



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 :

BEERS

Pilsener

BAVARIA in Holland 5°

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)

DIPA Comet de ses morts

O'Clock Brewing in France 8.5°

Comet De Ses Morts is a double IPA made with 100% Comet hops.

Aromas of grapefruit and exotic fruit, hoppy notes and citrus zest. Nice bitterness.

Half 5 € | Pint 9 €

Ostara Stout

Galway Bay Brew IRELAND 5°

A complex, rich Dublin Stout with intense malty aromas and hints of chocolate and hops. notes of chocolate and hops. The brewing techniques used for this recipe are inspired by Imperial Stout, adapted to a lower degree.

Half 5 € | Pint 8.50 €

Full Sail IPA

Galway Bay Brew IRELAND 5.8°

An IPA with floral and fruity notes. It gives off rich aromas of malt, caramel and hops, giving it a grassy flavour. The single malt adds flavour **Flamingo Berliner Weiss Hoppy Road** to the beer the beer and really allows the hops to stand out.

Half 5 € | Pint 9.20 €

Hara Kiri Triple

Sainte Cru in France 8°

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 fi 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 savoured!.

Half 5€ | Pint 9.30€

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

Session IPA Sans gluten Louisse La Rebelle

Icauna Pale Ale Popihn

7.20€

Sour La Débauche

8.20€

Stout Chocolat ODU 44cl

Hazy Rider Hoppy Road NEIPA

7.50€

NORTADA Session IPA Aerofab

8.50€

Stout Stoutertick Senne Brewing

7.70€

IPA 0.0° Bavaria 0.0° 5€

Prices include VAT and service

Alcohol abuse is dangerous for your health

BIÈRES ARTISANALES
BAR & APERITIVO

TAPAS

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

Raspberry/peach fruit and sparkling drink **Organic Sprunky 25cl**

Golden / Cassis fruit and sparkling drink (only sold on Fridays **Organic Sprunky 25cl**

Organic orange juice Di FRUTTA 20cl

6,5€

Organic apple juice Di FRUTTA 20cl

Mole Cola 33 cl

4.5€

Sparkling or Still water 1L

Sparkling or Still water Glass

Cocktails: Spritz/Gin Tonic/Moscow Mule

Cheese board

17€

Charcuterie board

Mixed board

Pot of hummus

Jar of Eggplant Caviar

Foccacia

Foccacia mortadella

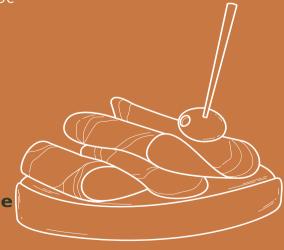
with truffles

Pinse mozzarella and Saturdays)

11.50€

Pinse Chocolate

spread





"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