



## DRINKS MENU



## WINE LIST

### RED WINES

	GLASS 12CL	BOTTLE 75CL
<b>CÔTES DU RHÔNES GENTILHOMME - AOP</b> Strong. Syrah	4	20
<b>PINOT NOIR CONSEILLER BOUCHARD</b> Light and fruity. Pinot Noir	4	22
<b>SAINT NICOLAS DE BOURGUEIL - AOP</b> Light and fruity. Cabernet Franc	4,50	25
<b>ST-ESTEPHE MIGNOT - AOP</b> Cabernet Franc	/	42
<b>BORDEAUX. CÔTES DE BLAYES - AOP</b> Complexe. Merlot	4	23
<b>SAINT JOSEPH M.CHAPOUTIER - AOP</b> Syrah	/	55
<b>PIC ST LOUP, LANGUEDOC - AOP</b> Strong, woody taste. Syrah	5	28

#### HALF BOTTLE

<b>CÔTES DU RHÔNE GENTILHOMME - AOP</b> 37,5CL		12
<b>SAINT NICOLAS DE BOURGUEIL - AOP</b> 37,5CL		13

\*Half bottles could be sold out if there is no production

### WHITE WINES

	GLASS 12CL	BOTTLE 75CL
<b>CHARDONNAY LE PETIT MAURICE - IGP</b> Dry. Chardonnay	4	18
<b>CÔTES DE GASCOGNE NOVA - IGP</b> Dry and fruity. Sauvignon Blanc	4	18
<b>CHENIN VAL DE LOIRE - IGP</b> Dry and fruity. Chenin Blanc	4,50	24
<b>MOELLEUX VAL DE LOIRE - IGP</b> Sweet. Chenin Blanc	4,50	24
<b>QUINCY BIGONNEAU - AOP</b> Mineral. Sauvignon Blanc	5	29
<b>MUSCADET- AOP CHATEAU DE LA CHESNAIE</b> Dry. Muscadet	4	19
<b>MUSCADET AOP 1/2 BOTLLE - 37,5CL</b>		10

### ROSE WINES

	GLASS 12CL	BOTTLE 75CL
<b>ROSÉ CORSE, ILE DE BEAUTÉ - IGP</b> Dry. Vermentino	4	20
<b>CÔTES DE PROVENCE AOP</b> Fruity. Cinsault	4,50	25
<b>CHEVERNY - AOP 1/2 BOTLLE - 37,5CL</b> Pinot Noir, Gamay		13

## ALCOOLS AND CO

### COCKTAILS

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<b>Lycorne*</b> : Rum, orange juice, Breizh Agrums, grenadine syrup	7,50
<b>Mojito*</b> : Rum, lime, homemade mojito syrup, mint, brown sugar, soda water	8
<b>Botanic</b> : Vodka, lemon juice, St Germain, basil syrup, tonic	8
<b>Espresso Martini</b> : Vodka, simple syrup, coffee liquor, espresso	8
<b>Apérol / St Germain Spritz</b> : Apérol / St Germain, prosecco, soda water	8
<b>Bramble</b> : Gin, lemon juice, simple syrup, blackberry liquor	8
Classics cocktails (gin to, americano, negroni, moscow mule etc ...)	8

\*cocktails who could be Virgin (-1€)

### ALCOOLS AND DIJOS

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#### APERITIFS

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<b>Kir Bourgogne Aligoté</b>	5
<b>Kir Breton</b>	4
<b>Kir Pétillant</b>	5
(parfum kir: cassis, mûre, framboise, pêche, châtaigne, cerise)	
<b>Martini Blanc / Rouge</b>	4
<b>Ricard</b>	4
<b>Pastis St Tropez</b>	4
<b>Campari</b>	4
<b>Porto</b>	4
<b>Suze</b>	4
<b>Chouchen</b>	4
<b>Supp syrup + 0,20</b>	
<b>Supp soda + 2</b>	

#### Whisky:

<b>JB</b>	7
<b>Jameson</b>	7
<b>Glenmorangie</b>	8
<b>Warenghem (Breton)</b>	7
<b>Toguchi (Japanese)</b>	8

#### Rum:

<b>Havana</b>	7
<b>Botana (breton)</b>	7
<b>French XO</b>	8
<b>Vodka Smirnoff</b>	7
<b>Get 27/31</b>	7
<b>Cognac Hennessy</b>	8
<b>Armagnac VSOP</b>	8
<b>Cointreau</b>	7
<b>Calvados Vieux VSOP</b>	7
<b>Bailey's</b>	7

## BEERS, CIDERS, SODAS AND WATERS

### CIDERS

<b>Draft Cider Val de Rance 4,5° :</b>	
25cl	3,50
50cl	6,50
1L	13
Cider Ti-Lo Bio IPA 33cl	5

### SODAS

Breizh Cola 33cl	3,90
Breizh Cola 0 33cl	3,90
Breizh Tea 33cl	3,90
Breizh Agrums 33cl	3,90
Orangina 25cl	3,90
Schweppes Tonic 25cl	3,90
Diabolo 25cl	2,60
Limonade 25cl	2,40
Schorle Citron Gingembre 33cl	4,50
Schorle Citron Menthe	4,50
Schorle Rhubarbe	4,50
Granini Pomme	3,60
Granini Orange	3,60
Granini Abricot	3,60
Granini Ananas	3,60
Granini Tomate	3,60
Granini Multivitaminé	3,60
Plancoët Intense	3,60

Supp syrup + 0,20  
Supp lemon weel + 0,10

### BEERS

<b>Draft :</b>	25cl	33cl	50cl
Armoria Blonde 4,6°	4	6	8
Armoria Ambrée 5°	5	7	9
Armoria IPA 4,6°	5	7	9
Special Beer	price on board		

<b>Bouteille 33cl :</b>	
Heineken 0.0 (without alcool)	4
Tripel Kaarmelit 8,4°	6
Mort Subite Kriek (Sherry) 4°	5

Domani: Breton beer, micro  
brasserie, available depending on  
production.

Botlle 33cl	5
Blonde 5°	5
IPA 4,5°	5
Abbaye 7°	

### WATERS

<b>Plancoët :</b>	
Sparkling 1L	5
Sparkling 50cl	4
Still 1L	4
Still 50cl	3
Syrup and water	2

(syrup: grenadine, strawberry, lemon, mint,  
peach, kiwi banana)