

WINE PAIRING

The wine pairings developed by our sommelier and our chef Raphaël reflect a collaboration that draws on local expertise and resources.

Gastronomic Experience

Total - 155\$

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16 oz

Essential -115\$

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14 oz

Personalized Menu

Total - 100\$

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12 oz

WITHOUT ALCOOL

Live an extraordinary experience with 4 alcohol-free creations inspired by the menu!

Total (4 glasses) - 50\$

~ 20 oz

COCKTAILS

THÉ-BEC	19.
Grappa, Amaro, tea, dates, citrus	
GOCHU GANG	20.
Mezcal, Cynar, red pepper, gochujang, citrus	
DANS L'JUS	20.
Gin, Saké, celery, coriander, lime	
BOTANISTE	22.
Pisco, Calendula, St-Germain, cucumber, sweet grass	
MADISON MARTINEZ	24.
Gin, Vermouth, Liqueur de Marasquin, Angostura	
COCKTAIL SANS ALCOOL	12.
Inspiration du moment	

BEEERS

NOCTEM	
Calaca zéro, Gose aux citron, 0%	14.
Stubentiger, Pils allemand, 5%	14.
Catnip, IPA, 7.5%	14.
Laurie Raphaël - Blanche au foin d'odeur, 4.8%	16.

BUBBLES

VINUDILICE	30.
Vigneri di Salvo Foti, Vinudilice, Italie 2018	
RUINART	40.
Ruinart, Brut	
BOLLINGER	80.
La Grande Cuvée 2015, Magnum Brut	