



LES DÉCANTÉS

TO SHARE

ROASTED CARROT HUMMUS, CAJUN SPICES & TAHINI 	€8,00	TROUT GRAVLAX, GINGER & TURMERIC FENNEL PICKLES	€8,00
PUMPKIN TATIN, FRESH GOAT CHEESE & CARAMELIZED ONION COMPOTE	€8,00	CRISPY MEAGRE FILLET, DOUBLE LEMON CREAM	€9,00
BARLEY TABBOULEH, FETA, ROASTED PUMPKIN & POMEGRANATE	€8,00	GRILLED SQUID TENTACLES, HAZELNUT PESTO & PIQUILLO PEPPERS	€13,00
ARTICHOKE VELOUTÉ, MISO & TRUFFLE OIL 	€8,00	FINE DE CLAIRE OYSTERS N°3 - 6 PIECES	€16,00
CREAMY RIGATONI WITH LEEKS & SALINU	€9,00	VITELLO TARTUFATO WITH CHIMICHURRI SAUCE	€12,00
BUFFALO BURRATA WITH BASIL AND GREEN PEA PESTO	€10,00	BRAISED AND SMOKED PORK BELLY WITH HONEY AND SOY SAUCE	€10,00
ORGANIC TRUFFLED DEVEILED EGGS	€7,00	AUBRAC BEEF SKIRT STEAK (PER 100G) WITH CHIMICHURRI SAUCE	€13,00
BEETROOT AND QUINOA CROQUETTES WITH CITRUS CONDIMENTS 	€9,00	ROASTED LARDED CAMEMBERT WITH TRUFFLE	€14,00
TOAST WITH ROASTED BEETROOT, FRESH GOAT CHEESE & DILL	€9,00	PULLED PORK TACOS WITH CARAMELIZED ONIONS & TANGY CREAM	€12,00
CREAMY CAULIFLOWER GRATIN WITH SAINT-NECTAIRE CHEESE	€9,00	BEEF BOURGUIGNON WITH SMOKED PORK BELLY CRISPS FROM PÉRIGORD	€11,00
SEARED BIMBI BROCCOLI WITH SALINU 	€8,00	GRILLED AND SMOKED AUBRAC LAMB CHOPS WITH SOY AND SATAY SAUCE	€16,00
FOREST MUSHROOM MOUSSE WITH OYSTER AND PORCINI MUSHROOMS, ARMAGNAC & GARLIC TOAST 	€9,00	TRUFFLED HAM CHIFFONADE	€10,00
DUCK BREAST TATAKI WITH SOY CONDIMENT	€13,00	MIXED PLATTER - TRUFFLED HAM AND AGED CHEESES	€20,00
CATCH OF THE DAY WITH CHIMICHURRI SAUCE	€12,00	VEGETARIAN PLATTER 	€17,00

DESSERTS

POTIGOURMAND, PASSION FRUIT COULIS & GRANOLA	€6,00
ALL-CHOCOLATE MOUSSE WITH PRALINE CRUNCH	€6,00
ROASTED SEASONAL FRUITS WITH GRAND MARNIER SABAYON	€6,00
SELECTION OF MATURED CHEESES	€12,00

DAILY MENU

For Lunch only, from Monday to Friday

THE DAY'S SPECIAL	€16,00
STARTER + MAIN COURSE OR MAIN COURSE + DESSERT	€20,00
STARTER + MAIN COURSE + DESSERT	€23,00

RAISE A GLASS !



CLASSIFIED GRANDS CRUS WINES

RED WINES

CHÂTEAU LA DOMINIQUE SAINT-EMILLION	€14,00	€110,00
CHÂTEAU LATOUR MARTILLAC PESSAC-LÉOGNAN	€14,00	€110,00
CHÂTEAU DU TERTRE MARGAUX	€14,00	€110,00
CHÂTEAU LANGOA BARTON SAINT-JULIEN	€14,00	€110,00
CHÂTEAU HAUT-BAGES LIBÉRAL PAUILLAC	€14,00	€110,00
GRAND COUP DE CŒUR DES DÉCANTES	€14,00	€100,00

WHITE WINES

CHÂTEAU CARBONNIEUX PESSAC-LÉOGNAN	€14,00	€90,00
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8cl




75cl



WINE LIST*

RED WINES

		75cl
AOC PESSAC-LÉOGNAN, LE DAUPHIN D'OLIVIER	€38,00	
AOC HAUT-MÉDOC CRU BOURGEOIS, CHÂTEAU DES 3 MOULINS	€30,00	
AOC CORBIÈRES, DOMAINE DE LA CENDRILLON, CUVÉE INÉDITE	€39,00	
PDO CASTILLON CÔTES DE BORDEAUX, PAGE	€42,00	
AOC SAINT-ESTÈPHE, L'ÉCLAT DE TOUR DE PEZ	€42,00	
DÉCANTÉS' FAVORITE	€31,00	
AOC CÔTES DE BOURG, CHÂTEAU GUIRAUD GRIMARD	€27,00	
PDO CÔTES DU RHÔNE, DOMAINE DE MONTINE « ÉMOTION »	€34,00	
AOC BORDEAUX CHAPELLE D'ALIÉNOR BY LA GAFFELIÈRE	€31,00	
AOC GRAVES, CHÂTEAU BRONDELLE	€35,00	




WHITE WINES

		15cl		75cl
PDO CHABLIS, DOMAINE GAUMONT ERIC	€10,00	€41,00		
PGI VAL DE LOIRE, DOMAINE DU CLÉRAY, CHARDONNAY	€7,00	€35,00		
PDO BORDEAUX, CHAPELLE D'ALIÉNOR, BY LA GAFFELIÈRE			€29,00	
PGI CÔTES DE GASCOGNE, L'ORÉE DE LA CHÉNAIE	€6,00	€27,00		
AOC ENTRE-DEUX-MERS, BRONDEAU DU TERTRE	€7,00	€30,00		
DÉCANTÉS' FAVORITE	€7,00	€30,00		
AOC SAUTERNES, CHÂTEAU ROUMIEU	€11,00	€50,00		
AOC GRAVES, CHATEAU BRONDELLE	€8,00	€35,00		
AOC PESSAC-LÉOGNAN, CHÂTEAU COQUILLAS	€11,00	€42,00		
PDO VAL DE LOIRE "ROCK N ROLL" CUVÉE AUGUSTE CHENIN BLANC	€6,00	€30,00		

ROSE WINES

		15cl		75cl		1,5L		3L
PGI PAYS D'OC DOMAINE DE ST-PAUL 	€8,00	€31,00						
PGI ATLANTIQUE "ESPRIT PINASSE"		€24,00						
DÉCANTÉS' FAVORITE	€9,00	€39,00						
PDO CÔTES DE PROVENCE CHÂTEAU GASSIER 	€8,00	€35,00	€70,00	€135,00				

BORDELAIS JARS

		25cl		50cl		1L
AOC GRAVES WHITE	€8,00	€14,00	€22,00			
AOC GRAVES RED	€8,00	€14,00	€22,00			

*Vintages on request



COCKTAILS

€10,00

- MOJITO
Sapio rum, sparkling water, lime, cane sugar, and mint
- EXPRESSO MARTINI
Sapio Vodka, espresso, Flor de Caña coffee liquor
- DÉCANTÉS TONIC
Gin Sapio, La French tonic
- SPRITZ OF YOUR CHOICE :
Aperol, Limoncello, Lillet Blanc, Nusbaumer, Campari, Lillet rosé
- OLD FASHIONED HEDONIST
Hedonist Cognac, Angostura, lime, cane sugar
- CANELÉ SOUR
Lillet Blanc, Sapio rum, caramel syrup, and lime
- BORDEAUX MULE
Vodka Sapio, La French ginger beer, lime
- MARGARITA
Tequila Camino, cointreau, lime
- COCKTAIL OF THE MOMENT

« LA CARAFE DES COPAINNG »

FOR 2 OR 4 PEOPLE ACCORDING TO YOUR CHOICE

- CARAFE GINTO CARAFE SPRITZ
- CARAFE MOJITO CARAFE MULE



1 LITER
€40,00

2 LITERS
€70,00

MOCKTAILS

ASK US ABOUT
OUR CURRENT
MOCKTAIL'S
SELECTION - €9

BIO Bio product

Alcohol consumption can be dangerous for your health, drink in moderation.
NET PRICES - ALL PRICES ARE IN EURO INCLUSIVE OF VAT.