

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 20.

BEDZY

Gin, Menaud apéritif, grapefruit, dune pepper, maple 22.

DANS L'JUS

Gin, saké, celery, coriander, lime 20.

VERTE LUEUR

Green Chartreuse, Hidden Loot, caramelized pineapple, lime 23.

VIEUX-ROCHER

Eau-De-Sève, Bénédictine, plum, absinthe 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

PAUL DANGIN

Carte d'Or, Brut 35.

RUINART

Brut 45.

RUINART

Blanc de Blancs, Brut 60.

BOLLINGER

La Grande Année 2007, Brut 105.