

## Beers

Incl. taxes €

<b>DRAFT LAGER BEERS</b>	30 cl	3.50
The Rapiette from Montcuq	50 cl	5.50
LA LAGER (6°) Slight bitterness with notes of resin and flowers		
<b>COOLER</b>	30 cl	3,50
Draft lager and lemonade		
<b>PICON AND DRAFT BEERS (6°)</b>	30cl	4.00

<b>THE RAPIETTE FROM MONTCUQ BOTTLED CRAFT BEERS</b>	33cl	4,20
RED BEER (6°) Rather round- flavoured , slightly tangy with a chestnut honey aroma		
BROWN BEER (6°) Notes of licorice and caramel		
LAGER BEER (5°) Notes of citrus		

## Soft Drinks

<b>VITTEL</b>	½ L	3,00
	1 L	5,50
<b>SAN PELLEGRINO</b>	½ L	3,50
	1 L	6,00
<b>SYRUPS</b>		2,00
Syrup of your choice: grenadine, mint, lemon, strawberry, peach, kiwi, violet		

<b>DIABOLO</b>		2,60
Glass of Lemonade, syrup of your choice		
<b>COCA-COLA, PERRIER</b>	33cl	3,80
<b>ICE TEA, SCHWEPPE, ORANGINA</b>	25cl	3,80
<b>FRUIT JUICES</b>	25cl	
Bottle of your choice : pineapple, fruits and strawberry, exotic fruit		
Glass of your choice : orange, apple		

## White Wines

37,5 cl 75 cl

Glass 75 cl

### CÔTES DU LOT

<b>CHÂTEAU HAUT</b>	25,50
« MOMPLAISIR » BLANC IGP SEC	
Flavours of white peach, apricot and lime. Lively , light and juicy	
<b>L'INSOLITE DE PHILIPPE PONTIE</b>	34,00
« BLANC VIOGNIER »	
Aromas of exotic fruit, honey and toasted bread. Fine and elegant	

### PICPOUL DE PINET

<b>DOMAINE DE MAJONE</b>	12,00	19,00
« TRADITION » AOP		
A racy wine with a very enticing bouquet of citrus		

### CÔTES DE GASCOGNE

<b>LES TOURTERELLES</b>	3,50	15,00
« UGNI » BLANC IGP SEC		
Expressive and aromatic wine with a very pleasant note of citrus		
<b>« GROS MANSENG »</b>	3,50	15,00
BLANC IGP MOELLEUX		
Aromas of candied fruit with a note of honey .		
Ample and supple in the mouth		

### DURAS BIO

<b>BERTICOT « PREMIER GRAIN »</b>	20,50
SAUVIGNON BLANC SEC	
Racy and nervous, and at the same time , very fruity	



## Red Wines

Incl. taxes €

37,5 cl 75 cl

75 cl

### CAHORS

<b>PRIEURE DE CENAC AOC</b>	15,00	25,00
An intense aroma of red fruits with truffle notes. Dense and velvety on the palate		

<b>CHÂTEAU DE ROUFFIAC « LA PASSION » AOP</b>		27,00
Fleshy, rich , floral and woody with a certain modernity. This Cahors wine dispels the rustic stereotype of the appellation		

<b>CHÂTEAU LES RIGALETS AOC</b>		29,00
Very intense and complex aromas of very ripe black fruits and spices. This wine is rich, powerful and well-balanced on the palate		

<b>DOMAINE PERIE AOC</b>		
Red fruits aromas with a spicy flavour	Glass 3,50	15,00

<b>CHÂTEAU GAUDOU « TRADITION » AOC</b>	12,00	21,00
A floral , fruity , spicy note associated with a meaty tannin . An ample texture culminates in rather consistent final note		

### ORGANIC CAHORS WINES

<b>CHÂTEAU CHAMBERT AOC BIO</b>		39,00
A fine and elegant vintage with a silky tannin, a good length on the palate with an expression of blackcurrant and redcurrant aromas		



<b>CHÂTEAU FANTOU « ENCLOS DES GRAVES » AOP BIO</b>		21,50
The tannins remain rather supple , aromas of small red and black fruits, of violet and spicy notes can be discerned		

### BERGERAC

<b>CHÂTEAU LES VIGONIES AOP</b>		17,00
A note of red fruits with a supple tannin enhanced by a lovely freshness		

<b>RHÔNE VALLEY WINES CÔTE DU RHÔNE « BELLERUCHE » AOP</b>		25,00
A powerful fruity wine with lovely notes of torrefaction. Its tannins are silky and delicate		

### LANGUEDOC WINES

<b>PIC DE SAINT LOUP «LA GRAVETTE TOURTOUREL» AOP</b>		26,00
Aromas of "garrigue" and black olives, this wine is silky in the mouth with discreet tannins and a very expressive final		

### LOIRE WINES 37,5 cl

<b>SAINT NICOLAS DE BOURGUEIL « MARIE DUPIN » AOP</b>	15,50	25,00
Round wine , supple and fruity with notes of violets		

### WINES OF THE MOMENT

Glass or 75 cl  
Ask the staff about it

## Rosés Wines

Incl. taxes €

<b>CÔTES DU LOT</b>	GLASS 75 cl	<b>CÔTES DE PROVENCE</b>	37,5 cl 75 cl
<b>MÉTAIRIE DU THERON IGP</b>	3,50 15,00	<b>ESPRIT DE GRASSIER AOP</b>	17,50 25,50
A tangy amylic note , smoky wine with red fruits aromas		Delicate aromas of white flowers and white fruits (peach) with a spicy note and a flavour of clementines	
<b>CHÂTEAU NOZIERES « LE GRAVIS » AOP MOELLEUX</b>	16,00	<b>SABLE DE CAMARGUE</b>	
Its slight serosity enhances its fruity character and its notes of candies		<b>DOMAINE LE PIVE IGP</b>	19,00
		An explosion of fresh fruity and citrus notes. Well-balanced , tangy and refreshin	

## Pitchers

<b>RED</b>	<b>DOMAINE PERIE</b>	1/4 liter 4.00	<b>FOISSY JOLY</b>	GLASS 7,00
	(Pescadoire 46220)	1/2 liter 6.50	<b>(NOÉ-LES-MALLETS 10360)</b>	75 cl 40,00
<b>ROSÉ</b>	<b>EARL DE NOZIERES</b>	liter 10.00	<b>BRUT GRANDE CUVÉE</b>	
	(Vire sur Lot 46700)		It's a matter of family tradition and «méthode champenoise». An exceptional champagne blending experience and delicacy - 12°	

## Hot Drinks

<b>ESPRESSO COFFEE OR DE- CAFFEINATED</b>	1,60	<b>MANZANA</b>	4 cl 3,00
<b>HAZELNUT COFFEE</b>	2,10	<b>GET 27</b>	5,00
<b>WHITE COFFEE</b>	2,60	<b>ARMAGNAC, CALVADOS, CO- GNAC</b>	5,50
<b>DOUBLE ESPRESSO</b>	3,10	<b>BRANDY</b>	6,00
<b>CAPPUCCINO</b>	3,60	Plum or Williams pear brandies or Grappa (grape marc)	
<b>INFUSIONS</b>	2,30	<b>COINTREAU, GRAND MARNIER,</b>	6,00
(verbena , lime - mint )		<b>BAILEYS</b>	5,00
<b>GREEN TEA, ENGLISH TEA</b>	2,60	<b>ICY BRANDIES</b>	7,50
<b>IRISH COFFEE</b>	6,30	Plum brandy, scoop of Old Plum brandy sorbet or Pear brandy, scoop of pear sorbet.	
		<b>ICY BAILEYS</b>	6,50
		Baileys, scoop of coffee ice cream.	

## BEVERAGES

### Non alcoholic Cocktails

Prix TTC €

<b>VÉNITO</b>	5,00	<b>VIRGIN MOJITO</b>	5,00
Orange juice, pineapple juice, lemon juice, grenadine syrup		Perrier, lime, brown sugar, cane sugar, fresh mint	
<b>PINACOCO</b>	6,00	<b>VIRGIN MOJITO</b>	6,00
(Pineapple juice, coconut ice cream)		(VIRGIN MOJITO + Syrup of your choice: grenadine, mint, lemon, strawberry, peach, kiwi, violet)	
<b>COCKTAIL OF THE MOMENT</b>			
Ask the staff about it			

### Alcoholic Cocktails

<b>MOJITO</b>	7,00	<b>HOMEMADE FENELON</b>	6,00
(Rum , Perrier, lime, brown sugar, cane sugar, fresh mint)		(Blackcurrant liqueur , walnut liqueur, Cahors red wine)	
<b>LIQUEUR MOJITO</b>	8,00	<b>T-PUNCH</b>	6,00
(MOJITO + liqueur of your choice: black- currant, peach, blackberry, raspberry, passion fruit)		(Rum , lemon, brown sugar)	
<b>PINACOLADA</b>	7,00	<b>THE BLUE ANGEL</b>	8,00
(White rum, pineapple juice, coconut ice cream)		(Champagne, curaçao, lemon)	
<b>GIN TONIC</b>	7,00	<b>ROYAL KIR</b>	7,50
(Gin, Schweppes, lemon)		(Champagne, liqueur of your choice: blackcurrant, peach, blackberry, raspberry, passion fruit)	
<b>HOMEMADE AMERICANO</b>	7,50	<b>WINE KIR (WHITE OR ROSE)</b>	4,00
(Campari, red Martini, Cointreau, Perrier)		(Liqueur of your choice : blackcurrant, peach, blackberry, rasp- berry, passion fruit)	
<b>COCKTAIL OF THE MOMENT</b>			
Ask the staff about it			

### Drinks

<b>MUSCATEL, SUZE</b>	3,50	<b>RICARD</b>	2,80
<b>PORT WINE (RED OR WHITE)</b>	3,50	<b>WHISKY CLAN CAMPBELL</b>	5,50
<b>MARTINI (RED OR WHITE)</b>	4,00	<b>WHISKY JACK DANIEL'S</b>	7,50
<b>GIN, VODKA, RUM</b>	5,00	<b>BABY WHISKY CAMPBELL</b>	3,50
<b>CHAMPAGNE GLASS</b>	7,00	<b>SODA EXTRA CHARGE</b>	0,50