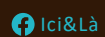


# ici & là

BAR & RESTAURANT

FOLLOW US ON FACEBOOK AND INSTAGRAM !



# FOOD



## Starters

<b>ROASTED GREEN ASPARAGUS</b> Creamy burrata and pickled strawberry	9 €
<b>BEETROOT CARPACCIO</b> Whipped cream with citrus fruit and pickled radish	8 €
<b>PEAS, MINT AND LIME GASPACHO</b> Feta cheese and wasabi green peas	8 €
<b>BEEF TATAKI</b> Toasted sesame and cream cheese sriracha	9 €
<b>VEGETABLE CEVICHE</b> Fennel and cucumber with tiger milk sauce	8 €



## Main courses

<b>HANGER STEAK ± 180gr**</b> French fries and green salad Choice: Bearnaise sauce or lemon parsley butter	22 €
<b>CHICKEN BALLOTINE WITH GRILLED ZUCCHINI</b> (Filletted, stuffed and rolled chicken), linguini pasta with herbal cream sauce	22 €
<b>DUCK BREAST FILET</b> Creamy polenta, gastric sauce with fruit, sweet yellow and red peppers	23 €
<b>BASS FILET</b> Preserved lemon, pan sauteed potatoes with green olives	22 €
<b>LARGE RAVIOLI</b> Stuffed with cherry tomato, ricotta cheese and lemon	21 €
<b>TUNA, MELON AND WATERMELON SALAD</b>	18 €
<b>CESAR SALAD WITH CRISPY CHICKEN</b> S:8€ L:16€ Romaine salad, candied tomatoes, crispy chicken, parmiggiano, croutons and poached egg	
<b>ROASTED EGGPLANT WITH MISO</b> Quinoa with herbs, piquillos, parmiggiano and croutons	16 €

### Our burger

<b>BURGER WITH BRILLAT SAVARIN</b> Bun, ground beef ± 180 gr**, brillat savarin cheese, piquillos, coppa, onions preserved, cream cheese French fries and green salad	24 €
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## Cheeses

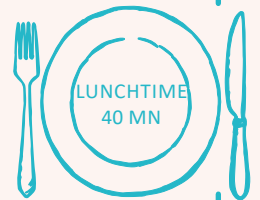
<b>CHEESES CRUSH</b> Condiments spice et sweet	13 €
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<b>STARTER OF THE DAY</b>	8 €
<b>DISH OF THE DAY</b>	14 €
<b>DESSERT OF THE DAY</b>	8 €

## MENU

Served from monday to friday  
Drinks non included

<b>STARTER / DISH OF THE DAY</b>	16,90 €
<b>DISH / DESSERT OF THE DAY</b>	16,90 €
<b>COMPLETE MENU</b>	24,90 €



Find out our offer on the blackboard !



**ALMOST GROWN-UP !  
FOR KID MENU ASK US !**  
Up to 12 - 9,50 €

## Desserts

<b>FRUIT MILLEFEUILLE (LAYERED FLAKY PASTRY)</b>	8 €
<b>TART TATIN WITH RHUBARB</b> Strawberry sorbet	9 €
<b>TRIO OF CUSTARD CREAM</b> (Chocolate, pistachio and raspberry)	8 €
<b>STRAWBERRY MOUSSE</b>	8 €
<b>FRUIT CARPACCIO</b> Hibiscus syrup and rhubarb sorbet	8 €
<b>RASPBERRY AND CHOCOLATE LAVA CAKE</b> Redfruit coulis	9 €
<b>GOURMET COFFEE OR TEA</b> Tea or coffee served with three small desserts	9 €

<b>ICE CREAM</b> Flavour : vanilla, chocolate, salted caramel, pistachio, coffee, violet, raspberry, lemon, mango, strawberry, apricot	2 €/SCOOP
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\*MSC: sustainable fishing \*\*The weights indicated are before cooking and can vary by more or less 10% Allergenic products:  
consult information available at the restaurant reception



# SOFTS

## Mineral water

	33 cl	50 cl	1 L
VITTEL	-	3,50 €	4,50 €
SAN PELLEGRINO	-	3,50 €	4,50 €
PERRIER	4 €	-	-
CAROLA BLUE OR RED local water	-	4 €	5 €
TAP WATER ON DEMAND			

## Nespresso Coffee

EXPRESSO / LUNGO	2,70 €
EXPRESSO MACCHIATO	2,90 €
COFFEE WITH MILK	3,20 €
DOUBLE EXPRESSO / CAPPUCCINO	3,50 €
LATTE MACCHIATO	5,20 €
HOT CHOCOLATE	3,50 €

## Granini fruits juice & nectars



TOMATO JUICE, ORANGE JUICE, APPLE JUICE (25 cl)	4,50 €
PINK GRAPEFRUIT NECTAR, PINEAPPLE, STRAWBERRY, APRICOT (25 cl)	4,50 €
FRESHLY SQUEEZED FRUIT JUICE (20 cl)	5,10 €

## Sodas

COCA-COLA / ZÉRO	4,50 €
ORANGINA, SCHWEPES INDIAN TONIC, SCHWEPES AGRUM, SPRITE, FANTA ORANGE, OASIS TROPICAL, FUZETEA PÊCHE (25 cl)	4,50 €
LIMONADE MONA BIO LIME	4,50 €
DIABOLO (20 cl)	3,00 €
SIROP A L'EAU (20 cl) Grenadine, strawberry, peach, lemon, mint, Pink grapefruit, violet	2,50 €

## Kusmi Tea

### Tea 3,50 €

GREEN TEA (JASMINE OR MINT)

BLACK TEA (ENGLISH BREAKFAST OR EARL GREY)

GREEN CHINA TEA

DETOX TEA

Mate, green tea and lemongrass

BOOST

Mate, green tea and spices

PRINCE WLADIMIR

Black tea, citrus fruits, vanilla and spices

KASHMIR TCHAI

Black tea and spices

### Infusions



3,50 €

CHAMOMILE

VERBENA-MINT

ROOIBOS VANILLE

AQUAROSA

Hibiscus, black berries fruits and plants

# WINES & CHAMPAGNES



## Wines

### White wine

	15 cl		75 cl
<b>BOURGOGNE</b>	<b>9,50€</b>	<b>29€</b>	<b>51€</b>
AOC CHABLIS Domaine Thierry Mothe			
<b>VALLÉE DU RHÔNE</b> 	-	-	<b>45€</b>
AOP LUBERON Domaine La Cavale			
<b>BORDEAUX</b>	<b>7,50 €</b>	-	<b>37€</b>
AOP ENTRE DEUX MERS Château la Freynelle			
<b>LANGUEDOC-ROUSSILLON</b>	<b>7€</b>	-	<b>36€</b>
IGP PAYS D'OC Infini viognier			

### Rose wine

	15 cl		75 cl
<b>PROVENCE</b>	<b>7€</b>	-	<b>36€</b>
AOP CÔTEAUX D'AIX EN PROVENCE Domaine St Victorin «Natalie»			

### Red Wine

	15 cl	37,5 cl	75 cl
<b>BORDEAUX</b>	<b>10€</b>	-	<b>53€</b>
AOP BORDEAUX Château de Reignac «R»			
<b>VALLÉE DE LA LOIRE</b>	<b>7€</b>	-	<b>36€</b>
AOP BOURGUEIL Domaine Lorieux			
<b>BOURGOGNE</b>	-	-	<b>79€</b>
AOC MONTHELIE Domaine Gavignet			
<b>VALLÉE DU RHÔNE</b>	<b>6€</b>	-	<b>32€</b>
AOP Duché d'Uzès Domaine des Lys			
<b>AOC CÔTES DU RHÔNE</b>	-	<b>18,50€</b>	<b>35€</b>
Alain Jaume - Domaine Grand veneur			



## Our local selection

	12 cl	15 cl	75 cl
<b>PINOT NOIR AOC</b>			
Bott Frères			
		<b>6€</b>	<b>34€</b>
<b>RIESLING AOC</b>			
Bott Frères			
		<b>7€</b>	<b>36€</b>
<b>PINOT GRIS AOC</b>			
Bott Frères			
		<b>7€</b>	<b>36€</b>
<b>GEWURZTRAMINER AOC</b>			
Bott Frères			
		<b>8€</b>	<b>38€</b>
<b>GEWURZTRAMINER VT AOC</b>			
Bott Frères			
		<b>12€</b>	<b>70€</b>
<b>MUSCAT AOC</b>			
Bott Frères			
		<b>6€</b>	<b>34€</b>
<b>CRÉMANT D'ALSACE AOC</b>			
Bott Frères « Cuvée Nicole »			
	<b>8€</b>	-	<b>39€</b>

## Apéritifs

<b>RICARD, PASTIS 51</b> (2 cl)	<b>5€</b>
<b>MARTINI BIANCO OU ROSSO, CAMPARI</b> (6 cl)	<b>5,50€</b>
<b>SAINT-RAPHAËL QUINA AMBRE, SUZE</b> (6 cl)	<b>5,50€</b>

## Drinks

<b>PORTO ROUGE, PORTO BLANC</b> (6 cl)	<b>7€</b>
<b>KIR WITH WHITE WINE</b> (12 cl)	<b>5,50€</b>
Blackcurrant liquor from Bourgogne Cartron, blackberry, raspberry or vineyard peach	
<b>KIR ROYAL WITH CHAMPAGNE</b> (12 cl)	<b>12€</b>
Blackcurrant liquor from Bourgogne Cartron, blackberry, raspberry or vineyard peach	

## Champagnes

	12 cl	37,5 cl	75 cl
<b>TSARINE BRUT PREMIUM</b>	-	-	<b>55€</b>
<b>LAURENT PERRIER</b>	<b>12€</b>	<b>35€</b>	<b>69€</b>
La Cuvée Brut			
<b>LAURENT PERRIER</b>	-	-	<b>90€</b>
Brut Millésimé, 2008			



# BEERS & COCKTAILS

## Beers



### Draught beers

	25 cl	50 cl
HEINEKEN	5 €	8 €
AFFLIGEM	5,50 €	9 €
BEER OF THE MOMENT	5,50 €	9 €
PICON BIÈRE	5,50 €	9 €

### Bottles

	33 cl
HEINEKEN 0.0 Fruity & thirst-quenching	5 €
DESPERADOS VIRGIN Refreshing	5 €
BENDORF PALE ALE Bitter & refreshing Alsation Brewery	7 €
BENDORF BROWN Round & malty Alsation Brewery	7 €
BENDORF WHITE IPA Fresh & floral Alsation Brewery	7 €
GRIMBERGEN BLONDE Round & balanced	6 €
GRIMBERGEN AMBRÉE Bitter & sweet	6 €
LAGUNITAS IPA Bitter with citrus notes	8 €
MORT SUBITE KRIEK Lambic with cherry	7 €
MORT SUBITE WITTE Floral & delicate	7 €
DESPERADOS Aromes of tequila & citrus fruits	6 €
CORONA Fresh & delicate	7 €

## Cider

CIDRE APPIE (33 cl) 6 €



ASK FOR CLASSICS COCKTAIL

## Mocktails



7 €

### PURPLE SUNSET 15cl

*Sweet & fruity*

Apple juice, cranberry juice, blueberry puree, maple spice syrup

### ZEST POWER 12cl

*Fresh & acidulous*

Grapefruit juice, basil, kiwi, ginger, lime

### COOL GARDEN 15cl

*Sparkling & fresh*

Cucumber, basil, lime, sparkling water

### LE GOURMAND 15cl

*Sweet & perfumed*

Mango juice, coconut puree, lime

### L'ÉPICÉ 15cl

*Fresh & thirst quenching*

Pineapple juice, ginger syrup, lime, sparkling water

## Cocktails

9,50 €

### APÉROL SPRITZ 20cl

*Bitter & sparkling*

Apérol, prosecco, sparkling water

### PINK CELEBRATION 12cl

*Gourmand & sparkling*

Champagne, absolut vodka, white chocolate syrup, strawberry puree, lemon

### MARTINI SPRITZ ROSÉ 20cl

*Bitter & fruity*

Martini fiero, prosecco, raspberry puree, sparkling water

### GREEN FLOWER 20cl

*Fresh & acidulous*

Gin hendricks, kiwi, cucumber, edelflower syrup, schweppes tonic

### TULUM TOWER 15cl

*Tropical & sweet*

Tequila Olmeca blanco, pineapple juice, passion fruit

### BLUE HAWAÏAN 21cl

*Powerful & fruity*

Rhum dillon, curaçao, pineapple juice, coconut puree

### GINGER BLOOM 15cl

*Soft & fruity*

Vodka absolut, pineapple juice, ginger, blueberry puree, lime

# SPIRITS

## Whiskies 4 cl

### Blend

CHIVAS REGAL 12 YEARS	9 €
J&B RARE	7 €
WILLIAM LAWSON	6 €

### Classic malt

ABERLOUR 10 YEARS	10 €
OBAN 14 YEARS	12 €
TALISKER 10 YEARS	11 €
LAGAVULIN 16 YEARS	13 €

### Bourbon

JACK DANIEL'S	8 €
BULLEIT RYE	8 €
FOUR ROSES	8 €

### Irish

JAMESON	8 €
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### Scotch

HAIG CLUB CLUBMAN	9 €
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### Japanese

NIKKA FROM THE BARREL	13 €
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## Brandies

MARC DE GEWURZTRAMINER Bott frères	4 cl 10 €
WILLIAMS PEAR CARTRON	9 €
MIRABELLE CARTRON	9 €
RASPBERRY CARTRON	9 €

## Cognac

HENNESSY VS 40°	4 cl 9 €
HENNESSY XO	14,50 €

## Spirits

RHUM HAVANA CLUB 3 YEARS	4 cl 8 €
RHUM DON PAPA BAROKO	10 €
RHUM DIPLOMATICO	11 €
VODKA GREY GOOSE	10 €
VODKA KETEL ONE CITROËN	9 €
VODKA ABSOLUT	8 €
TEQUILA OLMECA BLANCO	8 €
TEQUILA PATRON Silver, reposado, XO cafe	8 €
GIN GIBSON'S	8 €
GIN HENDRICKS	9 €
GIN MONKEY 47 DRY	10 €
GIN GENEROUS CORIANDRE ET COMBAVA  Made in France	11 €

## Armagnac

CHÂTEAU DE LAUBADE VSOP	4 cl 8 €
CHÂTEAU DE LAUBADE HORS D'ÂGE	9 €

## Calvados

DROUIN	4 cl 8 €
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## Liquors

CHARTREUSE VERTE, CHARTREUSE JAUNE	4 cl 7 €
BAILEY'S	7 €
COINTREAU, ST-GERMAIN	7 €
GET 27, GET 31	7 €

The provenance of our meats is posted in the restaurant. AB-labelled organic produce. Alcohol abuse can be dangerous to your health – drink responsibly. Allergenic products: consult information available at the restaurant reception. We undertake to promote a balanced diet and foster responsible purchasing. Because every gesture counts, our restaurant promotes positive hospitality. We are serious about sustainability! PRICE IN EUROS INCL. TAX. Net prices (ST). Service included.