

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.

| Most of our cocktails are available in alcohol-free version.
Please refer to your waiter. |

BEERS

NOCTEM

Rayon Rouge, Bière sure framboise, 0% 10.
Crazy Cat Lager, Pilsner, 5% 14.
Catnip, IPA, 7.5% 14.

CHAPEAU LES BOIS!

Laurie Raphaël-Blanche au foin d'odeur, 4.8 % 16.

LEFOL

IPA Des Flandres, 6,7% 14.

CHAMPAGNE

RUINART

Brut 45.

RUINART

Blanc de Blancs 60.

DOM PÉRIGNON

Vintage 2013 110.

KRUG

Grande Cuvée 172e Edition, Brut 145.