

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 Ocean Drift

Chromatique Brewing in France 4.9°

A light white wine with citrus notes and hints of blood orange peel

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

NEIPA Nuke Mars

Chromatique Brewing in France 6.9°

A hoppy beer with notes of pineapple and tropical fruits (no bitterness)

Half 5 € | Pint 9 €

SOUR RUBY RHOD

Kapsyl Brewing in France 6°

Intense and fruity, combining the freshness and rich flavour of raspberries and blackcurrants. A tangy, colourful beer full of character, with a smooth finish.

Half 5 € | Pint 9.50 €

Dunkelweiss Wheat The Fuck

Kapsyl Brewing in France 4.8°

A dark brown colour, a cloud of creamy head, and aromas of banana and caramel that come through as if it were Oktoberfest with every sip. Smooth, indulgent, and dangerously easy to drink: a beer that will win over fans of the style. In short, a dunkel that's anything but dark.

Half 5 € | Pint 8.50 €

West Coast IPA Venice Beach

Kapsyl Brewing in France 7.1°

A West Coast beer as clear as spring water (but definitely more fun to drink), with citrus notes from Centennial, resinous notes from Chinook, and tropical fruit notes (with a touch of wildness) from Simcoe, with a bitterness that hits you like a friendly slap - the kind that wakes up your palate and says: "Come on, let's go surfing again!"

Half 5 € | Pint 9.00 €

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 €

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€

Prosecco
Bottle 31€ | Glass 6,5€

CAN & Bottle

Cider Rhumpompom

8€

Impérial Stout Cocobanger Pohjala 33cl

9.60€

Tanuji Bière cerise , cassis et Tonka 33 cl

6.80€

En Rouge et Noir Stout Cerise Cacao 33cl

9.00€

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

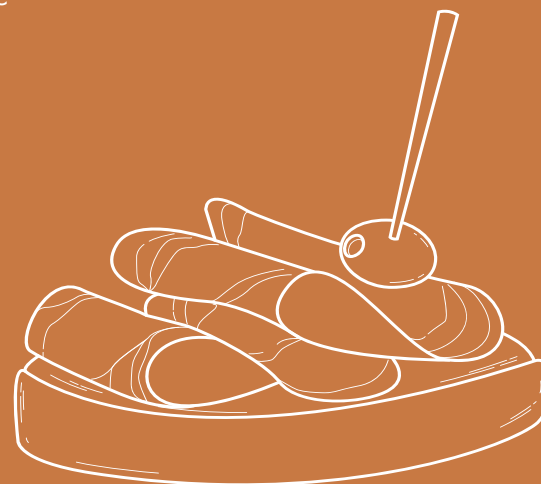
8€

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