

LUPPOLO

— BIÈRES ARTISANALES —
BAR & APERITIVO



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.

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01 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€ (6PM 10PM)

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

Half 5€ | Pint 9.5€ | Happy Hour 8 € (6PM 10PM)

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 €

Berliner Weiss Bumbumsen

O'Clock Brewing in France 3.4°

A light beer with tangy, spicy and peppery notes,

Half 4.5 € | Pint 8 €

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 to the beer and really allows the hops to stand out.

Half 5 € | Pint 9.20 €

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 €

Rye Bomb Triple

SMASH in France 8.5°

Our Belgian Triple is elegant, powerful and complex: on the palate it's an explosion of cereals thanks to the caramelised rye we've added, with spicy nuances and a dry finish.

Half 5€ | Pint 9 €

02. 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

7.50€

Session IPA Sans gluten

Louisse La Rebelle

8€

Sour La Débauche

8.20€

Stout Chocolat ODU 44cl

9€

Stout Stoutertick Senne Brewing

7.70€

IPA 0.0°

Bavaria 0.0°

Blond 33cl

5€



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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€

Golden / Cassis fruit and sparkling drink Organic Sprunky 25cl

6€

Organic orange juice Di FRUTTA 20cl

6,5€

Organic apple juice Di FRUTTA 20cl

6,5€

Mole Cola 33 cl

4,5€

Sparkling or Still water 1L

6€

Sparkling or Still water Glass

3€

Cocktails : Spritz / Gin Tonic / Moscow Mule

8€

04. TAPAS

Cheese board

17€

Charcuterie board

17€

Mixed board

17€

Pot of hummus

8€

Jar of Eggplant Caviar

8€

Foccacia

5€

Foccacia mortadella with truffles

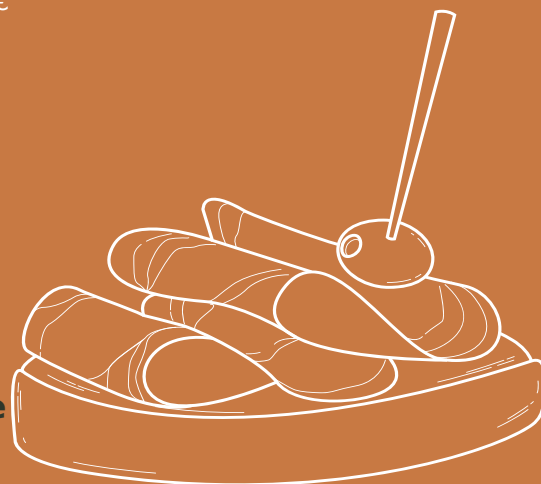
8€

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



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TUESDAY TO SATURDAY

5PM30 - 2AM

« Beer is the best drink in the world. »

- Jack Nicholson