

au comptoir

CARTE DES BOISSONS

BOISSONS CHAUDES

ESPRESSO	3.75
DOUBLE ESPRESSO	5.50
CAPUCCINO	5.25
CAFÉ CRÈME <i>Latté</i>	5.25
CAFÉ ALLONGÉ <i>Americano</i>	3.75
CAFÉ VIENNOIS <i>Double espresso, whipped cream</i>	5.25
CHOCOLAT CHAUD À L'ANCIENNE <i>House-made hot chocolate</i>	6.75
CHOCOLAT VIENNOIS <i>Hot chocolate, whipped cream</i>	6.75
MOCHACCINO <i>Latté with house-made hot chocolate</i>	6.25
VIN CHAUD <i>Mulled wine, orange</i>	13 —

THÉ

MARIAGE FRÈRES TEA

6 —

EARL GREY IMPÉRIAL (BERGAMOT – BLACK TEA)

A grand spring flush Darjeeling scented with Mariage Frères' famous bergamot fragrance

FRENCH BREAKFAST TEA (RICH BLACK TEA)

A rounded taste of malt and chocolate with a powerful flavour reflecting the best tradition of the French Art of Tea

MARCO POLO (BLACK TEA)

One of Mariage Frères' most popular teas – fruity and flowery

MENTHA PIPERITA (PEPPERMINT – ORGANIC)

Mint that imparts a unique liquor, unveiling a delicate lacework of cool, peppery reflections while remaining remarkably mellow

DREAM TEA (TISANE – ORGANIC)

An antioxidant-rich red tea composed of eight plants with relaxing and soothing properties, including chamomile, verbena, lemongrass, balm mint, and liquorice

THÉ SUR LE NIL (GREEN TEA)

Citronella, citrus fruit and refined spices – fruity and lemony

VERT PROVENCE (GREEN TEA)

A grand green tea with a flowery aroma, red and black fruits, and sweet lavender – fruity, smooth, and flowery

BOISSONS FRAICHES

SODAS

5.50

Fentimans:

Cola, lemonade, ginger beer

DIABOLO

5 —

Sprite with choice of syrup :

Grenadine, lemon, peach, pear, strawberry, mint

EAU MINÉRALE

4.50

Perrier 330ml

San Pellegrino 750ml

9 —

JUS DE FRUITS FRAITS*

7 —

Fresh squeeze juice

Choice of : orange, lemon, pear, apple, grapefruit

+ 1.50 per extra fruit

A.C.E DU COMPTOIR*

7 —

Orange, lemon, carrot

**Only available until 4 pm*

APÉRITIFS

ANIS <i>Ricard, Pernod</i>	8 —
MAURESQUE <i>Ricard, almond syrup</i>	8.50
PERROQUET <i>Ricard, mint syrup</i>	8.50
APEROL	8 —
LILLET <i>Blanc</i>	8 —
DUBONNET	8 —
CAMPARI	8 —
RED VERMOUTH <i>Cinzano</i>	8 —
KIR <i>White wine with choice of : Crème de cassis, Chambord, St-Germain</i>	15 —
KIR ROYAL <i>Sparkling wine with choice of : Crème de cassis, Chambord, St-Germain</i>	14 —
PINEAU DES CHARENTES <i>Château D'Orignac</i>	14 —

COCKTAILS

- MOROCCAN TEASE** 17 —
*Beefeater gin, green Chartreuse, fresh lime,
mint and cilantro, ginger syrup*
- PAPER JET** 18 —
*Old Forester bourbon, Averna amaro, pink grapefruit aperitivo,
fresh lime and lemon, Orgeat*
- PARIS SOUR** 19 —
*St Remy V.S.O.P., St Germain, fresh lemon,
ginger syrup, egg white, red wine float*
- 75K** 17 —
*Citadelle gin, Chambord, fresh lemon and grapefruit,
citrus-spiced white wine syrup, sparkling wine*
- ROSÉ PAMPLEMOUSSE** 14 —
*Rosé wine "L'Orangerie", fresh grapefruit,
splash of simple syrup*
- APEROL SPRITZ AU COMPTOIR** 14 —
Aperol, splash of Lillet, soda, sparkling wine
- CLASSICS** MP —
Served with premium spirits, based on availability

BIÈRES

BOTTLE

STELLA ARTOIS <i>330ml, Belgium</i>	7.50
CORONA <i>330ml, Mexico</i>	7.50
1664 BLANCHE <i>330ml, France</i>	7.50

DRAFT

AVERBODE <i>330ml, Belgium</i> <i>Abbaye</i>	14 —
1664 KRONENBOURG <i>250ml, France</i>	6.25
<i>Lager</i> <i>500ml, France</i>	9.75
FOUR WINDS <i>500ml, BC</i>	8.50
<i>Pale ale</i>	

TYPICAL FRENCH

TWIST <i>1664 Kronenbourg 250ml, lemon syrup</i>	6.75
TANGO <i>1664 Kronenbourg 250ml, grenadine syrup</i>	6.75
DEMI PÊCHE <i>1664 Kronenbourg 250ml, peach syrup</i>	6.75
DEMI FRAISE <i>1664 Kronenbourg 250ml, strawberry syrup</i>	6.75
PANACHÉ <i>1664 Kronenbourg 250ml, Sprite</i>	5.75
MONACO <i>1664 Kronenbourg 250ml, Sprite, grenadine syrup</i>	6 —

BLANC

MELON DE BOURGOGNE <i>Château de Gravelle, Muscadet Sèvre-et-Maine Sur Lie, Loire Valley, 2020</i>	14 / 50 / 70
CHARDONNAY <i>Domaine Garnier & Fils, Chablis, Burgundy, 2021</i>	19 / 67 / 95
PINOT GRIS <i>Pfaffenhein, Alsace, 2020</i>	13 / 45 / 65
VIOGNIER <i>Michel Gassier, Pays d'Oc, 2021</i>	15 / 53 / 75
SAUVIGNON BLANC <i>Château Cailleteau Bergeron, 2022</i>	14 / 50 / 70

SPARKLING

CHARDONNAY <i>Cave de Lugny, Crémant de Bourgogne Brut, Burgundy</i>	15 / ~ / 75
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* All wine vintage are subject to change

ROUGE

PINOT NOIR

Laroche Pinot Noir de la Chevalière, Pays d'Oc, 2022

14 / 50 / 70

GAMAY

Jean-Paul Brun, Beaujolais, L'ancien, 2018

15 / 53 / 75

TANNAT CABERNET FRANC

Château Peyros, Madiran, 2019

14 / 50 / 70

CÔTES DU RHONES BLEND

Domaine de la Roncière, Rhône Valley, 2019

15 / 53 / 75

BORDEAUX BLEND

Château Cailleteau Bergeron, 2020

17 / 60 / 85

ROSÉ

GRENACHE BLEND

Tavel, Brotte Les Eglantiers, 2022

16 / 56 / 80

CINSAULT BLEND

Lorgeril L'Orangerie, Languedoc, 2021

14 / 50 / 70

* All wine vintage are subject to change

À LA BOUTEILLE

BLANC

SANCERRE, *Sauvignon Blanc* 85 —
Renaissance, La Magie des Caillottes, Loire Valley,
2020

MÂCON VILLAGES, *Chardonnay* 95 —
Mâcon Villages, Château de Fuissé, 2020

POUILLY FUMÉ, *Sauvignon Blanc* 95 —
L'Arret Buffatte, Loire Valley, 2021

POUILLY-FUISSÉ, *Chardonnay* 105 —
Chartron et Trebuchet, Burgundy, 2021

CHAMPAGNE

PIPER HEIDSIECK 75 —
375ml

POL ROGER 135 —
Brut, Épernay

DOM PÉRIGNON 400 —
Moët & Chandon, Épernay, 2012

* *All wine vintages are subject to change*

À LA BOUTEILLE

BOURGOGNE AOC, Pinot Noir <i>Cave de Lugny, Burgundy, 2021</i>	85 —
BOURGOGNE AOC, Pinot Noir <i>Buxy, Côte Chalonnaise, Burgundy, 2019</i>	95 —
BOURGOGNE AOC, Pinot Noir <i>Maison Lou Dumont, Burgundy, 2020</i>	115 —
CHASSAGNE MONTRACHET, Pinot Noir <i>Domaine Morey Coffinet, Burgundy, 2021</i>	150 —
GEVREY CHAMBERTIN, Pinot Noir <i>Maison Lou Dumont, Burgundy, 2020</i>	180 —
CÔSTIERES DE NÎMES, Rhône Blend <i>Nostre Pais, Michel Gassier, Rhône Valley, 2018</i>	85 —
GIGONDAS, Rhône Blend <i>Domaine Raspail-ay, Rhône Valley, 2020</i>	105 —
ST-JOSEPH, Syrah <i>Les Ediles, Rhône Valley, 2019</i>	115 —
CHÂTEAUNEUF DU PAPE, Rhône Blend <i>Fond du Loup, Rhône Valley, 2019</i>	130 —
MONTAGNE ST-EMILION, Bordeaux Blend <i>Croix Des Laurets, Bordeaux, 2018</i>	95 —
PUISSEGUIN ST-EMILION, Bordeaux Blend <i>Château des Laurets, Bordeaux, 2019</i>	105 —
HAUT-CARLES, Bordeaux Blend <i>Fronsac, Bordeaux, 2014</i>	145 —
ST-JULIEN, Bordeaux Blend <i>Les Fiefs de Lagrange, Bordeaux, 2019</i>	160 —

SPIRITUEUX

VODKA

LUKSUSOWA <i>Poland</i>	7 —
KETEL ONE <i>Netherlands</i>	8 —
GREY GOOSE <i>France</i>	9 —

GIN

LANGLEY'S <i>England</i>	8 —
BOMBAY SAPPHIRE <i>England</i>	8 —
TANQUERAY <i>England</i>	8 —
HENDRICK'S <i>Scotland</i>	10 —

TEQUILA

HORNITOS REPOSADO <i>Mexico</i>	8 —
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WHISKEY

CROWN ROYAL <i>Canada</i>	7 —
JAMESON <i>Ireland</i>	7 —

BOURBON

BULLEIT <i>United States</i>	8 —
BASIL HAYDEN'S <i>United States</i>	10 —

SCOTCH

ISLE OF JURA <i>Scotland</i>	12 —
GLENFARCLAS <i>Scotland</i>	13 —

DIGESTIFS

ARMAGNAC, CASTAREDE ANNÉE 1991	21 —
CALVADOS, PÈRE MAGLOIRE	13 —
COGNAC, COURVOISIER VS	14 —
COGNAC, RÉMY MARTIN VSOP	16 —
COGNAC, RÉMY MARTIN XO	27 —
CHARTREUSE VERTE <i>Herbal liqueur</i>	13 —
CHAMBORD <i>Raspberry liqueur</i>	9 —
ST-GERMAIN <i>Elderflower liqueur</i>	9 —
KAHLUA <i>Coffee flavored liqueur</i>	8 —
BAILEY'S <i>Irish whiskey and cream based liqueur</i>	8 —
FRANGELICO <i>Hazelnut and herb flavored liqueur</i>	8 —
PORT <i>Taylor Flatgate, late bottled vintage, 2016</i>	11 —
PINEAU DES CHARENTES <i>Château d'Orignac</i>	14 —
LIQUEUR COFFEE <i>Coffee with a shot of liqueur and whipped cream</i>	13 —

DESSERTS

DESSERT DU JOUR

Pastry of the day

MP —

TARTE CITRON

Lemon curd, Italian soft meringue, citrus gel

13 —

FONDANT AU CHOCOLAT

Dark chocolate lava cake, speculoos crumble, yogurt ice cream

14 —

CLAFOUTIS AUX FRUITS

Warm seasonal fruit clafoutis, sorbet of the moment

14 —

PANNA COTTA VANILLE

Vanilla panna cotta, seasonal fruits, raspberry coulis

13 —

COUPE DE SORBETS

House-made strawberry and black curant sorbet, lemon granité

13 —

GLACE ET SORBET DU JOUR

*House-made ice cream and sorbet,
Ask for flavors
1 scoop - 2 scoops*

4 / 7