

LUPPOLO

— BIÈRES ARTISANALES —
BAR & APERITIVO



MENU

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

Lagueur

De Sutter Brewing in France 4.5°

LAGUEUR is a light beer with simple flavours and a mild bitterness.

Half 3.50 € | Pint 6 € | Happy Hour 4.50€ (6PM 10PM)

Blanche de Pigalle

Instant Brewing in France 4.5°

A beer with a base of barley and wheat malt. Refreshing citrus notes and a lovely, lingering finish—just what you need for the lovely spring and summer days ahead.

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

IPA N°1

Toussaint Brewing in France 6.8°

A fruity, rich nose. Quite mellow and sweet, with hints of apricot, plum and mango in the background. The heavier, spicier and greener side of the hops is also very prominent. On the palate, the attack comes from these same hops: it is spicy, herbaceous, bitter and dry. It is only thanks to the fragrant notes of peach and apricot that we end with a sweet and tangy finish that lingers.

Half 5 € | Pint 9 €

SOUR Hazy Diamond

La Débauche Brewing in France 5°

A creamy beer brewed with passion fruit for intense fruity notes. Lactic acid bacteria have also been used to give it a creamy texture. In short, it is a fruity, creamy and tangy beer.

Half 5 € | Pint 10 €

NEIPA Flash Flood

SOQUEE Brewing in France 6.5°

A smooth, heavily hopped NEIPA brewed with Motueka and El Dorado hops to make the most of the pineapple, mango and citrus flavours that burst forth from these highly aromatic hops.

Half 5 € | Pint 10 €

Triple Contre Courant

Instant Brewing in French 8.1°

A pale lager with orange hues, it combines two grains: barley and rye. The result is a beer that will appeal to fans of traditional Belgian beers, with that extra L'Instant touch! On the palate: pear and spice notes, a rich, full-bodied flavour accented by a hint of sweetness that lingers beautifully.

Half 5€ | Pint 9 €

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€

Prosecco
Bottle 31€ | Glass 6,5€

CAN & Bottle

Cider Rhumpompom

8€

Impérial Stout Cocobanger Pohjala 33cl

9.60€

Barrel Aged Impérial Stout Hoppy Road 33 cl

10€

Pilsener 0.0°

Furstenberg 33cl

5€

IPA 0.3°

Parallèle 33cl

6.5€

Trappiste 0.0°

La Trappe 0.0° 33cl

5€



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03. DRINKS

Draught Cider 5° SASSY

Half :4.50€ | Pint : 7.50€

Non-alcoholic Cider SASSY

33 cl

6.5€

Organic Passion Fruit & Sparkling Drink Sprunky 25cl

6,5€

Raspberry/ peach fruit and sparkling drink Organic Sprunky 25cl

6,5€

Apple or Orange juice 25cl

4,5€

Coca Cola / Coca ZERO 33 cl

4.5€

Ginger Beer 20 cl

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

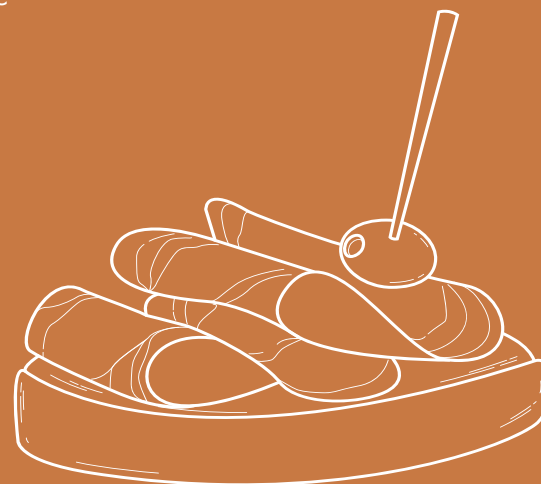
8€

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