

# Drink Menu



## Hot Drinks

Espresso / Decaffeinated	1.5
Double espresso	3.0
Long coffee	2.0
Cream coffee	3.0
Cappuccino	3.5
Organic Tea	3.0
Hot chocolate	4.0



## Soft Drinks

Fresh squeezed fruit juice 25cl	4.5
Fruit juice 25cl orange, seasonal fruit, multifruit	3.0
Coca-Cola 33cl	2.5
Coca-Cola Zéro 33cl	2.5
Fanta orange 33cl	2.5
Fuze Tea peach 33cl	2.5
Water syrup 25cl grenadine, mint, peach, lemon	2.0



## Water

Mineral water Evian 50cl	2.0
Sparkling water Badoit 50cl	2.5



## Beers

<b>Draft beers</b>	25cl / 50cl
Kronenbourg	3.7 / 6.5
Tigre Bock	
Grimbergen Ambrée	4.2 / 7.5
Seasonal beer	4.4 / 7.9
<b>Bottles beers</b>	33cl
Gallia West IPA	6.5
Gallia Champs Libre Blonde	6.5
Gallia Session IPA	6.5
Gallia Weiss&Versa Blanche	6.5
Gallia Follamour Blonde	6.5



## Wines

<b>Bottle of wine</b>	75cl
<b>White wine</b>	
Naturalys Chardonnay IGP Pays d'Oc	21.0
Zodiak Muscat Viognier IGP Pays d'Oc	25.0
La Winerie Parisienne Viognier Chardonnay - Bio	28.0
<b>Red wine</b>	
Naturalys Merlot IGP Pays d'Oc	21.0
Zodiak Syrah Mourvedre IGP Pays d'Oc	25.0
La Winerie Parisienne Syrah Merlot - Bio	28.0
<b>Rosé wine</b>	
Naturalys Grenache IGP Pays d'Oc	21.0
Zodiak Syrah Grenache IGP Pays d'Oc	25.0
La Winerie Parisienne Bio	28.0



### PRODUCTION LOCALE

Nos bières bouteilles artisanales Gallia.  
Nos vins La Winerie Parisienne.

# Food Menu



## Burgers

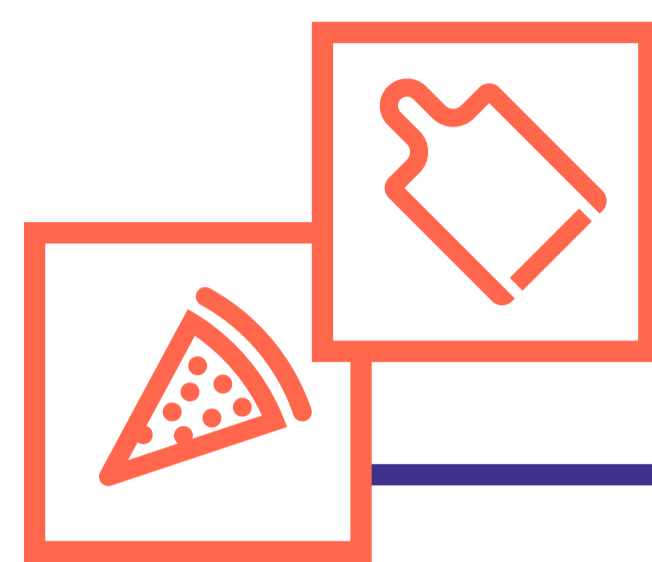
- The classic** 11.0  
French steak, cheddar, salad, tomatoes, onions, biggy sauce
- The Cantal** 12.0  
French steak, cantal AOP, salad, tomatoes, onions, honey&mustard sauce
- The Bacon BBQ** 13.0  
French steak, bacon, cheddar, salad, tomatoes, onions, BBQ sauce

Served with French fries  
Available in a vegetarian version



## Salads

- Conchiglie Salad** 9.5  
wole wheat, grilled zucchini, ricotta, snow peas, lemon tarragon vinaigrette
- Quinoa salad** 9.5  
quinoa, arugula, artichokes, mozzarella, cherry tomatoes, hazelnuts, parmesan
- French Trout Poke Bowl** 12.5  
French trout, avocado, edamame, sesame seeds, scallion, rice
- Beef Poke Bowl** 12.5  
Marinated beef, fried onions, radish, furikake, rice



## To Share

- Slice of Pizza Marguerita** 4.0  
tomato sauce, mozzarella, arugula, cherry tomato, olive oil, oregano
- Slice of Pizza Parma** 4.0  
tomato sauce, mozzarella, parme's ham, arugula, cherry tomato, olive oil, oreganon
- Slice of Quiche with seasonal vegetables** 4.0
- Mixt Board (2 pers)** 12.0  
dry sausage, parma ham, mortadella, comté, brie de meaux, morbier
- Mixt Board (4 pers)** 22.0  
dry sausage, parma ham, mortadella, comté, brie de meaux, morbier
- Sausage cut** 5.0
- Pizza Board (5 slices)** 16.0  
Margherita or Parma
- Portion French Fries** 5.0
- Big Bowl French Fries** 9.0



## Dessert

- Apple pie & vanilla ice cream** 4.0
- Chocolate mousse & speculos** 4.0
- Cottage cheese, muesli, red fruit coulis** 4.0
- Cookie or Muffin** 2.5
- Unit Fruit** 1.0



### FAIT MAISON

Tous nos plats sont faits maison.  
(sauf pour : saucisson, planche mixte, cookie et muffin)



### VIANDE D'ORIGINE FRANÇAISE

Pour tous nos burgers.

Do not hesitate to ask for more information from our bar team.

Prix en euros TTC, service compris

# Our Formulas



## Breakfast

### Express Breakfast

5.0

Coffee, tea or chocolate  
+ fruit juice (orange, apple, multi)  
+ croissant

### Vitaminé Breakfast

7.0

Coffee, tea or chocolate  
+ fruit juice (orange, apple, multi)  
+ croissant  
+ 1/3 french baguette + butter and jam

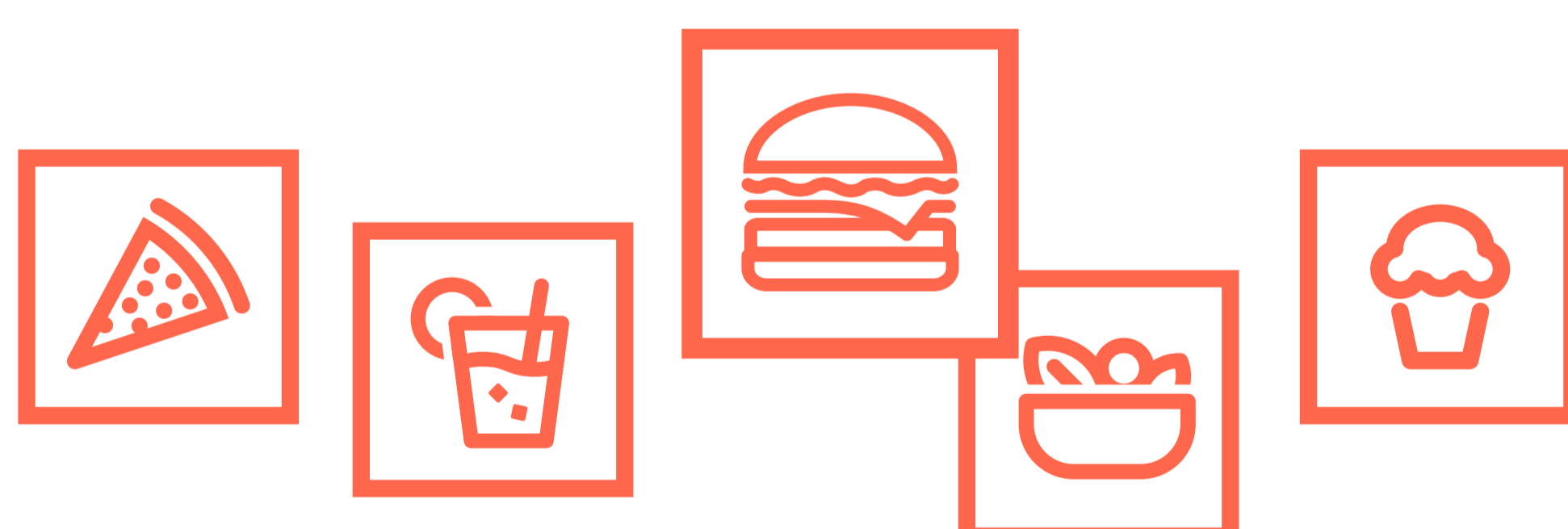
### Continental Breakfast

11.0

Coffee, tea or chocolate  
+ fruit juice (orange, apple, multi)  
+ croissant  
+ 1/3 french baguette + butter and jam  
+ assortment of cold meat and cheese



Artisanal croissant and french baguette



## Noon & Night

### Burger, pizza or salad

+2€ drink (soft drink or water)  
+2€ choice of dessert

# Relax, Taste, Share good times