

# At aperitif time

## Board to share

Aperitif snack	12.00
Charcuterie board	16.00
Mixed board (charcuterie and cheese)	20.00
Plate of fries, bacon and cheddar gratinated	14.00

## Aperitifs

Branded appetizers	8.00	Kir with burgundy Aligoté	9.00
<i>Martini rouge ou blanc, anisés, muscat</i>		<i>Blackcurrant, Blackberry, Raspberry, Peach</i>	
Campari	9.00	Kir royal	17.00
Red port 10 ans	9.00	<i>Blackcurrant, Blackberry, Raspberry, Peach</i>	
Loupiac le verre	8.50	Champ. Taittinger Coupe	16.00

## Spritzs

Aperol Spritz	16.00	Saint-Germain Spritz	17.00
Campari Spritz	16.00		

## Whiskeys

### Classics

J&B, Johnnie Walker red	15.00
<u>12 years old</u>	
Chivas	16.00
Johnnie Walker Black	16.00
Accompagnement soda	3.00

### Pure malt

Glenfiddich	16.00
<u>Bourbon</u>	
Four Roses, Jack Daniel's	16.00
<u>Irish</u>	
Jameson	15.00

## Cocktails - Non-Alcoholic

Virgin Colada	<i>Pineapple, coconut</i>	12.00
Hummingbird	<i>Orange, lemon, pineapple, mango, grenadine</i>	12.00
Virgin Mojito	<i>Apple, fresh mint, lemon V°, sparkling water</i>	12.00
Bikini Bottom	<i>Maracuja, Cranberry, pineapple, lemon sirup</i>	12.00

## Non-alcoholic coffee cocktails

Kawa Mint	12.00	Iced Chococo	12.00
<i>Express, milk, mojito syrup, vanilla</i>		<i>Express, milk, coconut syrop, chocolate</i>	
Latté Macchiato Cookie	12.00	Chestnut Latte Macchiato	12.00
<i>Cookie syrup, milk froth, coffee</i>		<i>Chestnut syrup, coffee milk foam</i>	
Mocha Mint	12.00		
<i>Chocolate, milk, mojito syrup, coffee</i>			

Volume of the glass :wine by the glass 14cl. Flute 12cl. Alcohols and liqueurs 4cl. Whiskeys 4cl. Grog 4cl. Porto 8cl. Apéritifs 5cl. Anise drinks(anise) 2,5cl. Cocktails 12cl. Alcohol-free cocktails 25cl

## Cocktails with-Alcohol

Américano « maison » Martini rouge, Campari, Noilly Prat, Gin	14.00
Gin Fizz Gin Gordon, Squeezed lemon, Cane sugar	16.00
Piña Colada White rum, Coconut, Pineapple	16.00
Cosmopolitan Vodka, Triple sec, Cranberry, Lime	16.00
Mojito Rhum Havana, Lime, Fresh mint, Cane sugar, Sparkling water	16.00
Blue Lagoon Vodka, Curaçao, Lime	16.00
Margarita Tequila, Triple sec, Lime	16.00
Mimosa Champagne, Pressed orange	18.00
Espresso Martini Vodka, Kahlua, Espresso, Cane sugar	18.00
Porn Star Martini Vodka, Passoa, Maracuja, Lemon, Vanilla, Prosecco	18.00
Sex O Clock Rhum Havana, Triple sec, Maracuja, Pineapple, Orange, Vanilla	18.00
Maï Tai Rhum Havana, Rhum St James, Triple sec, Cane sugar, Lime, Orgeat	18.00
Pardon My French Vodka, Liqueur St Germain, Ginger beer, Lime	18.00
Moscow mule Vodka, Ginger beer, Lime	18.00
Irish Coffee Whisky Jameson, Espresso, Whipped cream	18.00

## Wines by the glass (14 cl)

### *White Wines AOC*

Côtes du Rhône	6.00
Sauvignon de Touraine	6.50
Bourgogne Aligoté	8.00
Beaujolais Chardonnay	7.00
Loupiac	8.50
Chablis	9.00
Sancerre	9.00
Pouilly Fumé	9.50

### *Rosé Wines AOC*

Chinon	6.00
Touraine	6.50
Côtes de Provence St Tropez	7.50

### *Red Wines AOC*

Val de Loire	5.50
Côtes du Rhône	6.00
Bordeaux	7.50
Chinon	7.00
St Émilion Puisseguin	8.50
Brouilly	8.50
Castillon Château Clarisse	8.50
Graves	7.70
Lalande de Pomerol	11.00

## Champagnes 75cl

Taittinger brut Prestige Blanc	90.00
Taittinger brut Prestige Rosé	100.00

# Beers

## *Draft beers*

	<i>25cl</i>	<i>50cl</i>
Kronenbourg	7.00	11.00
Kronenbourg 1664	7.50	13.00
Carlsberg	8.00	14.00
Grimbergen	8.00	14.00
Blanche de Grimbergen	8.00	14.00

## *Beers bottles*

Kronenbourg <small>sans alcool 25cl</small>	8.00
Heineken 33cl	9.00
Guinness 33cl	9.00
Desperados 33cl	9.50
Corona 33cl	9.50

# Alcohols and Liqueurs

Cognac VSOP	16.00
Cognac XO	28.00
Bas Armagnac 6 ans	15.00
Calvados VSOP	14.00
Cointreau	14.00
Malibu	14.00
Kahlua	14.00
Cachaça	14.00
Tequila	14.00
Fernet Branca	14.00
Grappa	14.00
Limoncello	14.00
Vieille Prune	14.00
Amaretto	15.00
Gin Gordon's	14.00
Gin Citadelle	16.00
Rhum Havana	14.00
Rhum St James <small>Brun</small>	14.00
Bacardi	14.00
Rhum Diplomatico	16.00
Vodka Wyborova	14.00
Vodka Grey Goose	16.00
Alcools Blancs <small>Poire, Mirabelle, Framboise</small>	16.00

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Prices include service charge (15% of price before tax) – Free glass of water. Payment by banker's card for sums above €10– The establishment no longer accepts cheques

Beverages are renewable every hour

## Cold drinks

Mineral water	6.70
Evian 33cl - Badoit 33cl - Limonade 25cl	
Softs	7.00
Coca cola 33cl - Coca cola zéro 33cl - Sprite 25cl - Fanta orange 25cl Schweppes 25cl - Cider 25cl - Perrier 33cl - Fuze tea 33cl.	
Granini fruit juice 25cl	8.00
Orange, pineapple, apple, tomato	
Freshly squeezed juice	8.80
Lemon, Orange or Grapefruit	
Cold milk	6.00
Flavored milk	6.30
Cold coffee	8.50
Expresso, Cane sugar, Monin neutre	
Frappuccino	9.50
Expresso, Milk, Milk foam, Caramel, Monin neutre	
Milk Shake	9.00
Vanilla - Coffee - Chocolat - Strawberry - Pistachio	
Syrup supplement	0.30

## Smoothies

### *100% Fruits Naturels*

Vitamanguo Orange, Mango, Cinnamon	12.00
Cocomanguo Mango, Strawberry, Coconut	12.00
Tropik'Colada Pineapple, Banana, Coconut	12.00
Ultraviolet Strawberry, Banana, Blueberry	12.00
Exotic Mango, Pineapple, Passion fruit	12.00

## Boissons chaudes

Expresso or decaffeinated coffee	4.00	Après 20H	6.00
Hazelnut coffee	4.80	Après 20H	8.00
Double coffee	7.50	Après 20H	9.50
Café Latté	7.00	Après 20H	9.00
Hot chocolate	8.00	Après 20H.	10.00
Hot milk	5.50	Après 20H	8.00
Dammann teas	8.00	Après 20H	9.50
Darjeeling, Earl Grey, Ceylan, Chine			
Flavored Dammann teas	8.00	Après 20H	9.50
Vert à la menthe, Quatre fruits rouges, Jasmin			
Infusions	8.00	Après 20H	9.50
Verveine, Tilleul menthe, Verveine menthe, Camomille			
Cappuccino	8.50	Après 20H.	11.00
Viennese coffee or chocolate avec Chantilly.	11.00	Après 20H.	13.00
Croissant or buttered toast			3.00
Viennese pastries Pain au chocolat ou brioche ou pain au raisin			3.80
Toasts (butter-jam)			6.00
Jam			2.50
Hot wine			8.00
Rum Grog			10.00
Hot squeezed lemon			9.00

Prix service compris (15% sur le H.T) - Carafe d'eau gratuite

CB à partir de 10 € - La maison n'accepte plus les chèques

Les consommations sont renouvelables toutes les heures

# Cheeses

Camembert 7.50 – Cantal 9.00 – Crottin de chèvre 8.50

Bleu d'Auvergne 9.00 – Saint Nectaire 9.00

Plate of 3 cheeses your choice 18.00

# Desserts

\*\*\*In parentheses the desserts eligible for the Malakoff Menu at an additional cost

Caramel cream	8.50
Sugar or Nutella pancakes	9.00
***Chocolate mousse (+1,5€)	11.00
French toast caramel salted butter	11.00
Cheese cake	12.00
***Brown sugar crème brûlée (+3€)	12.00
Fondant chocolate ice cream ball	12.00
***Gourmet coffee (+2,5€)	12.00
***Classic Tiramisu (+2,5€)	12.00
Tarte Tatin and cream	12.50
Chocolate profiteroles	13.00
***Gourmet Tea (+3€)	13.00

Dessert of the day : See slates

# Ice cream (Gold card)

Parisian Cup (2 balls) Vanilla, coffee, chocolate, strawberry, pistachio, caramel, mint-chocolate, speculoos	9.50
Cup of sorbet (2 balls) Blackcurrant, pineapple, lime, raspberry	10.50
Liegeois Coffee or Chocolate Coffee or chocolate, coffee or chocolate sauce, whipped cream	12.50
White Lady Cup Vanilla, chocolate sauce, almonds, whipped cream	12.00
Banana Split Vanilla, strawberry, chocolate, banana fruit, chocolate sauce, whipped cream	14.00
Strawberry melba (in season) Vanilla ice cream, strawberries fruit, redcurrant sauce, whipped cream	15.00
Colonel Cup Lime sorbet, vodka	16.00
Chantilly Cup	7.00
Extra charge Chantilly ou Crème fraiche	2.00
Extra charge Scoop of ice cream Uniquement avec pâtisserie	2.00