

Red Wines

Price including VAT Service €

Glass 12 cl 75 cl

CAHORS

DOMAINE PERIE AOC 4.50 18.50

Red fruits aromas with
a spicy flavour

PITCHERS PERIE 1/4 L 4.00
1/2 L 7.00
1 L 11.00

CHÂTEAU GAUDOU

« TRADITION » AOC 24.00

A floral , fruity , spicy note associated
with a meaty tannin. An ample texture
culminates in rather consistent final note

CHÂTEAU DE ROUFFIAC

« LA PASSION » AOP 30.00

Fleshy, rich , floral and woody with
a certain modernity. This Cahors wine dispels
the rustic stereotype of the appellation

CHÂTEAU LES RIGALETS AOC 30.00

Very intense and complex aromas
of very ripe black fruits and spices.
This wine is rich, powerful and
well-balanced on the palate

CHÂTEAU FANTOU

« ENCLOS DES GRAVES » AOP 25.00

The tannins remain rather supple ,
aromas of small red and black fruits,
of violet and spicy notes can be
discerned de violette et notes d'épices

CHÂTEAU CHAMBERT AOC 39.50

A fine and elegant vintage
with a silky tannin, a good length
on the palate with an expression of
blackcurrant and redcurrant aromas

BERGERAC

CHÂTEAU ROCHER AOC 5.00 20.00

Elegant nose of very ripe fruit,
deep and fruity colour.

Relatively potent and fruit-oriented

BORDEAUX

CHÂTEAU CHEVAL NOIR

« SAINT-EMILION » AOP 35.00

A dark dress with bright red highlights,
with a nose of cherry jam, slightly peppery
and liquorice. On the palate, it develops a
supple and fruity attack, a good balance, racy

LANGUEDOC

PIC DE SAINT LOUP

«LA GRAVETTE» AOP 32.00

Aromas of "garrigue" and black olives,
this wine is silky in the mouth with
discreet tannins and a very expressive final

LOIRE

SAINT NICOLAS DE BOURGUEIL

« MARIE DUPIN » AOP 27.00

Round wine , supple and fruity
with notes of violets

VALLÉE DU RHÔNE

CÔTE DU RHÔNE

« BELLERUCHE » AOP 28.00

A powerful fruity wine with lovely
notes of torrefaction. Its tannins are
silky and delicate

WINE OF THE MOMENT Glass 12 cl or 75 cl
(Ask the staff about it)

White Wines

Glass 12 cl 75 cl

Price including VAT Service €

Glass 12 cl 75 cl

CÔTES DU LOT

L'INSOLITE DE PHILIPPE PONTIE

« BLANC VIOGNIER » IGP 32.00

Aromas of exotic fruit, honey
and toasted bread. Fine and elegant

DURAS

BERTICOT

« PREMIER GRAIN » 22.00

SAUVIGNON BLANC SEC

Racy and nervous, and at
the same time , very fruity

LANGUEDOC

DOMAINE DE MAJONE

« PICPOUL DE PINET » AOP 22.00

A racy wine with a very enticing
bouquet of citrus

Les Vins Rosés

Glass 12 cl 75 cl

Glass 12 cl 75 cl

CÔTES DU LOT

MÉTAIRIE DU THERON 4.50 18.50

IGP

A tangy amylic note ,
smoky wine with red fruits aromas

CHÂTEAU NOZIERES

« LE GRAVIS » 4.50 18.50

AOP MOELLEUX

Its slight serosity enhances its
fruity character and its notes of candies

LAFON FRERES PITCHERS 1/4 L 4.00

1/2 L 7.00

1 L 11.00

CÔTES DE GASCogne

LE MAGOT DE GAMOT

« COLOMBARD/SAVIGNON » 4.50 18.50

BLANC IGP SEC

Very pale dress with greenish reflections.
and shiny, with an expressive nose,
very aromatic, citrus and mango notes.
The mouth is generous, supple,
on ripe grapefruits,. with notes
of mango, suppleness and balance

« GROS MANSENG » 4.50 18.50

BLANC IGP MOELLEUX

Yellow color with golden highlights,
with a nose dominated by passion fruits
and mango. On the palate,
the attack is full, voluminous
with aromas of exotic fruits and always of
passion. A fresh, tasty and persistent finish.

CÔTES DE PROVENCE

ESPRIT DE GRASSIER 32.00

AOP

Delicate aromas of white flowers
and white fruits (peach) with a spicy note
and a flavour of clementines

SABLE DE CAMARGUE

DOMAINE LE PIVE 25.00

IGP

An explosion of fresh fruity
and citrus notes. Well-balanced ,
tangy and refreshin

Drinks

Price including VAT Service €

Les Champagnes

Glass 15 cl 75 cl

FOISSY JOLY 8.00 42.00
(NOÉ-LES-MALLET 10360)
BRUT GRANDE CUVÉE
It's a matter of family tradition and
«méthode champenoise».
An exceptional champagne blending
experience and delicacy 12°

Soft Drinks

1/2 L 1 L

VITTEL 3.00 5.50
SAN PELLEGRINO 3.50 6.00

SYRUPS 25 cl 2.00
Syrup of your choice: grenadine,
mint, lemon, strawberry, peach, kiwi, violet

DIABOLO 25 cl 2.60
Glass of Lemonade, syrup of your choice

Les Boissons Chaudes

ESPRESSO COFFEE 7 cl 1.60
OR DECAFFEINATED
HAZELNUT COFFEE 7 cl 2.10
WHITE COFFEE 18 cl 2.60
DOUBLE ESPRESSO 18 cl 3.10
CAPPUCCINO 18 cl 3.60
INFUSIONS 18 cl 2.30
TEA 18 cl 2.60

Les Digestifs (4 CL)

MANZANA 3.50
GET 27 , BAILEYS 5.50
ARMAGNAC, COGNAC 6.00
CALVADOS, 6.00
BRANDY 6.50
Plum or Williams pear brandies or Grappa
COINTREAU, GRAND MARNIER 6.50
ICY BRANDIES 8.00
Brandy and scoop (Plum or Pear)
ICY BAILEYS 7.00
Baileys, scoop of coffee ice cream

BEVERAGES

Price including VAT Service €

Non-alcoholic Cocktails

VENITO 25 cl 5.50
Orange juice, pineapple juice,
lemon juice, grenadine syrup

PINACOCO 25 cl 6.50
(Pineapple juice, coconut ice cream)

Alcoholic Cocktails

MOJITO 25 cl 7.50
(Rum , Perrier, lime, brown sugar,
cane sugar, fresh mint)

RASPBERRY MOJITO 25 cl 8.50
(MOJITO + raspberries)

PINACOLADA 25 cl 7.50
(White rum, pineapple juice,
coconut ice cream)

GIN TONIC 25 cl 7.50
(Gin, Schweppes, lemon)

HOMEMADE AMERICANO 25 cl 8.00
(White Martini, red Martini, Campari,
oranges)

Beers

33 cl
THE RAPIETTE FROM MONTCUQ
BOTTLE LOCAL CRAFT BEERS 4.50
ROUSSE (6°) Rather round- flavoured ,
slightly tangy with a chestnut honey aroma
BLANCHE (5°) Notes of citrus

NOJITO 25 cl 5.50
Perrier, lime, brown sugar,
cane sugar, fresh mint

RASPBERRY NOJITO 25 cl 6.50
(NOJITO + raspberries)

COCKTAIL OF THE MOMENT 12 cl
(Ask the staff about it)

T-PUNCH 10 cl 6.50
(Rum , lemon, brown sugar)

THE ANGE BLEU 12 cl 8.50
(Champagne, curaçao, lemon)

HOMEMADE FENELON 12 cl 6.50
(Blackcurrant liqueur ,
walnut liqueur, Cahors red wine)

ROYAL KIR 12 cl 8.50
(Champagne, liqueur of your choice)

WINE KIR (WHITE OR ROSE) 12 cl 4.50
(Liqueur of your choice :
blackcurrant, peach, blackberry, raspberry,
passion fruit)

COCKTAIL OF THE MOMENT 12 cl
(Ask the staff about it)

30 cl 50 cl
DRAFT BEERS 3.50 5.50
LA LAGER (6°) Slight bitterness,
Notes of resin and flowers
COOLER 3.50 5.50
Draft BEERS, lemonade
PICON AND DRAFT BEERS 3.50 5.50