

English below

MENU DU JOUR

Calamar & Moules.....	23
Remoulade, Lime	
Crevette à la Noix de Coco.....	24
Mezcal Crema, Sauce à l'Orange	
Tartine de Chanterelle.....	26
Mascarpone, Truffe	
Steak de Choux-Fleur Rôti.....	14
Garam Masala, Raita	
Collard Vert.....	16
Lait de Coco, Gingembre Confit	
Patate Douce + Carotte.....	13
Piment de Jamaïque, Cannelle, Yaourt à la Mangue	
Asperge.....	18
Poutargue, Oeuf Poché, Oeuf de Saumon	
Spaghetti.....	28
Homard, Marinara, Parmesan	
Club Poulet Jerk.....	24
Bacon Caramélisé, Aioli à la Goyave	
Drunken Mussel.....	28
Rhum, Scotch Bonnet, Ciboulette	
Fish & Chips.....	27
Morue, Tartare, Frites	
Dessert du Jour.....	M.P

English below

VINS

BLANC

Meinklang Osterrich gruner-veltliner11/50

Opera Prima Pinot Grigio..... 12/60

Pomino Frescobaldi..... 14/75

Sylvaner René Muré..... 13/65

Anselmi San Vincenzo Veneto..... 14/70

Studio By Miraval12/60

ROUGE

Cistus Douro Reserva
Quinta do Vale da Perdiz.....13/70

Pinot Noir Pfaltz Villa Wolf.....12/60

Puech Haut Côteaux du Languedoc..... 16/80

Côtes de Nuit Village Antoine Lienhardt.....102

BULLES

Nino Franco prosecco 10/40

CIDRE

Milton Galia.....45

BIÈRES

Boréale Double Blanche du Lac 6.1%..... 10/28

Boréale Lager 4.5% 8/22

COCKTAILS

Pêché mignon15
Canadian Club, Aperol, Amermalade, Pêche, Lime

☞Sombra Caesar.....16
Mezscal, Orange Chili Sauce, Lime,
Worchester, Clamato

Cardamome Mai Tai.....15
Rhum Blanc, Rhum Dark, Cointreau
Sirop à la Cardamome, Orgeat, Lime

Dark & Stormy.....14
Rhum, Lime, Ginger Beer

Pumpkin Spice Painkiller.....15
Rhum, Jus d'orange, Jus d'Ananas, Jus de Mangue

GinTo.....12
Bombay Sapphire, Fever Tree Aromatic Tonic

TODAY'S MENU

Calamari & Mussels.....	23
Remoulade, Lime	
Coconut Shrimp.....	24
Mezcal Crema, Orange Chili Dip	
Chanterelle Toast.....	26
Mascarpone, Truffle	
Roast Cauliflower Steak.....	14
Garam Masala, Raita	
Collard Greens.....	16
Coconut Milk, Candied Ginger	
Sweet Patato + Carrots.....	13
All Spice, Cinnamon, Mango Yogurt	
Asparagus.....	18
Bottarga, Poached Egg, Salmon Roe	
Spaghetti.....	28
Lobster, Marinara, Parmesan	
Jerk Chicken Club.....	24
Candied Bacon, Guava Aioli	
Drunken Mussel.....	28
Rum, Scotch Bonnet, Cilantro	
Fish & Chips.....	27
Cod, Tartar, Fries	
Dessert of the day	M.P

WINE

WHITE

Meinklang Osterrich gruner-veltliner11/50

Opera Prima Pinot Grigio..... 12/60

Pomino Frescobaldi..... 14/75

Sylvaner René Muré..... 13/65

Anselmi San Vincenzo Veneto..... 14/70

Studio By Miraval12/60

RED

Cistus Douro Reserva
Quinta do Vale da Perdiz.....13/70

Pinot Noir Pfaltz Villa Wolf.....12/60

Puech Haut Côteaux du Languedoc..... 16/80

Côtes de Nuit Village Antoine Lienhardt.....102

BUBBLY

Nino Franco prosecco 10/40

CIDER

Milton Galia.....45

COCKTAILS

Pêché mignon15
Canadian Club, Aperol, Amermalade, Peach, Lime

🍷 Sombra Caesar.....16
Mezscal, Orange Chili Sauce, Lime,
Worchester, Clamato

Cardamom Mai Tai.....15
White Rum, Dark Rum, Cointreau
Cardamom Sirop, Orgeat, Lime

Dark & Stormy.....14
Rum, Lime, Ginger Beer

Pumpkin Spice Painkiller.....15
Rum, Orange Juice, Pineapple Juice, Mango Juice

GinTo.....12
Bombay Sapphire, Fever Tree Aromatic Tonic

BEERZ

Boréale Double Blanche du Lac 6.1%..... 10/28

Boréale Lager 4.5% 8/22