



Selection of beers from French breweries that will be a unique taste discovery.

"Philosophy and beer are the same thing. When consumed, they change all our perceptions of the world."

-Dominique-Joël Beaupré





## We will be delighted to serve you alcoholic beverages, provided you also enjoy a meal on our premises.

– BIÈRES ARTISANALES -BAR & APERITIVO

## **BEERS**

#### **Pilsener**

**BAVARIA** in Holland 5°

A golden blonde with aromas of hops (with a slight bitterness), cereals and caramel.

Half 3€ | Pint 5.50€ | Happy Hour 4.50€ (6PM10PM)

#### Blanche Lime Basilic

**AZIMUT in France 4.5°** 

A real white beer, brewed with wheat with special notes of fresh basil and lime zest. The lime is supplied directly with the beer

Half5€| Pint 9.5€ | Happy Hour 8 € (6PM 10PM)

#### DRUNKEN SAILOR IPA

CREW REPUBLIC in Germany 6.4°

Full-bodied & Aromatic hops. A journey of intense yet rounded aromas of tropical fruit and citrus.

Half 4.5 € | Pint 8.5 €

#### **NEIPA EROICA**

#### Piggy Brewing in France 6.1°

Attractive, cloudy yellow colour. The nose is juicy with orange, mango and a hint of and a hint of exotic fruit. Sweet and fruity on the palate.

Half 5 € | Pint 9.50 €

#### **Amber**

#### **PARISIS in France 6°**

Amber beer with caramel notes and biscuit flavour. Hopped

frank and balanced.

Half 4.5 € | Pint 8.5 €

#### Hara Kiri Triple

#### Sainte Cru in French 9°

triple brewed with Soirachi Ace and Centennial hops from the brewery Sainte-Cru brewery. With a dense head and silky body, it combines a malty structure with a nice freshness in the fitter, freshness in the fit n de bouche. The nose is marked by intense notes of citrus fruit, exotic fruits (banana, coconut) and a touch of caramel. On the palate, flavours of of fresh herbs (dill, coriander) add to the fruity, malty aromas on the nose. The finale is both sweet and bitter, giving the beer a lively character! A crisp beer to be sayured!

Half 5€ | Pint 9.10€

## WINE

**Red wine** (view slate) **GLASS 7€ OR BOTTLE 26€** 

Happy hour 6€

White wine (view slate) **GLASS 7€ OR BOTTLE 28€** 

Happy hour 6€

Rosé wine (view slate) GLASS 7€ OR BOTTLE 19,5€

Happy hour 6€

Champagne

Bottle 70€ | Glass 11€

**Prosecco** 

Bottle 31€ | Glass 6,5€

**CAN & Bottle** 

## Flamingo Berliner Weiss Hoppy Road

Lumina Session IPA Sans gluten Siren

Icauna Pale Ale Popihn

7.20€

**Stout Mad Scientist** 

Sour La Débauche

8.20€

Session IPA Tattoo Hoppy Road

Milkshake Passion IPA La Débauche

Stout Chocolat ODU 44cl

Hazy Rider Hoppy Road

7.50€

Alcohol abuse is dangerous for your health

**IPA 0.0°** Bavaria 0.0° Blond 33cl

**Stout Stoutertick Brasserie** de la Senne

7.70€

Prices include VAT and service



# LUPPOLO

— BIÈRES ARTISANALES

BAR & APERITIVO

04. TAPAS

## 03. DRINKS

**Draught Cider 5° SASSY** 

Half :4€ | Pint : 7€

Non-alcoholic Cider SASSY 27.5 cl

6.5€

Organic Passion Fruit & Sparkling Drink Sprunky 25cl

6.5€

Organic Lemon & Ginger Fruit Drink Sprunky 25cl

6.5€

Raspberry/ peach fruit and sparkling drink Organic Sprunky 25cl

6.5€

Organic orange juice Di FRUTTA 20cl

Organic apple juice Di FRUTTA 20cl 6,5€

Organic orange, carrot and lemon juice Di FRUTTA 20cl

6,5€

Mole Cola 33 cl

6€

SODA UMA 33cl : Limonade,

Orangeade

5.5 €

Sparkling or Still water 1L

6€

**Cheese board** 

17€

**Charcuterie board** 

17€

**Mixed board** 

17€

Pot of hummus

8€

**Jar of Eggplant Caviar** 

8€

**Foccacia** 

5€

Foccacia mortadella

with truffles

8€

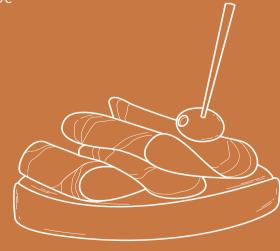
Pinse mozzarella (only sold on Fridays and Saturdays)

11.50€

**Pinse Chocolate** 

spread

9€





## "What I'm worried about is being put in a beer without alcohol... Especially in the event of sudden death!"

- Bruno Masure







# TUESDAY TO SATURDAY 5PM30 - 2AM

« Beer is the best drink in the world. »

- Jack Nicholson