

LA CAFÉTERIE



Ristretto	2.50€
Espresso decaffeinated	2.50€
Espresso Grand Cru	3.50€
Double Espresso	5€
Macchiato	2.70€
Long Black	2.50€
Americano	3€
Cappuccino	5€
Hot chocolate Marshmallow hot chocolate	5€ 5.50€
Chocolat Café Viennese	6.50€

LES LATTE

 option: oat milk

-  Latte Macchiato
-  London Fog
-  Chaï Latte
-  Matcha Latte
-  Golden Milk

7€

TEAS & INFUSIONS

Darjeeling Sinbuli	<i>Indian black tea, fruity</i>
Lapsang Souchong	<i>Chinese black tea, smoky</i>
Breakfast Royal	<i>Chinese black tea, classic</i>
Blue Mountain	<i>Chinese black tea, fruity with cornflower</i>
Earl Grey Finest	<i>Chinese black tea, bergamot</i>
Lundi Light	<i>Chinese green tea, citrus & spices</i>
Sencha Natural Leaf	<i>Japanese green tea, tangy & iodized</i>
Thé Vert Menthe Nanah	<i>Chinese green tea, mint</i>
Pai Mu Tan	<i>Chinese white tea, orange & cocoa notes</i>
Rooibos	<i>South African herbal tea, red fruits</i>
Tisane des invités	<i>Tilleul, verveine, litchi, pêche de vigne et rose</i>
Shangri La	<i>White Nepal, organic, with vanilla notes</i>
Infusion	<i>Verbena, peppermint, chamomile, linden blossom</i>

6€



LE FOODING



LE TERROIR

Breton Galette Rolls	10€
Avocado toast	16€
Hummus with Buckwheat Crisps	12€
Tzatziki with Buckwheat Crisps	12€
Rillettes with Buckwheat Crisps	12€
Semi-Cooked Duck Foie Gras	18€
Truffle Croque-Monsieur	18€
Soup of the Day	12€
Beef Parmentier	18€

LE MERROIR

Nordic Galette Rolls	14€
<i>Smoked salmon, fine herbs & fresh cheese.</i>	
Oysters (6 9 12)	12€ 18€ 22€
<i>Fines de claire</i>	
Petrossian Tarama, served with croustissian and Roellinger spices.	15€
Petrossian Smoked Salmon Platter, sourdough bread & Bordier butter.	19€



LE FOODING



TO SHARE

Selection of Fine Charcuterie 18€

An assortment of premium cured meats.

Comté | Tomme with Flowers | Sainte-Maure | Camembert

Bordier Aged Cheese Platter 18€

Selection of Bordier matured cheeses, served with Italian and Spanish charcuterie.

Mixed Platter 22€

Assortment of our finest cheeses and charcuterie.

Exotic Platter 22€

Cod fritters | shrimp & calamari beignets | mozzarella sticks.

Bordier Baked Camembert 16€

Truffle supplement 4€

Duo de rillettes terre | mer 18€

Pork rilette and fish rilette.

Creamy & Crunchy Trio 20€

Tarama | tzatziki | hummus with buckwheat crisps.

Homemade Fries

small 5€

large 8€

Truffle mayonnaise supplement 4€

Smoked Escape 26€

Smoked fish quartet salmon | haddock | halibut | trout.

Sea Breeze Platter 30€

3 Fine de Claire oysters | Petrossian tarama | pink shrimp & smoked fish.



LE FOODING



THE SWEETS

Café | Thé Gourmand 12€

Champagne gourmand 20€

Selection of fine pastries and a scoop of ice cream.

Ice Cream Coupe (3 scoops of your choice) 10€

Banana, verbena, peach, vanilla, chocolate, coffee, caramel, strawberry, raspberry, cassis, or lemon.

Corsair Coupe 12€

Banana, rum & tonka bean.

Verbena & Malouin's gin.

Lemon & Malouin's vodka.

Baba au rhum of Saint-Malo 13€

Served with vanilla whipped cream

Authentic Kouing Amann 14€

CONTINENTAL BREAKFAST 13€

BUFFET BREAKFAST 23€

BRUNCH

Every Sunday, by reservation only. 38€

First seating : 11.30 a.m.

Second seating : 01.30 p.m.

Enjoy an extensive all-you-can-eat buffet featuring a delightful selection of sweet treats, seafood, and hot dishes, accompanied by a variety of fresh juices and hot beverages.



L'abus d'alcool est dangereux pour la santé

NOTRE SÉLECTION DE VINS



THE REDS

	GLASS 12CL	BTL 75CL
 IGP Saint Nicolas de Bourgeil, Les Petites Terrasses	6€	29€
AOC Haut-Médoc, L'Agassant d'Agassac	7€	35€
 AOP Croze Hermitage, Friandise	7.50€	38€
AOC Lustrac Médoc, Château Fourcas Dupré	7.50€	44€

THE WHITES

 AOC Bourgogne, Coté d'Auxerre	7€	38€
AOC Médoc, Château Fourcas Dupré	7.50€	38€
AOC Sancerre, Roc de l'Abbaye	7€	36€
AOP Chablis, Domaine le Verger	7.50€	39€

THE ROSÉS

IGP Var, Château Aspras, à Lisa	6€	29€
AOP Bordeaux, L'Agassante d'Agassac	7€	35€

THE SWEETS

 AOP Coteaux-du-Layon, Domaine Dhommé	6€	28€
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THE BUBBLES

Prosecco, Ponte Villoni Extra Dry	10€	
Champagne, Laurent Perrier Brut, La Cuvée	15€	69€



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LES BOISSONS



SOFT DRINKS

Coca-cola Coca-cola zero - 33cl	5€
Perrier - 33cl	5€
Vittel - 25cl	5€
Fuze Tea - 25cl	5€
Orangina - 25cl	5€
Bout du Monde Lemonade - 33cl	5€
Schweppes tonic - 25cl	5€
Schweppes agrumes - 25cl	5€
Schweppes Selection - 20cl	5€
<i>Ginger beer, pomelo ou hibiscus</i>	
Fever Tree Mediteranean - 20cl	5€
3 Cents Tonic Aegan- 20cl	5€
Diabolo Syrup with Water - 25cl	5€ 4€
<i>Mint, Grenadine, Strawberry, Peach, Lemon, Violet, Banana, Vanilla, Honey, or Jasmine</i>	
Alain Millat Fruit Juices - 33cl	6€
<i>Orange, Pineapple, Strawberry, Apple, Apricot, Grapefruit, Peach, Tomato</i>	
Alain Millat Iced Infusion Mint & Raspberry - 25cl	5€

THE HOUSE-MADE

Rooibos iced infusion - 25cl	5,50€
<i>Natural, Vanilla, Jasmine, Peach, Lemon, Honey, or Violet</i>	
Mint Lemonade - 25cl	5,50€
Freshly Squeezed Juices : SOLO DUO TRIO	7€
<i>Orange, Grapefruit, Lemon</i>	



LES BOISSONS



DRAFT BEERS

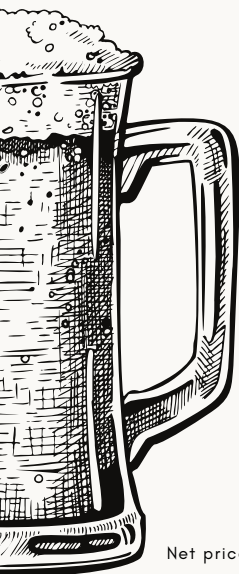
	25CL	33CL	50CL
Bosco blonde - Pale Ale - 4.5% ABV	4€	6€	8€
Duchesse Anne - Triple - 7.5% ABV	6€	8€	10€
Beer of the Moment	6€	8€	10€

BOTTLED BEERS & CIDER

Cidre Val de Rance - 5.5% ABV - 33cl	8€
Desperados - 5.9% ABV - 33cl	8€
Liefman Fruitesse - 3.8% ABV - 25cl	8€
Dremwell 0° - WITHOUT ALCOOL - 25cl	6€

LES APÉRITIFS

Ricard Brastis (pastis breton) - 2cl	4€
Porto blanc Ramos Pinto - 6cl	6€
Porto rouge Ramos Pinto - 6cl	6€
Kir vin blanc - 12cl	6€
Kir breton - 12cl	6€
Kir royal - 12cl	15€
Martini blanc rouge - 6cl	6€
Noilly Pratt - 6cl	6€
Lillet blanc rosé - 6cl	6€
Muscat - 6cl	6€
Campari Suze Fernet Branca - 6cl	6€



LES BOISSONS



LES DIGESTIFS

Get 27 Get 31 Mint Pastille - 5cl	9€
Limoncello Amaretto Italicus - 5cl	9€
Cointreau Grand Marnier - 5cl	9€
Baileys Khalua Soho Malibu - 5cl	9€
Lambig de Bretagne - 5cl	9€
La Gauloise - 4cl	13€
Eau de vie - 4cl - <i>Mirabelle, pear, raspberry, plum</i>	13€

THE SPRITZ CORNER

Apérol Spritz

Saint-Malo Spritz (SMS) *Ginger & grapefruit*

Saint-Malo Spritz (SMS) *Elderflower*

Hyper Local -

Choose your preferred Spritz base and elevate it with a touch of fine cider... 13€

Bradmer Spritz - *Orange & Artichoke Extract*

Saint-Germain Spritz - *Elderflower*

Italicus Spritz - *Bergamot*

Campari Spritz

Limoncello Spritz

Milano Spritz - *Campari | Apérol*

THE CLASSICS COCKTAILS

Our bartenders will be delighted to prepare your favorite classics.

Mojito, Negroni, Bloody Mary, Old Fashioned, Caïpirinha, Bramble, Pornstar Martini... 13€

Mocktails 11€



LES BOISSONS



CHAMPAGNE COCKTAILS

Le French 75

Gin | lemon | sugar | champagne

Le Mimosa

Orange Juice & Champagne

Le Bellini

Peach Juice & Champagne

Le Flirtini

Cointreau | Vodka | Pineapple | Champagne

Le Pornstar Martini

Vodka | Passion Fruit | Lime | Vanilla | Champagne

18€

SIGNATURE CREATIONS

La Lueur Ambrée

Apérol | White Wine | Orange | Lemon | Honey

Le Breizh Mocha

Vodka | Amber Rum | Coffee | Vanilla | Cream

L'Elixir Glacé

Gin | Bénédictine | Rosemary | Lime

Une Étreinte Fumée

Mezcal | Grand Marnier | Orange | Lime | Agave

Au Coin du Feu

Tennessee Whiskey | Amaretto | Chestnut | Apple

15€

