

SOFTS

Evian	5.9 / 7.5 50cL 100cL
Badoit	5.9 / 7.5 50cL 100cL
Coca-cola <i>Classic/Zero</i>	5.9 33cL
Sprite	5.9 25cL
Fanta	5.9 25cL
Ice Tea Peach	5.9 25cL
Ginger beer	5.9 33cL
Diabolo <i>Grenadine, Mint</i>	5.9 33cL
Syrup <i>Grenadine, Mint</i>	+0.5

FRUIT JUICE 5.9

25 cL
Apple juice
Orange juice
Pineapple juice
A.C.E juice <i>(Carrot, orange, lemon)</i>
Mango nectar



HOT DRINKS

Espresso/Decaf	2.5
Long/Decaf	2.5
Hazlnuts	3
Double Espresso	5
Cream coffee	5
Cappuccino <i>With vegetable milk</i>	5 +1
Dammann Tea	5.5
Hot chocolate	5
Liégeois Chocolat	5.5
Milk	+0.5

MOCKTAILS 8.9

Bellini <i>Non alcoholic Bellini with withe peach</i>
Floreal Mule <i>Martini Floreale without alcohol, lime juice, ginger beer</i>
Virgin Mojito <i>Apple juice, lime juice, cane sugar, mint, lemonade</i>
Virgin Pina Colada <i>Pineapple juice, coconut juice, cane sugar</i>



Net price and service included. The house does not accept checks.

APERITIFS

Martini blanco	6
ou rosso	
Campari	6
Pastis	6
Kir	6
Kir Royal	8

DIGESTIFS

Amaretto	6
Limoncello	6
Sambuca	6
Get 27	6
Bailey's	7

BOTTLED BEER 7.5

Corona - 33 cL
LBF Ambrée - 33 cL
Mort Subite - 33 cL

DRAFT BEER

	25 cL	50 cL
Pelforth Blond	5	7.5
Affligem white	6	8.7
Gallia IPA	7.5	9.5
Monaco	6	8



SPIRITUEUX

	1 verre 4cL	1 shot 3cL	10 shots
Vodka			
Vodka melon	7	5	40
42 Below	8		
Gin			
Bombay Sapphire	10	8	60
Anae	11		
Tequila			
Cazadores	9	7	50
Cazadores reposado	12		

	1 glass 4cL
Rum	
Don Papa vanillé 7 ans	12
Bacardi 8 ans	13
Whisky	
Jack Daniel's	10
Bulleit Bourbon	11
Nikka From the Barrel	14
Craigellachie 13 ans	15

COCKTAIL FAMILIES



SPRITZ

Aperol 11.9

Aperol, Prosecco, soda

Limoncello 12.9

Limoncello, Prosecco, soda

St Germain 13.9

St Germain, Prosecco, soda

MULES 10.9

Moscow

Vodka, lime juice, Ginger Beer

London

Bombay, lime juice, Ginger Beer

Mexican

Cazadores, lime juice, ginger beer

SOURS 11.9

Amaretto

*Amaretto, angostura bitters,
egg white, lime juice, cane sugar*

Whisky

*Whiskey, angostura bitters,
egg white, lime juice, cane sugar*

Pisco

*Pisco, angostura bitters,
egg white, lime juice, cane sugar*



COCKTAILS SIGNATURE



With Alcohol 12.9

Violetta paloma

Cazadoes Blanco tequila, lime juice, violet syrup, grapefruit juice, soda

Inverno

Brown rum, lime juice, cinnamon syrup, mint, apple juice

Mandarino

Gin, lime juice, kiwi puree, lemonade

Alcohol free 7.9

Mela

Apple juice, lime juice, cane sugar, homemade peach iced tea

Tonico

Pineapple juice, lime juice, vanilla syrup, tonic

Cetriolo

Grapefruit juice, lime juice, cucumber syrup, basil



BUBBLE SIDE

15cl 75cl

Prosecco Bio Riccadonna

8 30

Straw yellow color, with fruity flavors of green apple, peach, pear and acacia honey characteristic of its Gléra grape variety.

Lambrusco rosso il mio IGT

8 30

Raspberry pink color, elegant, intense and refined with notes of raspberry.

CLASSICS



Mojito 9.9

White rum, cane sugar, lime juice, mint, soda

Caïpirinha 9.9

Cachaça, cane sugar, lime

Pina Colada 9.9

*White rum, brown rum,
pineapple juice, Coco juice*

Bombay Tonic 9.9

Gin, lime juice, tonic

Gin basil smash 9.9

Gin, cane sugar, lime juice, basil

Margarita 9.9

Tequila, cane sugar, lime juice, triple sec

Sex on the beach 9.9

Vodka, peach liquor, cranberry juice, orange juice

Cosmopolitan 9.9

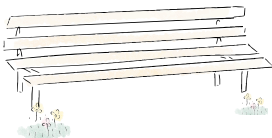
Vodka, Cointreau, lime juice, cranberry juice

Pornstar Martini 10.9

*Vodka, Prosecco, lime juice,
passion fruit puree, vanilla syrup*

Espresso Martini 10.9

Vodka, Kahlua, espresso, cane sugar



Any consumption of alcohol must be accompanied by food.

FORMULE HAPPY HOUR

(Every day from 4 to 6 p.m)

Pint of blond **7**
+ 1 Bruschetta

ou

White wine glass **8**
+ 1 Bruschetta

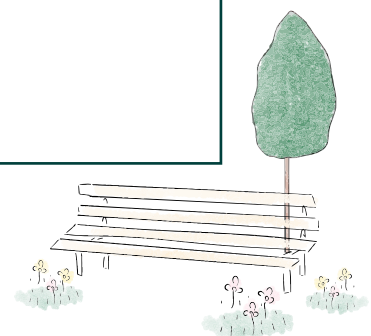
ou

Mojito or Spritz **9**
+ 1 Bruschetta

-

Bruschetta of your choice from:

*Classic, Burrata, Peach, Parma, Bresaola,
Avocado, Burrata truffle, Gorgonzola, sun-dried tomatoes and ricotta*



15cl 75cl



WHITE WINE

6 23

Pinot Grigio DOC delle Venezie

*Light yellow color, fruity and elegant with aromas of green apple and pear.
Recommended for appetizers and salads.*

7 27

Chardonnay Terre Forti DOC

Straw yellow color, soft and delicate with refreshing mineral notes, with a taste of apple, pear and citrus. Recommended with pasta and cheese

8 30

Orvieto DOC classico Pergola dei bardi

*Bright yellow color, round and creamy with notes of exotic fruits and citrus fruits
Recommended with pasta, appetizers and meats.*

ROSE WINE

7 27

Bardolino classico DOC Pasqua

*Intense and fine rosé with scents of flowers and fruits
Recommended with pasta and meat*

9 36

Côtes de Provence - Miraval

*Brilliant and clear color, rich and mineral with notes of redcurrant and rose.
Recommended with appetizers and vegetables*

RED WINE

6 23

Montepulciano d'Abruzzo la Calenzana DOC

*Garnet red color, aromas of red fruits with smoky notes.
Recommended with cold meats or pasta.*

7 27

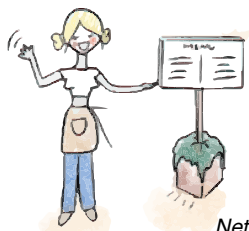
Nero d'Avola IGT terre Siciliane

*Ruby red color, fruity with notes of wild strawberry.
Recommended with pasta and beef.*

8 30

Chianti Leonardo Da Vinci DOCG

*Garnet red color, aromas of red fruits with fine smoky notes.
Recommended with chicken or beef.*



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Liberto