

# CAFÉ

*des Arts*

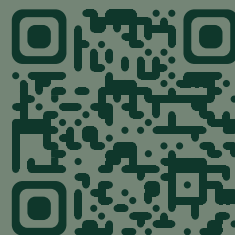
BAR

RESTAURANT

BRASSERIE

*Menu*

ENGLISH MENU



# Cocktails



## CLASSIC (25 cl)

- MOJITO** ..... 8€00  
Bacardi gold rum, lime, fresh mint, brown sugar, Perrier, Angostura bitter
- MOJITO PARFUMÉ (FLAVORED MOJITO)** ..... 8€30  
Bacardi gold rum, lime, fresh mint, Perrier, Angostura bitter Perrier  
FLAVORS : strawberry / raspberry / passion fruit / yuzu / banana / grapefruit
- SEX ON THE BEACH** ..... 8€20  
Eristoff vodka, peach liqueur, pineapple juice, cranberry juice
- PIÑA COLADA** ..... 8€20  
Bacardi rum, pineapple juice, coconut ice cream
- CANCUN** ..... 8€20  
Patron Tequila, cherry liqueur, apple juice
- GIN FIZZ** ..... 8€20  
Bombay Sapphire gin, lemon juice, powdered sugar, Perrier
- HURRICANE** ..... 8€20  
Bacardi white and gold rums, tropical fruit juice, pineapple juice, grenadine syrup

## SPRITZ (16 cl)

- MARTINI FIERO** ..... 8€00  
Fiero, Prosecco, Perrier
- ST-GERMAIN** ..... 8€50  
St-Germain Elderflower liqueur, Prosecco, Perrier
- LIMONCELLO** ..... 8€50  
Limoncello, Prosecco, Perrier

## MULES (16 cl)

- MOSCOW** ..... 8€20  
Eristoff vodka, lime, Angostura bitters, ginger beer
- LONDON** ..... 8€20  
Bombay Sapphire gin, lime, Angostura bitters, ginger beer
- MEXICAN** ..... 8€50  
Patron tequila, lime, Angostura bitters, ginger beer

## SIGNATURE COCKTAILS (25 cl)

- ELLA** ..... 8€90  
Bombay Sapphire Gin, Amaretto, cherry liqueur, raspberry purée, lime juice
- FROZEN** ..... 8€90  
St-Germain Elderflower liqueur, triple sec, raspberry juice, lime juice
- SUNSET** ..... 8€90  
Bombay Sapphire Gin, triple sec, Mirabelle plum syrup, yuzu purée, exotic fruit juice

## SHORT DRINKS (25 cl)

- CAÏPIRINHA** ..... 8€00  
Leblon Cachaça, lime, brown sugar
- CAÏPIRINHA PARFUMÉE (FLAVORED CAÏPIRINHA)** ..... 8€30  
Leblon Cachaça, lime  
FLAVORS : strawberry / raspberry / passion fruit / yuzu / banana / grapefruit
- MARGARITA** ..... 8€20  
Patron Tequila, Cointreau, lime, agave syrup
- PORNSTAR MARTINI** ..... 8€20  
Eristoff Vodka, passion fruit purée, vanilla liqueur, passion fruit juice, Prosecco
- ESPRESSO MARTINI** ..... 8€20  
Eristoff vodka, Kahlúa, cane sugar syrup, espresso
- AURORA** ..... 8€20  
Bombay Sapphire Gin, apricot liqueur, orange juice, strawberry syrup



# Mocktails

## NON-ALCOHOLIC COCKTAILS (28 cl)

- PARADISE DREAM** ..... 6€90  
Exotic juice, pineapple juice, peach syrup, strawberry purée
- BAHIA** ..... 6€90  
Peach juice, exotic fruit juice, wild strawberry syrup, banana purée
- SCARLETT** ..... 6€90  
Cranberry juice, apple juice, blackcurrant syrup, grapefruit purée
- VIRGIN COLADA** ..... 6€90  
Pineapple juice, coconut ice cream
- VIRGIN MOJITO** ..... 6€90  
Lime, brown sugar, fresh mint, Perrier  
(Flavour extra +0€30)

# Cold drinks

## SOFTS

50 cl

MONIN® SYRUP IN WATER 33 cl . . . . .	2€40	4€80
DIABOLO ( FLAVORED SYRUP WITH LEMONADE ) 33 cl	2€90	5€80
PEPSI / PEPSI ZERO 33 cl . . . . .	3€40	
LEMONADE 33 cl . . . . .	2€60	5€20
ORANGINA 25 cl . . . . .	3€50	
OASIS TROPICAL 25 cl . . . . .	3€50	
SCHWEPPES TONIC OR CITRUS 25 cl . . .	3€50	
LIPTON ICE TEA PEACH 25 cl . . . . .	3€40	
7 UP ORIGINAL 33 cl . . . . .	3€50	
PERRIER 33 cl . . . . .	3€50	
FRUIT JUICE 25 cl . . . . .	3€50	
<i>Orange, apple ACE, tomato, strawberry, apricot, pineapple</i>		
SCHWEPPES GINGER BEER 20 cl . . .	4€10	
FRESHLY SQUEEZED ORANGE OR LEMON . . . . .	4€80	
ICED COFFEE . . . . .	4€00	
EXTRA SLICE OF LEMON . . . . .	0€30	
EXTRA MONIN® SYRUP . . . . .	0€30	
<i>Grenadine, strawberry, raspberry, cherry, blackcurrant, lemon, peach, passion fruit, kiwi, green banana, violet, orgeat, mint, peppermint</i>		

## ICED TEAS

FRAISE-BASILIC ( STRAWBERRY-BASIL ICED TEA ) . . . . .	4€60
CITRON-CONCOMBRE ( LEMON-CUCUMBER ICED TEA ) . . . . .	4€60
PÊCHE ( PEACH ICED TEA ) . . . . .	4€60
FRAMBOISE-HIBISCUS ( RASPBERRY-HIBISCUS ICED TEA ) . . . . .	4€60

## SMOOTHIES

PÊCHE-FRAMBOISE-YUZU . . . . .	6€00
<i>Raspberry juice, peach juice, yuzu purée</i>	
POMME-BANANE-CERISE . . . . .	6€00
<i>Apple juice, banana purée, cherry syrup</i>	
PASSION-ORANGE-ANANAS . . . . .	6€00
<i>Passion fruit purée, orange juice and pineapple juice</i>	
FRAISE-CRANBERRY . . . . .	6€00
<i>Strawberry puree and cranberry juice</i>	

# Beers



## BOTTLED BEERS

CHOUFFE 8° 33 cl . . . . .	5€50
CHOUFFE CHERRY 8° 33 cl . . . . .	5€50
CHOUFFE NON-ALCOHOLIC 0,4° 33 cl . . . . .	4€90
FLYING FISH 5,9° 33 cl . . . . .	5€50

## PRESSIONS

	25 cl	33 cl	50 cl
<b>GUINNESS 4,2°</b> . . . . .	4€40	5€80	8€50
<i>Irish dark beer</i>			
<b>BUD 5°</b> . . . . .	3€20	4€20	6€00
<i>Light, with notes of malt and noble hops</i>			
<b>LEFFE BLONDE 6,6°</b> . . . . .	4€00	5€20	7€80
<i>Mild bitterness with hints of vanilla and clove</i>			
<b>LEFFE RUBY 5°</b> . . . . .	4€00	5€20	7€80
<i>Light and fruity, with slightly spiced red fruit note</i>			
<b>BAPTIST BLANCHE 5°</b> . . . . .	4€00	5€20	7€80
<i>Wheat beer, Fruity aromas of apricot, pear, and honey</i>			
<b>FILOU IPA 6,5°</b> . . . . .	4€00	5€20	7€80
<i>Indian Pale Ale - fresh and natural aroma</i>			
<b>KARMELIET TRIPLE 8,4°</b> . . . . .	4€00	5€20	7€80
<i>Belgian beer with a soft flavor, hints of vanilla, citrus, and spices</i>			
<b>PANACHÉ</b> . . . . .	3€50	4€50	6€90
<i>Blonde beer and lemonade (Shandy)</i>			
<b>MONACO</b> . . . . .	3€70	4€80	7€40
<i>Blonde beer, grenadine syrup, and lemonade</i>			
<b>SUPLÉMENT SIROP (EXTRA SYRUP)</b> . . . . .			0€30

## WATERS

	25 cl	50 cl	1L
VITTEL . . . . .	3€10	3€80	5€00
SAN PELLEGRINO . . . . .	3€90	3€90	5€10

# Apéritifs

<b>GLASS OF SPARKLING VOUVRAY</b> 12 cl . . . . .	<b>3€70</b>
<b>KIR PÉTILLANT</b> ( SPARKLING WINE GLASS WITH FRUIT LIQUEUR ) 12 cl Blackberry / Raspberry / Blackcurrant / Peach / Passion Fruit or Cherry	<b>3€90</b>
<b>KIR TRANQUILLE</b> ( WHITE WINE WITH FRUIT LIQUEUR. ) 12 cl . . . Blackberry / Raspberry / Blackcurrant / Peach / Passion Fruit or Cherry	<b>3€70</b>
<b>MARTINI RED OR WHITE</b> 7 cl . . . . .	<b>4€30</b>
<b>PORTO RED OR WHITE</b> 6 cl . . . . .	<b>4€30</b>
<b>MARTINI BITTER</b> 7 cl . . . . .	<b>4€30</b>
<b>MARTINI SCHWEPPES TONIC</b> 10 cl . . . . . Rosso / Bianco / Fiero	<b>5€40</b>
<b>AMERICANO</b> 6 cl . . . . . Red Martini, bitter Martini, Perrier	<b>6€90</b>
<b>NEGRONI</b> 9 cl . . . . . Gin, bitter Martini, red Martini	<b>7€80</b>
<b>RICARD</b> 2 cl . . . . .	<b>2€50</b>
<b>VODKA ERISTOFF</b> 4 cl . . . . .	<b>6€30</b>
<b>GIN BOMBAY SAPPHIRE</b> 4 cl . . . . .	<b>6€30</b>
<b>PUNCH</b> 25 cl . . . . . Homemade	<b>5€00</b>
<b>SUPPLÉMENT SOFT</b> ( EXTRA SOFT DRINK ) . . . . .	<b>1€10</b>

# Digestifs

<b>CALVADOS / ARMAGNAC</b> 4 cl . . . . .	<b>6€30</b>
<b>EAU DE VIE</b> ( FRUIT BRANDY ) 4 cl . . . . . A classic French digestif. Fruit flavors: Pear / Mirabelle / Raspberry	<b>6€30</b>
<b>GET 27</b> 4 cl . . . . .	<b>5€00</b>
<b>MENTHE PASTILLE</b> ( MINT LIQUEUR ) 4 cl . . . . .	<b>5€00</b>
<b>COINTREAU</b> 4 cl . . . . .	<b>5€00</b>
<b>BAILEYS</b> 4 cl . . . . .	<b>5€00</b>
<b>LIMONCELLO</b> 4 cl . . . . .	<b>5€50</b>
<b>COGNAC MEUKOW VS</b> 40% 4 cl . . . . .	<b>10€00</b>
<b>COGNAC MEUKOW XO</b> 40% 4 cl . . . . .	<b>12€00</b>


## WHISKYS ( 4 cl )

<b>WILLIAM LAWSON'S</b> 40% <i>Scotch whisky</i>   BLEND . . . . .	<b>6€30</b>
<b>CHIVAS REGAL 18 ANS</b> 40% <i>Scotch whisky</i>   BLEND . . . . .	<b>11€10</b>
<b>ABERLOUR</b> 40% <i>Scotch whisky</i>   10-YEAR-OLD SINGLE MALT . . . . .	<b>8€30</b>
<b>CARDHU</b> 40% <i>Scotch whisky</i>   12-YEAR-OLD SINGLE MALT . . . . .	<b>8€80</b>
<b>OBAN</b> 43% <i>Scotch whisky</i>   14-YEAR-OLD SINGLE MALT . . . . .	<b>9€30</b>
<b>GLENLIVET</b> 40% <i>Scotch whisky</i>   15-YEAR-OLD SINGLE MALT . . . . .	<b>9€30</b>
<b>PADDY</b> 40% <i>Irish</i> . . . . .	<b>7€60</b>
<b>JACK DANIEL'S</b> 40% <i>American</i> . . . . .	<b>8€60</b>
<b>NIKKA FROM THE BARREL</b> 51A% <i>Japanese</i> . . . . .	<b>11€10</b>

# Wine

WHITE WINE	12 cl	75 cl
<b>AOC VOUVRAY SEC "RENDEZ-VOUS"</b> . . . . . Dry - Famille Lebrumare	<b>4€20</b>	<b>24€00</b>
<b>AOC VOUVRAY MOELLEUX "RENDEZ-VOUS"</b> . . . . . Sweet - Famille Lebrumare	<b>4€20</b>	<b>24€00</b>
<b>IGP ÎLE DE BEAUTÉ "ISULA"</b> . . . . . San Ghjuvà	<b>4€50</b>	<b>25€00</b>
<b>AOC QUINCY "ECLIPSE"</b> . . . . . Domaine Tatin	<b>4€70</b>	<b>27€00</b>
<b>AOC CHABLIS</b> . . . . . Domaine J.Moreau		<b>40€00</b>

ROSÉ WINE	12 cl	75 cl
 <b>AOC TOURAINE NOBLE JOUÉ</b> . . . . . Maison Rousseau	<b>4€40</b>	<b>24€00</b>
<b>IGP ÎLE DE BEAUTÉ "ISULA"</b> . . . . . San Ghjuvà	<b>4€50</b>	<b>25€00</b>
<b>AOP CÔTES DE PROVENCE "CHARME DES DEMOISELLES"</b> . . . . . Château des Demoiselles	<b>4€60</b>	<b>26€00</b>

RED WINE	12 cl	75 cl
<b>AOC SAUMUR CHAMPIGNY "TRADITION"</b> . . . . . Domaine de la Bonnelière	<b>4€40</b>	<b>24€00</b>
<b>AOC HAUT MEDOC "LA QUINTESSANCE"</b> . . . . . Château Prieuré de Beyzac	<b>5€50</b>	<b>32€00</b>
<b>AOC SAINT NICOLAS DE BOURGUEIL "12 ARPENTS"</b> . . . . . Domaine de la Chopinière du Roy	<b>4€40</b>	<b>24€00</b>
 <b>AOC CHINON "PETITE LOGE"</b> . . . . . Château de Rivière	<b>4€50</b>	<b>25€00</b>
<b>IGP ÎLE DE BEAUTÉ "ISULA"</b> . . . . . San Ghjuvà	<b>4€50</b>	<b>25€00</b>
<b>AOC CÔTES DU RHÔNE "LES CRANILLES"</b> . . . . . Les Vins de Vienne	<b>4€90</b>	<b>28€00</b>
<b>AOC SAINT-ESTÈPHE CHÂTEAU LAVILLOTTE</b> . . . . . Domaines Pedro		<b>40€00</b>
<b>AOC PIC SAINT-LOUP "CARRA"</b> . . . . . Château Lascaux		<b>38€00</b>

## CHAMPAGNE & BUBBLES

	12 cl	75 cl
<b>AOC VOUVRAY BRUT "RENDEZ-VOUS"</b> . . . . . Famille Lebrumare	<b>3€70</b>	<b>24€00</b>
<b>CHAMPAGNE DRAPPIER CARTE D'OR</b> . . . . .		<b>50€00</b>
<b>CHAMPAGNE "R" DE RUINART</b> . . . . .		<b>80€00</b>
<b>CHAMPAGNE RUINART BLANC DE BLANCS</b> . . . . .		<b>120€00</b>

## RHUMS DÉGUSTATION ( 4 cl )

<b>DIPLOMATICO</b> 40% <i>Venezuela</i> . . . . .	<b>8€30</b>
<b>PYRAT XO RESERVE</b> 40% <i>Guyanel</i> . . . . .	<b>8€30</b>
<b>ZACAPA SOLERA 23</b> 40% <i>Guatemala</i> . . . . .	<b>11€00</b>
<b>SANTA TERESA</b> 40% <i>Venezuela</i> . . . . .	<b>10€00</b>

# Snacks / To Share



<b>V PLANCHETTE DE FROMAGES</b> (CHEESE PLATTER) ..... Fourme d'Ambert AOP, Saint-Nectaire farm cheese AOP, Tomme de Savoie AOP, Regional Aged Goat Cheese, Comté AOP, served with salad and walnuts	14€80
<b>PLANCHETTE DE CHARCUTERIE</b> ..... Assorted cured meats, butter, and pickles to share	16€00
<b>ASSIETTE À PARTAGER</b> (SUMMER SHARING PLATTER) ..... Involtini, cured sausage, crispy tomato-mozzarella bites, and golden onion rings. Served with fresh garden crudités and a cooling mint-chive yogurt dip	15€50
<b>V BURRATA À PARTAGER 125G</b> ..... Burrata to share served with homemade basil pesto and toasted rustic bread	8€90
<b>V APÉRITIF GOURMAND</b> ..... Crispy breaded Camembert bites, golden onion rings, and breaded tomato-mozzarella bites. Served with a cool chive cream dip	9€00
<b>CRISPY CHICKEN</b> ..... Cornflake-crusted chicken with spicy tomato sauce	9€00
<b>V FRITES AU CHEDDAR</b> (FRIES WITH CHEDDAR) ..... Portion of homemade fries topped with and cheddar sauce and topped with crispy fried onions	7€50

# Dishes



## BURGERS

ALL OUR BURGERS ARE SERVED WITH HOMEMADE FRIES AND FRESH BUNS BY PAUL MEUNIER

	Simple	Double	Triple
<b>CHICKEN</b> ..... Cornflake-crusted chicken fillet, cheddar sauce, onions, tomato, and lettuce	15€90	19€90	
<b>WEMBLEY</b> ..... Butcher-style beef patty, fried egg, smoked bacon, cheddar sauce, onions, tomato, and lettuce	16€20	20€00	23€90
<b>CHÈVRE</b> ..... Butcher-style beef patty, honey and wholegrain mustard sauce, aged goat cheese, onions, tomato, and lettuce	16€50	20€50	23€90
<b>CHEESE CLASSIC</b> ..... Butcher-style beef patty, cheddar sauce, onions, tomato, and lettuce	15€90	19€90	22€90
<b>CHEESY LOVER</b> ..... Our CHEESE CLASSIC topped with melted cheddar and crispy bacon	16€20	20€00	23€90
<b>V VEGGIE</b> ..... Potato galette, vegetable tian, homemade basil pesto, cheddar sauce, fried egg, and lettuce	15€90		



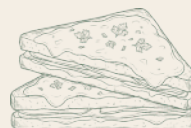
# Set menu

**ALL-IN**  
**25€90**

CHOICE OF SINGLE BURGER  
+ CHOICE OF DESSERT \*  
+ 25 CL DRAFT BEER OR SOFT DRINK

\*AMONG THE SWEET TREATS, EXCLUDING GOURMAND AND THE CHEESE PLATTER

## CROQUES



SERVED WITH HOMEMADE FRIES AND GREEN SALAD

<b>CROQUE MONSIEUR</b> ..... Béchamel sauce, cooked ham, topped with gratinéed emmental and mozzarella ( Add a fried egg for 1€ )	13€90
<b>CROQUE CHÈVRE</b> ..... Béchamel, cooked ham, aged goat cheese, and honey, topped with gratinéed emmental and mozzarella	14€90
<b>CROQUE DES ARTS</b> ..... Béchamel sauce, traditional cooked ham, tomatoes, smoked pork belly, gratinéed Emmental and mozzarella, topped with a fried egg	15€50

# Plats

## BRASSERIE

- BEEF TARTARE VBF – KNIFE-CUT** ..... 16€00  
 180g or 360g. Prepared with condiments (capers, pickles, shallots, Tabasco, egg yolk, Worcestershire and tomato sauces). Served with homemade fries and green salad **OU**  
 22€00
- CARPACCIO DE BOEUF** ..... 18€00  
 Thinly sliced raw beef with a lemon-olive oil dressing, Grana Padano, and fresh mesclun. Served with homemade fries
- BAVETTE D'ALOYAU ≈180G** ..... 17€90  
 Sauce à l'échalote, servie avec frites maison et salade verte
- ENTRECÔTE ≈350G** ..... 24€90  
 Tender flank steak served with a traditional shallot sauce, homemade fries, and green salad
- VÉRITABLE ANDOUILLETTE DE TROYES AAAAA** ..... 17€90  
 Authentic Troyes Andouillette, certified by the «Association Amicale des Amateurs d'Andouillette Authentique». Served with homemade fries and green salad, sauce of your choice
- STEAK HACHÉ À CHEVAL** ..... 16€00  
 Butcher-style beef patty topped with a fried egg, served with a crispy potato galette and Béarnaise sauce. Accompanied by homemade fries and green salad
- DEMI POULET RÔTI** ..... 17€50  
 Half Roasted Free-Range Chicken (*Label Rouge*), with a rich herb-infused jus. Served with homemade fries and green salad
- SUPPLÉMENT GARNITURE (EXTRA SIDE)** ..... 2€50  
*Seasonal vegetables, homemade fries, or pasta*
- SUPPLÉMENT SAUCE (EXTRA SAUCE)** ..... 1€00  
*Béarnaise, shallot, pepper sauce, barbecue, honey-mustard*



## SALADS

- LA COCOTTE** ..... 15€90  
 Green salad, cornflake-crusted chicken strips, smoked bacon, poached egg, roasted cherry tomatoes, corn, red onion
- LA FRENCHIE** ..... 16€50  
 Green salad, crispy aged goat cheese «bricks», smoked duck breast, Granny Smith apple, roasted cherry tomatoes, and walnuts
- LA CAESAR** ..... 15€50  
 Green salad, cornflake-crusted chicken strips, Grana Padano, hard-boiled egg, croutons, roasted cherry tomatoes, authentic anchovy Caesar dressing
- LA BURRATA** ..... 16€50  
 Green salad and fresh mesclun, fresh burrata, roasted cherry tomatoes, and cured ham. Served with homemade basil pesto and toasted rustic country bread



## PASTA

- MAFALDINES BURRATA** ..... 16€50  
 Mafaldine pasta, homemade basil pesto, fresh burrata, cured ham, and roasted cherry tomatoes

## FISHES

- FISH'N CHIPS** ..... 16€90  
 Breaded cod fillet with Béarnaise sauce. Served with homemade fries and green salad
- TARTARE DE SAUMON (SALMON TARTARE)** ..... 18€10  
 Knife-cut salmon marinated with lime, olive oil, shallot and chives. Served with homemade fries and green salad

## KIDS MENU

UP TO 10 YEARS OLD

# 10€90

### MAIN COURSE :

- 6 NUGGETS WITH HOMEMADE FRIES  
 OR CHEESEBURGER WITH HOMEMADE FRIES  
 OR GROUND BEEF STEAK WITH PASTA

### DESSERT :

- ONE SCOOP OF VANILLA ICE CREAM  
 OR SUGAR CREPE

### DRINK :

- 25CL FLAVORED WATER

# Desserts



## SWEETS / DESSERTS

### HOMEMADE DESSERTS

<b>FROMAGE BLANC</b> .....	5€10
With seasonal fruit compote and crumble topping	
<b>CRÈME BRÛLÉE</b> .....	6€50
Made with Bourbon vanilla	
<b>FONDANT AU CHOCOLAT</b> .....	7€00
Chocolate fondant with molten center, served with a scoop of vanilla ice cream	
<b>BRIOCHE PERDUE</b> .....	7€00
French Toast Brioche served with vanilla ice cream and homemade salted caramel	
<b>BANOFFEE</b> .....	7€00
Speculoos biscuit, salted caramel, banana, vanilla mascarpone cream, and homemade chocolate sauce	
<b>TARTELETTE GOURMANDE</b> .....	6€90
Tartlet with seasonal fruit compote, light vanilla cream, and crumble topping	
<b>PROFITEROLES</b> .....	7€00
Choux pastry filled with vanilla ice cream, homemade chocolate sauce, and whipped cream	
<b>ASSIETTE DE FROMAGES</b> .....	7€50
Cheese plate: Comté AOP, Saint-Nectaire farm cheese AOP, Tomme de Savoie AOP, served with salad and walnuts	
<b>CAFÉ GOURMAND (GOURMET COFFEE)</b> .....	7€50
Espresso or hazelnut or long coffee, served with small pastries	
<b>THÉ GOURMAND (GOURMET TEA)</b> .....	7€90
Tea or tisane served with small pastries	
<b>SPÉCIAL GOURMAND (SPECIAL GOURMET)</b> .....	8€50
Cappuccino or café crème - served with small pastries	

## MILKSHAKES

<b>CHOICE OF FLAVOR</b> <i>Laitière</i> .....	6€00
BOURBON VANILLA   SALTED BUTTER CARAMEL   CHOCOLATE WITH CHUNKS   PURE ARABICA COFFEE   STRACCIATELLA   ALMOND MACARON   PEANUT   MINT CHOCOLATE CHIP   COCONUT   STRAWBERRY   RASPBERRY   LIME WITH ZEST   APPLE   PINEAPPLE   MANGO	



## CRÊPES

### HOMEMADE CRÊPE BATTER

<b>SUGAR</b> .....	3€00
<b>BUTTER &amp; SUGAR</b> .....	3€30
<b>HOMEMADE HOT CHOCOLATE</b> .....	4€00
<b>HOMEMADE SALTED CARAMEL</b> .....	4€00
<b>BANANA &amp; HOMEMADE CHOCOLATE</b> .....	4€60
<b>NUTELLA</b> .....	4€40
<b>NUTELLA, BANANA</b> .....	5€00
<b>SUPPLÉMENTS (EXTRAS)</b> .....	1€50

*Whipped cream, scoop of ice cream, homemade salted caramel, or homemade chocolate*



## ICE CREAM

### ICE CREAM FLAVORS *Laitière* :

BOURBON VANILLA | SALTED BUTTER CARAMEL | CHOCOLATE WITH CHUNKS | PURE ARABICA COFFEE | STRACCIATELLA | ALMOND MACARON | PEANUT | MINT CHOCOLATE CHIP | COCONUT | STRAWBERRY | RASPBERRY | LIME WITH ZEST | APPLE | PINEAPPLE | MANGO

<b>1 BOULE</b> .....	2€90
1 Scoop, Flavor of your choice	
<b>2 BOULES</b> .....	5€50
2 Scoops, Flavors of your choice	
<b>SUPPLÉMENTS (EXTRAS)</b> .....	1€50

*Whipped cream, homemade salted caramel, or homemade chocolate*

# Desserts



## ICE CREAM SUNDAES

<b>DAME BLANCHE</b> .....	7€90
3 scoops of Bourbon vanilla ice cream, homemade chocolate sauce, whipped cream	
<b>LES LIÉGEOIS</b> .....	7€90
Chocolate OR coffee OR caramel	
<b>CAPRICE</b> .....	7€90
1 scoop of bourbon vanilla ice cream, 1 scoop of almond macaron, 1 scoop of chocolate with chunks, homemade chocolate sauce, whipped cream	
<b>SNICKERS</b> .....	7€90
2 scoops of peanut ice cream, 1 scoop of chocolate with chunks, salted butter caramel sauce, whipped cream	
<b>DOLCE VITA</b> .....	7€90
1 scoop of stracciatella, 1 scoop of almond macaron, 1 scoop of pure arabica coffee, chocolate shavings, and whipped cream	
<b>BOUNTY</b> .....	7€90
2 scoops of coconut ice cream, 1 scoop of chocolate with chunks, homemade chocolate sauce, whipped cream	
<b>TROPICALE</b> .....	7€90
1 scoops of mango sorbet, 1 scoop of coconut ice cream, 1 scoop of pineapple sorbet, passion fruit purée, and whipped cream	
<b>ÉVASION</b> .....	7€90
1 scoop of lime sorbet with zest, 1 scoop of apple sorbet, 1 scoop of raspberry sorbet, strawberry purée, whipped cream	
<b>BANANA SPLIT</b> .....	8€00
1 scoop of chocolate with chunks, 1 scoop of strawberry ice cream, 1 scoop of bourbon vanilla, banana, homemade chocolate sauce, whipped cream	



## ICE CREAM SUNDAES WITH ALCOHOL

<b>AFTER EIGHT</b> .....	8€40
2 scoops Mint Chocolate Chip, 4 cl Peppermint liqueur	
<b>COLONEL</b> .....	8€40
2 scoops of lime sorbet with zest, 4 cl vodka	
<b>BAILEYS CRUSH</b> .....	8€40
1 scoop of pure Arabica coffee ice cream, 1 scoop of bourbon vanilla ice cream, 4 cl Baileys	



# Boissons chaudes



<b>CAFÉ EXPRESSO BY CAFÉ RICHARD</b> ...	1€50
<b>NOISETTE</b> (ESPRESSO WITH A DASH OF MILK) .....	1€70
<b>ALLONGÉ</b> (LONG BLACK COFFEE) .....	1€60
<b>CRÈME</b> (COFFEE WITH MILK) .....	3€00
<b>DOUBLE EXPRESSO</b> .....	3€00
<b>CAPPUCCINO</b> .....	3€50
Classic or flavored (+0€30)	
<b>LATTE MACCHIATO</b> .....	3€60
Classic or flavored (+0€30)	
<b>CHOCOLAT CHAUD</b> (HOT CHOCOLATE) .....	3€00
Classic or flavored (+0€30)	
<b>CHOCOLAT VIENNOIS</b> (VIENNESE HOT CHOCOLATE) .....	3€80
Classic or flavored (+0€30)	
<b>CAFÉ VIENNOIS</b> (VIENNESE COFFEE) .....	3€60
Classic or flavored (+0€30)	
<b>DÉCAFÉINÉ</b> (DECAFFEINATED COFFEE) .....	1€60
<b>INFUSION BY CAFÉ RICHARD</b> .....	3€00
Rêves enfantins (Hibiscus and raspberry), verveine, rooibos	
<b>THÉ BY CAFÉ RICHARD</b> .....	3€00
Green tea with peach & apricot, green tea withh mint, caramel tonka, Earl Grey, Ceylan, chai, and fruits	
<b>IRISH COFFEE</b> .....	7€50
4 cl whiskey, cane sugar, espresso, whipped cream	
<b>FRENCH COFFEE</b> .....	7€50
4 cl cognac, cane sugar, espresso, whipped cream	
<b>OUR GOURMET MONIN® SYRUPS</b> .....	+0€30
Vanilla, hazelnut, speculoos, cookie, or caramel syrup	

Prix TTC service compris. Paiements acceptés : CB, espèces, tickets restaurants, chèques vacances.  
La liste des allergènes présents dans nos recettes est disponible auprès de notre équipe.

L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Pour votre santé, pratiquez une activité physique régulière.

[www.mangerbouger.fr](http://www.mangerbouger.fr)

Photos non contractuelles, Crédits photos / Design : LPB le studio.  
Imprimé par Glam'Print