Syrup</i>	9
POPCORN LATTE, <i>Organic Double Espresso, Milk Froth, Popcorn Syrup</i>	9
VIENNESE CARAMEL, <i>Organic Double Espresso, Milk Froth, Caramel Syrup, Whipped Cream</i>	9
VIENNESE CHOCONUTELLA, <i>Nutella, Chocolate, Milk Froth, Whipped Cream</i>	9

## Hot Drinks

COFFEE, DECAF	2,7	CAFE NOISETTE	2,8
DOUBLE ESPRESSO	5,2	CAFE CREME, LATTE	5,2
HOT CHOCOLATE	5,2	CAPPUCCINO	6,5
VIENNESE CHOCOLATE	6,5	VIENNESE COFFEE	6,5
IRISH COFFEE	10	SMALL JUG OF MILK	0,6

## Teas

GREEN TEA: SENCHA, JASMINE, FRESH MINT GREEN TEA	5,2
BLACK TEA: EARL GRAY, BREAKFAST	5,2
ROOIBOS: ROOIBOS REDA, HERBAL: CHAMOMILE, VERBENA, LINDEN	5,2



## Fresh Drinks

HOMEMADE ICED TEA, ICED HIBISCUS <i>30cl</i>	6
HOMEMADE ORANGEADE OR LEMONADE	6,5
SQUEEZED CITRUS JUICE (ORANGE OR LEMON OR GRAPEFRUIT) <i>25cl</i>	6
COCA COLA, COCA COLA ZERO, ORANGINA, RED BADOIT <i>33cl</i>	4,9
GINGER BEER, SCHWEPPEs, LEMONADE <i>25cl</i>	4,9
FRUIT JUICE: PINEAPPLE, APPLE, APRICOT, MANGO, TOMATO, ORANGE, CRANBERRY <i>25cl</i>	4,9
SYRUP EXTRAS: <i>Strawberry / Mint / Lemon / Peach / Grenadine / Almond / Violet</i>	0,3

STILL WATER <i>75cl (Served Only With A Meal)</i>	9
SPARKLING WATER <i>75cl (Served Only With A Meal)</i>	9

## Draft Beers

HH ÉLIGIBLE HAPPY HOUR

	25CL	50CL
HH AMOS ( <i>French Pils - 5,2%</i> )	4,5	7
HH SLASH IPA WILD LICORNE ( <i>French I.P.A - 5,5%</i> )	5	8
HH BLANCHE DE L'EGLISE ( <i>White - 4,5%</i> )	5	8
HH FLOREFFE ( <i>Belgian Abbey - 6,5%</i> )	5	8
HH BEER WITH SYRUP	4,8	7,5
HH PICON BEER	5	7,8

## Beer & Cider Bottles

CIDER	6
NON ALCOHOLIC BEER <i>0%</i>	6
GLUTEN FREE BEER	7,5

## Rums & Gin

DON PAPA	12
HSE	12
DIPLOMATICO <i>Reserve Exclusive</i>	12
HAVANA 7 ANOS	11
KRAKEN	11
SAILOR JERRY	10
BOMBAY	10
HENDRICK'S	11
CITADELLE	11
LORD OF BARBES	11

SODA FOR ALCOHOL	2
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## Aperitifs

CHAMPAGNE GLASS <i>(12cl)</i>	12
PROSECCO <i>(12cl)</i>	8
KIR ROYAL <i>(12cl)</i>	13
VERMOUTH MARTINI <i>(5cl)</i>	6
PORTO ROUGE <i>(5cl)</i>	5
CAMPARI <i>(5cl)</i>	5
RICARD <i>(4cl)</i>	6
KIR <i>(12cl)</i>	6,5

## Whiskeys

FOUR ROSES ( <i>Bourbon</i> )	11
JACK DANIEL'S ( <i>Tennessee Whiskey</i> )	11
NIKKA BLENDED ( <i>Japon</i> )	12
ABERLOUR ( <i>Single Malt Ecosse</i> )	13
LAFROAIG ( <i>Single Malt Ecosse</i> )	14
JAMESON ( <i>Single Malt Irish</i> )	10
WILLIAM LAWSON'S ( <i>Blended Scotch</i> )	9
BALVENIE (SINGLE MALT SCOTCH)	15
LAGAVULIN (ISLAY SINGLE MALT)	15
TALISKER (SINGLE MALT SCOTCH)	15

## Liquors

BAILEY'S	7,5
CALVADOS SASSY	8,5
CALVADOS XO SASSY	12
GET 27 OU 31	7,5
VIEILLE PRUNE DE SOUILLAC	9,5
COGNAC	9,5
ARMAGNAC	9,5
EAUX DE VIE PEAR	9,5
EAUX DE VIE RASPBERRY	9,5
EAUX DE VIE MIRABELLE PLUM	9,5
CHAMBORD	9,5



## Champagne & Bubbles *By The Bottle*

CHAMPAGNE BLANC DE BLANCS OR BRUT	80
CHAMPAGNE ROSÉ	130
RUINART BRUT	170
RUINART ROSÉ	240
PROSECCO	40

WE WELCOME YOU FROM MONDAY TO SATURDAY, FROM 8 A.M. TO 2 A.M., AND ON SUNDAY FROM 9 A.M. TO 1 A.M.  
WE DO NOT ACCEPT CHECKS. PRICES ARE TAX INCLUDED AND SHOWN IN EUROS.