

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

Collection: 250\$

Discovery : 155\$

Essential: 115\$

PERSONALIZED MENU

Collection: 200\$

Discovery: 115 \$

WITHOUT ALCOOL

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

Total (4 glasses) - 50\$

COCKTAILS

THÉ-BEC Grappa, Amaro, tea, dates, citrus	19.
BEDZY Gin, Menaud apéritif, grapefruit, dune pepper, maple	20.
DANS L’JUS Gin, Saké, celery, coriander, lime	20.
VERTE LUEUR Green Chartreuse, Hidden Loot, caramelized pineapple, lime	22.
MADISON MARTINEZ Gin, Vermouth, Liqueur de Marasquin, Angostura	24.
COCKTAIL SANS ALCOOL Inspiration du moment	12.

BEERS

NOCTEM Calaca zéro, Gose aux citron, 0% Crazy Cat Lager, Pilsner, 5% Catnip, IPA, 7.5%	10. 14. 14.
CHAPEAU LES BOIS! Laurie Raphaël-Blanche au foin d’odeur, 4.8 %	16.
LEFOL IPA Des Flandres, 6.7%	14.

BUBBLES

VINUDILICE Vigneri di Salvo Foti, Vinudilice, Italie 2018	30.
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CHAMPAGNE

J-M. SÉLÈQUE Quintette, Extra Brut	40.
DOM PÉRIGNON Vintage 2013, Brut	110.