

—BRASSERIE—  
L'EDEN

*Fruits de mer et crustacés*

---

---

# OUR SEAFOOD PLATTERS

## «GRAND CRU» OYSTERS

28,50 €

*12 pieces especially selected by The Eden*

2 Specials Prat-Ar-Coum N°2, 2 Belons N°1, 2 Fines de Claire N°3,  
2 Creuses de Bretagne N°3, 2 Specials Gillardeau N°3, 2 Fines de Claire N°4.

## «THE OYSTER SELLER» PLATTER

28,50 €

Assortment of 6 Grand Cru oysters, 6 pink Shrimps, brown shrimps,  
4 Shells, Winkles and Whelks.

## « THE WHOLESALE FISH MERCHANT» PLATTER

42,00 €

*Selection of 18 Grand Cru oysters :*

3 Belons N°01, 3 Fines de Claire N°4, 3 Specials « Gillardeau » N°5  
3 Specials « Prat-Ar-Coum » N°2, 3 Fines de Claire N°2 et  
3 Specials « Prat-Ar-Coum » N°3.

## «THE CRUSTACEAN» PLATTER

53,00 €

½ Crab, ½ Lobster, 4 Norwegian lobsters, 6 pink shrimps and brown shrimps.

## «THE DISCOVER» PLATTER

66,00 €

2 Norwegian lobsters, ½ Crab, ½ Lobster  
3 Fines de Claire N°4, 3 Specials Gillardeau N°5, 6 Whelks, 3 Belons N°1,  
3 Fines de Claire N°3, 2 Dog Cockles, 2 Clams, 4 Pink shrimps, 4 Spanish  
mussels, 2 Clams, brown shrimps, winkles and 2 razoe clams.

## THE ROYAL HOUSE PLATTER

(FOR 2 PERSONS)

120,00 €

6 Norway lobsters, 1 Crab, 1 Lobster, 10 Fines de Claire N° 4, 4 Specials  
Gillardeau N°5, 10 Whelks, 4 Belons N°1, 6 Fines de Claire N°3, 4 Dog Cockles,  
4 Clams, 6 Pink shrimps, 6 Spanish mussels, 4 Hard clams, Brown shrimps,  
Winkles, 4 Razor clams and 4 Warty Venus.

## THE « MUST » PLATTER

178,00 €

2 Lobsters, 2 Spider crabs, 2 crabs, 8 pink shrimps, 8 Razor clams,  
6 Dog cockles, 6 Warty Venus, Whelks, Winkles, Brown shrimps, Clams, Spanish  
mussels, 8 Norwegian lobsters and 18 « Grand Cru » oysters.

# GRAND CRU OYSTERS

## THE FINES DE CLAIRE (CHARENTES-MARITIMES)

PER 6

*The most famous oysters come from Marennes, hollow, farmed in a park names Claires, the Claires oyster are penned for a minimum of 2 months, which allows them to protect their growth and gain a beautiful color.*

Clares N°2	19,50 €
Clares N°3	17,50 €
Clares N°4	14,20 €

## THE PRAT-AR-COUM (ABERS TREASURE)

*The Aber Benoît and the Aber Wrach are two sounds which enter in the Léon land, situated at the point of Brittany in the Finistère department and give the oyster its hazelnut and salty flavour.*

Specials Prat-Ar-Coum N°2	19,50 €
Specials Prat-Ar-Coum N°3	17,50 €

## THE SPECIALS GILLARDEAU

*In 1868, a ship which cannot cross Arcachon channels took refuge in Gironde. To reduce its cargo, some oysters were thrown in the sea. They acclimatised themselves and travel up the Manche coasts to Britain.*

Spécials Gillardeau N°1	25,50 €
Spécials Gillardeau N°3	23,50 €
Spécials Gillardeau N°5	18,50 €

## THE BELONS

Belons oysters N°00	28,20 €
Belons oysters N°1	24,00 €

## HOLLOW OYSTERS FROM BRITTANY

*What is special about this farming is that it's one of the only one in the world which is in deep water, and because of this, Brittany oysters are the only one from open sea.*

Hollow oysters from Brittany N°1	23,50 €
Hollow oysters from Brittany N°3	19,50 €

*Our oysters and molluscs are served with rye bread, shallots, butter and mayonnaise.  
Get 15% off on takeaways.*

## OUR CRUSTACEANS

<b>Royal Spiny Lobster</b> (500grs. Around)	<b>85,00 €</b>
<b>Cold Lobster Mayonnaise</b> , piece (500grs. Around)	<b>36,50 €</b>
<b>Norwegian lobsters</b> , portion (450grs. Around)	<b>26,50 €</b>
<b>Crab Mayonnaise</b> , piece (600grs. Around)	<b>19,50 €</b>
<b>½ Cold Lobster Mayonnaise</b> (250grs. Around)	<b>19,50 €</b>
<b>Spider crab</b>	<b>19,00 €</b>
<b>Pink Shrimp</b> (120grs. Around) Label Rouge Madagascar	<b>12,50 €</b>
<b>Brown Shrimp</b> (150grs. Around)	<b>9,00 €</b>

## OUR MOLLUSCS

<b>Whelks mayonnaise</b> , portion of 300grs	<b>8,50 €</b>
<b>Warty Venus</b> , portion of 3	<b>8,50 €</b>
<b>Hard Clams</b> , portion of 3	<b>7,80 €</b>
<b>Dog cockles</b> , portion of 6	<b>7,50 €</b>
<b>Clams</b> , portion of 6	<b>7,50 €</b>
<b>Winkles</b> , the portion	<b>7,00 €</b>
<b>Spanish mussels</b> , portion of 6	<b>6,80 €</b>
<b>Razor clams</b> , portion	<b>6,80 €</b>
<b>Sea urchins</b> (depends on delivery), individually	<b>5,00 €</b>

## KID'S MENU

**11,50 €**

**Fish** and current side dish

*or*

**Butcher's meat** and his homemade french fries

\*\*\*

**Chocolate cake**, raspberry hearth and ice cream

*or*

**Ice cream or sorbet bowls** (*choice of 2 flavours*)

\*\*\*

**1 Soft drink**

*Our oysters and molluscs are served with rye bread, shallots, butter and mayonnaise.  
Get 15% off on takeaways.*

## OUR COLD STARTERS

<b>Caviar Perlita from Aquitaine</b> (30grs), blinis bread and fresh cream	<b>70,00 €</b>
<b>Lobster salad</b> with crispy green bean, mango julienne and coriander french dressing	<b>19,50 €</b>
<b>Duet of Foie Gras half-cooked and fried</b> , gingerbread, fig's chutney	<b>18,00 €</b>
<b>Scottish smoked salmon</b> and dill waffle	<b>17,00 €</b>
<b>Eden Tapas platter</b> <i>(Foie Gras, smoked salmon, slice of bread with Serrano ham, warm goat's cheese)</i>	<b>15,50 €</b>
<b>Carpaccio of Scallop</b> , chives, vanilla oil and salad	<b>13,50 €</b>
<b>Avocado-shrimps tartare</b> with grapefruit and grilled king prawn	<b>12,90 €</b>
<b>Boiled egg</b> and smoked salmon, herbs cream	<b>8,00 €</b>

## OUR WARM STARTERS

<b>Small baking dish of Burgundy snail and piece of toast</b> portion of 6	<b>11,50 €</b>
portion of 9	<b>14,50 €</b>
<b>Fishes Soup</b> , garlic croutons and rouille	<b>8,80 €</b>
<b>Pumpkin cream soup</b> , chestnut bits and bacon crisps	<b>7,50 €</b>

## OUR FISHES

<b>Sole Meunière</b> and oven potatoes	<b>31,50 €</b>
<b>Grilled Sole</b> , with spinach and béarnaise sauce	<b>31,50 €</b>
<b>Grilled Bass Fillet</b> , melted leek, jasmin rice and virgin sauce	<b>24,50 €</b>
<b>Duet of Scallop and King Prawn</b> , creamy Carnaroli risotti with asparagus and Parmesan cheese	<b>24,50 €</b>
<b>Saint-Pierre fillet</b> , squashed potatoes with truffle oil	<b>24,50 €</b>
<b>Dill marinated salmon</b> , sauce with sorrel, squashed potatoes with truffle oil	<b>17,50 €</b>
<b>Grilled wild sardine fillet</b> , ratatouille and virgin sauce	<b>16,50 €</b>

## OUR MEATS

<b>T-Bone Steack Angus</b> (500gr), vegetables fricassee	<b>35,00 €</b>
<b>Châteaubriand Angus</b> (200gr), fresh french fries and béarnaise sauce	<b>34,00 €</b>
<b>Charolais Steack</b> (300gr) grilled with flower salt, pepper sauce and french fries	<b>23,50 €</b>
<b>Rumsteck Angus</b> (180gr), béarnaise sauce and grilled potatoes	<b>19,90 €</b>
<b>Braised Lamb knuckle-joint</b> with 4 spices and honey, dried fruits semolina	<b>19,50 €</b>
<b>Mirabelle Plum's supreme</b> , fresh tagliatelle	<b>17,50 €</b>
<b>Caramelised Pork cheek</b> , homemade mashed potatoes	<b>15,50 €</b>
<b>Charolais Beef Tartare</b> (180gr) raw or grilled, fresh french fries and salad	<b>14,90 €</b>

## CHIEF'S SPECIALITIES

<b>Flambé Lobster with Whisky</b> , homardine sauce, mashed potatoes duet	<b>35,50 €</b>
<b>Real Bouillabaisse</b>	<b>25,50 €</b>
<b>Seafood Linguinis</b>	<b>19,50 €</b>
<b>Vegetarian plate</b> (seasonal vegetables)	<b>13,00 €</b>

## CHEESES

**Current plate** (*Assortment of 3 cheeses and salad bunch*)

**8,50 €**

## OUR DESSERTS

<b>Crème Brûlée</b> with Bourbon vanilla, flambé in front of you	<b>6,50 €</b>
<b>Cherry clafoutis</b> with sorbet	<b>6,50 €</b>
<b>Ice cream or Sorbet bowls</b> ( <i>Choice of 3 flavours</i> )	<b>7,00 €</b>
<b>Homemade Tiramisu</b>	<b>7,00 €</b>
<b>Chocolate or Café Liégeois</b>	<b>7,00 €</b>
<b>Coffee with gourmet dessert</b> ( <i>assortment of 4 mini desserts</i> )	<b>7,50 €</b>
<b>Chocolate cake, raspberry hearth and ice cream</b>	<b>7,50 €</b>
<b>Rum baba</b> and whipped cream	<b>7,50 €</b>
<b>Exotics fruits minestrone</b> and passion fruit sorbet	<b>7,50 €</b>
<b>Mille-Feuilles</b> with raspberry	<b>8,00 €</b>
<b>Colonel</b> ( <i>Lemon sorbet andVodka</i> )	<b>8,00 €</b>
<b>Pastry ball</b> with vanilla ice cream and hot chocolate	<b>8,50 €</b>
<b>Crêpe Suzette flambée</b> with Grand Marnier	<b>9,50 €</b>

# BRASSERIE MENU

**Homemade half-cooked Foie Gras**, brioche and fig's chutney  
**6 oysters** Fines de Clair N°4  
**Pumpkin cream soup**, chestnut bits and bacon crisps  
**Double Salmons rillettes** with piece of toasts

\*\*\*

**Charolais Beef Tartare** (180gr) raw or grilled, fresh french fries and salad  
**Dill marinated salmon**, sauce with sorrel, squashed potatoes with truffle oil  
**Veal escalope**, forest sauce and homemade mashed potatoes  
**Grilled Sirloin steak**, périgourdine sauce and fresh french fries  
**Grilled wild sardine fillet**, ratatouille and virgin sauce

\*\*\*

**Coffee with gourmet dessert** (*assortment of 4 mini desserts*)  
**Crème Brûlée** with Bourbon vanilla, flambé in front of you  
**Chocolate cake, raspberry hearth and ice cream**  
**Rum baba** and whipped cream  
**Ice cream or Sorbet bowls** (*Choice of 3 flavours*)

**STARTER + MAIN COURSE**

OU

**MAIN COURSE + DESSERT**

**21,00 €**

**STARTER**

**+ MAIN COURSE**

**+ DESSERT**

**26,50 €**

---

---

# Wine menu

---

---

## WHITE WINE

**BOUT.**  
**75 CL**

**BOUT.**  
**37,5 CL**

### Lorraine A0

Moselle Auxerrois - Domaine Les Béliers

**29 €**

### Alsace AOP

Pinot Blanc - J.B. Adam

**21 €**

Riesling «Réserve» - J.B. Adam

**24 €**

Pinot Gris - Léon Beyer

**38 €**

Riesling Les Ecaillers - Léon Beyer

**55 €**

Pinot Gris Letzenberg «Vin de Gastronomie» - J.B. Adam

**55 €**

Gewurztraminer Vendanges Tardives - Cave de Turckheim

**55 €**

### Bourgogne AOP

Viré Clessé - Albert Bichot

**30 €**

Saint Véran - Domaine de la Feuillarde

**33 €**

**19 €**

Chablis - Domaine Long-Depaquit

**39 €**

**23 €**

Chablis 1er Cru «Les Lys» - Domaine Long-Depaquit

**52 €**

Meursault - Domaine Edmond Cornu

**69 €**

Beaune 1er Cru «Clos des Mouches» - Domaine du Pavillon

**75 €**

Puligny Montrachet - Domaine Bitouzet Prieur

**79 €**

Corton Charlemagne Grand Cru - Domaine du Pavillon

**129 €**

### Vallée de la Loire AOP

Muscadet Côtes de Grandlieu sur lie - Domaine Les Hautes Noëllés

**24 €**

Fiefs Vendéens Mareuil - Château Marie du Fou

**26 €**

Touraine «L'Arpent des Vaudon» - Jean-François Meriau

**29 €**

Sancerre «Chavignol» - Domaine Yves et Pierre Martin

**38 €**

**21 €**

### Bordeaux AOP

Bordeaux blanc - Château Lamothe Vincent

**19 €**



---

---

# Wine menu

---

---

## RED WINE

**BOUT.**  
**75 CL**

**BOUT.**  
**37,5 CL**

### Vallée du Rhône AOP

Côtes du Rhône - Domaine Jaume	<b>21 €</b>	
Vacqueyras - Domaine du Colombier	<b>36 €</b>	
Crozes Hermitage «Premiers Regards» - Domaine Melody	<b>42 €</b>	
Saint-Joseph «Les Coteaux» - Domaine Durand	<b>45 €</b>	
Châteauneuf-du-Pape - Domaine Chante-Cigale	<b>59 €</b>	
Côte Rotie «La Germine» - Domaine Duclaux	<b>79 €</b>	

### Alsace AOP

Alsace Pinot Noir - J.B. Adam	<b>26 €</b>	
Alsace Pinot Noir - Léon Beyer	<b>35 €</b>	<b>22 €</b>

### Beaujolais AOP

Brouilly - Georges Duboeuf	<b>28 €</b>	
----------------------------	-------------	--

### Bourgogne

Bourgogne «Secret de Famille» - Albert Bichot	<b>36 €</b>	
Mercurey - Domaine du Meix Foulot	<b>45 €</b>	
Santenay Vieilles Vignes «Clos des Hâtes» - Bachey Legros	<b>59 €</b>	
Aloxe Corton - Domaine du Pavillon	<b>69 €</b>	
Nuits Saint Georges - Domaine Chauvenet	<b>79 €</b>	
Gevrey Chambertin «les Murots» - Domaine du Clos Frantin	<b>89 €</b>	

### Languedoc AOP

Saint-Chinian - Château La Dournie	<b>21 €</b>	
Corbières Boutenac - Château Ollieux Romanis «Prestige»	<b>32 €</b>	

### Sud Ouest AOP

Madiran- Domaine Labranche Laffont	<b>25 €</b>	
Cahors «Le Petit Sid» - Mathieu Cosse	<b>35 €</b>	

---

---

# Wine menu

---

---

## RED WINE

	<b>BOUT. 75 CL</b>	<b>BOUT. 37,5 CL</b>
<b>Bordeaux AOP</b>		
Bordeaux - Château Lamothe Vincent	<b>19 €</b>	
Graves - Château de Lionne	<b>25 €</b>	
Montagne Saint Emilion - Château Petit Clos du Roy	<b>32 €</b>	<b>19 €</b>
Haut-Médoc - Château Corconnac	<b>35 €</b>	
Pessac Leognan - Château Lafont Menaut <i>par le Château Carbonnieux</i>	<b>39 €</b>	
Saint Emilion Grand Cru - Château Haut Gros Caillou	<b>42 €</b>	
Saint-Estèphe «La Croix Bonis» <i>par le Château Phélan Ségur</i>	<b>52 €</b>	<b>27 €</b>
Margaux Château Cordet	<b>59 €</b>	
Saint-Julien Château Peymartin 2011	<b>59 €</b>	
Pomerol «L'Enchanteur» de Vray Croix de Gay	<b>79 €</b>	
Pauillac Grand Cru Classé - Château Batailley 2009	<b>89 €</b>	
Saint-Julien Grand Cru Classé - Château Langoa Barton 2005	<b>129 €</b>	

## Vallée de la Loire AOP

Saint Nicolas de Bourgueil «Les Montils» - Gérald Vallée	<b>29 €</b>
Saumur Champigny - Domaine des Roches Neuves	<b>37 €</b>
Sancerre rouge «Chavignol» - Domaine Yves et Pierre Martin	<b>39 €</b>

## PINK WINE

### Provence

Vin du Pays du Var «Le Saint André» - Saint André de Fuiguière	<b>21 €</b>
Côtes de Procece Cru Classé Ste Roseline «Lampe de Méduse»	<b>35 €</b>

---

---

# Champagnes menu

---

---

	<b>BOUT. 75 CL</b>
<b>CHAMPAGNES BRUTS</b>	
Tsarine cuvée Premium Brut	<b>69 €</b>
Laurent Perrier Brut	<b>75 €</b>
Moet et Chandon Brut Impérial	<b>75 €</b>
Veuve Cliquot	<b>80 €</b>
Moet Ice	<b>90 €</b>
Ruinart Brut	<b>90 €</b>

## **CHAMPAGNE ROSÉ**

Moet et Chandon Brut Impérial	<b>85 €</b>
-------------------------------	-------------

## **CHAMPAGNES CUVÉES BLANC DE BLANCS**

Ruinart Blanc de Blancs	<b>95 €</b>
Lanson noble cuvée Blanc de Blancs Millésimé	<b>105 €</b>

## **CHAMPAGNES CUVÉES DE PRESTIGE**

<h3><b>Sélection EXCLUSIVE Brasserie l'Eden</b></h3>
--

<b>Tsarine by Adriana</b>
---------------------------

<b>95 €</b>
-------------

Lanson noble cuvée Brut Millésimé 2000	<b>95 €</b>
Cristal Roederer Millésimé 2007	<b>189 €</b>
Laurent Perrier Grand Siècle	<b>190 €</b>
Dom Perignon Millésimé 2006	<b>195 €</b>
Krug Grande Cuvée	<b>195 €</b>

Crémant d'Alsace	<b>39 €</b>
------------------	-------------

## Apéritifs

Coupe de Champagne 13 cl <i>Moët Rosé</i>	<b>12,50 €</b>
Coupe de Champagne 13cl <i>Tsarine Cuvée Premium</i>	<b>9,50 €</b>
Coupe de Crémant d'Alsace	<b>7,00 €</b>
Kir vin blanc 10 cl <i>(Cassis, framboise, mûre, mirabelle, pêche)</i>	<b>3,90 €</b>
Kir Royal au Champagne 10 cl	<b>7,90 €</b>
Suze 4 cl	<b>3,90 €</b>
Martini 4 cl	<b>3,90 €</b>
Porto Rouge 4 cl	<b>3,90 €</b>
Ricard 2 cl	<b>3,90 €</b>
Campari 4 cl	<b>3,90 €</b>
Apérol 4 cl	<b>3,90 €</b>
Sanbitter sans alcool 10 cl	<b>3,90 €</b>

## Beers

<b>DRAUGHT BEERS</b>	<b>25 CL</b>	<b>50 CL</b>
Météor Grand Malt	<b>3,30 €</b>	<b>6,40 €</b>
Wendelinus rossa	<b>3,90 €</b>	<b>6,90 €</b>
Wendelinus tenebris	<b>3,90 €</b>	<b>6,90 €</b>

## BEERS BOTTLES

Blanche de Météor 25 cl	<b>3,90 €</b>
Despérados 33 cl	<b>4,90 €</b>

## Mineral waters

	<b>50 CL</b>	<b>100 CL</b>
Vittel	<b>3,50 €</b>	<b>4,90 €</b>
Perrier fine bulle	<b>3,50 €</b>	<b>4,90 €</b>
San Pellegrino	<b>3,50 €</b>	<b>4,90 €</b>
Perrier 33 cl		<b>3,60 €</b>

## Wine by the glass

### WHITE WINES

<b>Riesling</b> «Réserve» - J.B. Adam-	<b>4,00 €</b>
<b>Muscadet</b> Côtes de Grandlieu sur lie - Domaine Les Hautes Noëllès	<b>4,50 €</b>
<b>Sancerre</b> «Chavignol» - Domaine Yves et Pierre Martin	<b>6,00 €</b>
<b>Gewurztraminer</b> Vendanges Tardives - Cave de Turckheim	<b>7,50 €</b>

### RED WINES

<b>Côtes du Rhône</b> - Domaine Jaume	<b>4,00 €</b>
<b>Brouilly</b> - Georges Duboeuf	<b>5,00 €</b>
<b>Alsace Pinot Noir</b> - Léon Beyer	<b>6,00 €</b>
<b>Bourgogne</b> «Secret de Famille» - Albert Bichot	<b>6,00 €</b>
<b>Montagne Saint Emilion</b> - Château Petit Clos du Roy	<b>6,50 €</b>
<b>Pessac Leognan</b> - Château Lafont Menaut	<b>6,50 €</b>

### PINK WINE

<b>Vin du pays du Var</b> «Le Saint André» - Saint André de Fuiguière	<b>4,50 €</b>
---	---------------

## Pitcher of wine

	<b>25 CL</b>	<b>50 CL</b>
Vin Rouge	<b>4,50 €</b>	<b>7,00 €</b>
Vin Blanc	<b>4,50 €</b>	<b>7,50 €</b>
Vin Rosé	<b>4,50 €</b>	<b>7,50 €</b>

## Hot drinks

Café Espresso	<b>1,60 €</b>
Décaféiné	<b>1,70 €</b>
Double Espresso	<b>3,20 €</b>
Chocolat chaud	<b>3,20 €</b>
Thé Dammann Frères	<b>3,20 €</b>
Infusion Dammann Frères	<b>3,20 €</b>
Café Latte	<b>3,30 €</b>
Cappuccino	<b>3,60 €</b>
<b>Thé vert à la marocaine</b>	<b>3,60 €</b>
Latte Macchiatto	<b>3,90 €</b>
Chocolat ou café Viennois	<b>4,60 €</b>

---

---

## Cocktails

---

---

<b>Américano</b> 14 cl <i>(Martini, Campari, Gin Tanqueray)</i>	<b>8,50 €</b>
<b>Manathan</b> 8 cl <i>(Gin Bombay Sapphire, coulis fraise et passion, fruits exotiques)</i>	<b>8,50 €</b>
<b>Dry Martini</b> 8 cl <i>(Martini, Gin Bombay Sapphire)</i>	<b>8,50 €</b>
<b>Margarita Frozen</b> 14 cl <i>(Tequila, Cointreau, citron, coulis de fraise)</i>	<b>8,50 €</b>
<b>Pina Colada</b> 14 cl <i>(Rhum, crème de coco, jus d'ananas)</i>	<b>8,50 €</b>
<b>Daiquiri Frozen</b> 14 cl <i>(Rhum, sucre et citron)</i>	<b>8,50 €</b>
<b>Cosmopolitain</b> 14 cl <i>(Vodka, Cointreau, citron vert, jus de cranberry)</i>	<b>8,50 €</b>
<b>Caïpirinha</b> <i>(Cachaça, citron vert, sucre de canne)</i>	<b>8,50 €</b>
<b>Mojito Original</b> <i>(Rhum, menthe, sucre de canne, eau gazeuse, citron vert)</i>	<b>8,50 €</b>
<b>Mojito Royal</b> <i>(Rhum, menthe, sucre de canne, champagne, citron vert)</i>	<b>9,90 €</b>

<b>Cocktail of the moment</b>	<b>8,50 €</b>
-------------------------------	---------------

---

---

## Softs

---

---

Coca-cola 33 cl	<b>3,50 €</b>
Coca-cola zéro 33 cl	<b>3,50 €</b>
Limonade 33 cl	<b>3,50 €</b>
Nestea 25 cl	<b>3,50 €</b>
Orangina 25 cl	<b>3,50 €</b>
Fanta orange 33 cl	<b>3,50 €</b>
Schweppes 25 cl	<b>3,50 €</b>
Schweppes Agrum 25 cl	<b>3,50 €</b>
Diabolo	<b>3,50 €</b>
Jus et Nectars de fruits	<b>3,50 €</b>
Red Bull Energy Drink	<b>4,40 €</b>
Fruits Pressés ( <i>orange ou citron</i> )	<b>4,50 €</b>

## *Whisky* 4 CL

## *Brown Alcohols*

### **BLENDED**

J&B **6,20 €**

### **BOURBON**

Jack Daniel's **8,40 €**

### **SINGLE MALT**

Singleton of Dufftown 12 ans **8,40 €**

Knockando Season 18 ans **9,00 €**

Cardhu 12 ans **9,00 €**

Talisker Portruighe 10 ans **9,00 €**

Coal Illa 12 ans **9,00 €**

Lagavulin 16 ans **10,00 €**

Oban 14 ans **10,00 €**

Cragganmore 12 ans **10,00 €**

Vieille Prune Louis Roque **7,00 €**

Cognac VS **7,90 €**

Bas-Armagnac V.S.O.P 5 ans **7,90 €**

Calvados 5 ans Morin **7,90 €**

Cognac fine **10,50 €**

Bas-Armagnac XO 12 ans **10,50 €**

Calvados 15 ans Morin **12,00 €**

Cognac XO Hennessy **19,50 €**

## *Rums*

Diplomatico Reserva Exclusiva **8,90 €**

Zacapa solera 23 **12,00 €**

## *White Alcohols*

## *Liqueurs*

### **Mirabelle de Lorraine**

*Distillerie Maucourt*

Cachet rouge **6,90 €**

Cachet «Or» **8,90 €**

Poire Williams **6,90 €**

Framboise Sauvage **6,90 €**

Marc de Gewurtzaminer **6,90 €**

Gin Tanqueray **6,90 €**

Tequila San José **6,90 €**

Vodka Smirnoff **6,90 €**

Cointreau **6,90 €**

Amaretto **6,90 €**

Baileys **6,90 €**

Get 27 **6,90 €**

Malibu **6,90 €**