

## SOFTS

Evian	<b>5.9 / 6.8</b> 50cL 100cL
Badoit	<b>5.9 / 6.8</b> 50cL 100cL
Coca-cola <i>Normal/zéro</i>	<b>5.9</b> 33cL
Sprite	<b>5.5</b> 25cL
Fanta	<b>5.5</b> 25cL
Ice Tea Peach	<b>5.5</b> 25cL
Ginger beer	<b>5.9</b> 33cL
Diabolo <i>Grenadine, mint)</i>	<b>5</b> 33cL

## FRUIT JUICE 6.9

25 cL

Apple juice
Orange juice
Pineapple juice
A.C.E juice <i>(Carrot, orange, lemon)</i>
Mango nectar



## HOT DRINKS

Espresso/Decaf	<b>2.7</b>
Long/Decaf	<b>2.7</b>
Hazlnuts	<b>2.9</b>
Double Espresso	<b>5.2</b>
Cream coffee	<b>4.2</b>
Cappuccino	<b>6.2</b>
Dammann Tea	<b>5.5</b>
Hot chocolate	<b>4.7</b>
Liégeois Chocolat	<b>5.7</b>
<i>Milk</i>	<i>+0.5</i>

## MOCKTAILS 8.9

### Bellini

*Non alcoholic Bellini with withe peach*

### Floreale Mule

*Martini Floreale without alcohol, lime juice, ginger beer*

### Virgin Mojito

*Apple juice, lime juice, cane sugar, mint, lemonade*

### Virgin Pina Colada

*Pineapple juice, coconut juice, cane sugar*



*Net price and service included. The house does not accept checks.*

## APERITIFS

Martini blanco ou rosso	6
Campari	6
Pastis	6
Kir	6
Kir Royal	8

## DIGESTIFS

Amaretto	6
Limoncello	6
Sambuca	6
Get 27	6
Bailey's	7
Aramagnac Janneau VS	8
Calvados Christian Drouin	9
Hennessy VS	10

## BOTTLED BEER 7.9

Corona - 33 cL
LBF Ambrée - 33 cL
Mort Subite - 33 cL

## DRAFT BEER

Pelforth Blond	4.5 / 7
	25 cL 50 cL
Affligem white	6 / 8.7
	25 cL 50 cL
Gallia IPA	7.5 / 9.5
	25 cL 50 cL



## SPIRTUEUX

4 cL

### Vodka

42 Below	9
Grey Goose Original	12

### Gin

Bombay Sapphire	11
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### Tequila

Cazadores	10
Cazadores reposado	12

### Rum

Don Papa vanilla 7 ans	12
Bacardi 8 ans	13
Santa Theresa 1796	16

### Whiskey

Jack Daniel's	10
Nikka From the Barrel	14
Craigellachie 13 ans	15
Angel's Envy	17

# COCKTAILS FAMILIES



## SPRITZ 13.9

### Aperol

*Aperol, Prosecco, soda*

### Campari

*Campari, Prosecco, soda*

### Limoncello

*Limoncello, Prosecco, soda*

### St Germain

*St Germain, Prosecco, soda*

## MULES 10.9

### Moscow

*Vodka, lime juice, Ginger Beer*

### London

*Bombay, lime juice, Ginger Beer*

### Cuban

*Bacardi, lime juice, Ginger Beer*

### Mexican

*Cazadores, lime juice, ginger beer*

## SOURS 12.9

### Amaretto

*Amaretto, angostura bitters, egg white, lime juice, cane sugar*

### Whisky

*Whiskey, angostura bitters, egg white, lime juice, cane sugar*

### Pisco

*Pisco, angostura bitters, egg white egg, lime juice, cane sugar*

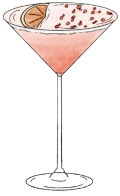
### Clover Club

*Gin, raspberry puree, egg white, lime juice, cane sugar*



*All alcohol consumption must be accompanied by food.*

# COCKTAILS SIGNATURE



## With Alcohol 12.9

### L'idillio

*Gin, Italicus, , lime juice, apple juice, cinnamon, soda*

### Fusione

*Tequila, Maraschino, grapefruit juice, lime juice, Campari, cane sugar, egg white*

### Della mia vita

*Vodka, Limoncello, lime juice, basil, pear, Prosecco, cane sugar*

## Alcohol free 8.9

### Amicizia

*Apple juice, cranberry juice, lemon juice, vanilla syrup*

### Amore

*Grapefruit juice, lime juice, violet syrup*

### Clementino

*Ginger Beer, pineapple juice, clementine, mint*



## BUBBLE SIDE

**25cl 75cl**

### Prosecco Bio Riccadonna

**8 30**

*Straw yellow color, with fruity flavors of green apple, peach, pear and acacia honey characteristic of its Gléra grape variety.*

### Lambrusco rosato il mio IGT

**8 30**

*Raspberry pink color, elegant, intense and refined with notes of raspberry.*

### Champagne Lallier

**89**

*Light gold color with emerald reflections, fresh and mineral with notes of citrus and honey.*



## CLASSICS

10.9

### Mojito

*White rum, cane sugar, lime juice, mint, soda*

### Caïpirinha

*Cachaça, cane sugar, lime*

### Pina Colada

*White rum, brown rum,  
pineapple juice, Pina juice*

### Bombay Tonic

*Gin, lime juice, tonic*

### Cosmopolitan

*Vodka 42 Bellow, Cointreau, lime juice, cranberry juice*

### Pornstar Martini

*Vodka, Prosecco, lime juice,  
passion fruit puree, vanilla syrup*

### Espresso Martini

*Vodka, Kahlua, espresso, cane sugar*



*Any consumption of alcohol must be accompanied by food.*

# TWIST DELLA LIBERTA

## Sweet 10.9

### Gin Basil Smash

*Gin, lime juice, sugar cane, basil*

### 42 South Side

*Vodka, blood orange, sugar cane, mint*

### Cuba Libre

*Brown rum, lime juice, Coca-Cola*

### Cazatanga

*Tequila, lime juice, Coca-Cola*



## Strong 13.9

### Negroni

*Gin, Martini Rosso, Campari*

### Boulevardier

*Whiskey, Martini Rosso, Campari*

### Margarita

*Tequila, Cointreau, lime juice,  
sugar cane*

### Side Care

*Gognac Hennessy, Cointreau, lime juice,  
cane sugar*



15cl 75cl



## VINS BLANCS

6 23

### Pinot Grigio DOC delle Venezie

*Light yellow color, fruity and elegant with aromas of green apple and pear.  
Recommended for appetizers and salads.*

8 28

### Chardonnay Terre Forti DOC

*Straw yellow color, soft and delicate with refreshing mineral notes, with a taste of  
apple, pear and citrus. Recommended with pasta and cheese*

9 32

### Côtes de Gascogne Villa Dria

*Bright yellow color, round and creamy with notes of exotic fruits and citrus.  
Recommended with pasta, appetizers and meats*

## VINS ROSÉS

7 27

### Bardolino classico DOC Pasqua

*Intense and fine rosé with scents of flowers and fruits.  
Recommended with pasta and meat*

9 36

### Côtes de Provence - Miraval

*Brilliant and clear color, rich and mineral with notes of redcurrant and rose.  
Recommended with appetizers and vegetables*

## VINS ROUGES

6 24

### Montepulciano d'Abruzzo la Calenzana DOC

*Garnet red color, aromas of red fruits with smoky notes.  
Recommended with cold meats or pasta*

8 30

### Chianti Leonardo Da Vinci DOCG

*Garnet red color, aromas of red fruits with fine smoky notes.  
Recommended with chicken or beef*

10 42

### Mouton Cadet - Baron de Rothschild - Héritage

*Black cherry color with ruby reflections, ample and generous with notes of walnut  
and wild strawberry. Recommended with meat, mature cheese and desserts*