

LA CAFÉTERIE



Ristretto	2.50€
Espresso Decaf	2.50€
Grand Cru Espresso	3€
<i>Costa Rica - bright and lively acidity Sumatra - exotic and intense notes</i>	
Long Espresso Decaf	2.50€
Macchiato	2.70€
Café Crème	3.50€
Double Espresso	5€
Americano	3.50€
Cappuccino	5€
Hot Chocolate	5.50€
Viennese Hot Chocolate Viennese Coffee	6.50€

THE LATTES & ICED LATTES

 *option: oat milk*

Latte Macchiato	
Chai Latte	7€
Matcha Latte	

THE TEAS & INFUSIONS

Darjeeling Sinbulli	<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>	6€
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>Linden blossom, verbena, lychee, vine peach & rose</i>	
Shangri La	<i>White Nepal, organic, with vanilla notes</i>	
Infusion	<i>Verbena, peppermint, chamomile, linden blossom</i>	



THE DRINKS



THE SOFT DRINKS

Coca-cola Coca-cola zero - 33cl	5€
Perrier - 33cl	5€
Vittel - 25cl	3.50€
Orangina - 25cl	4.50€
Limonade du bout du monde (French Lemonade) - 33cl	5€
Crodino Crodino Rosso - 17,5cl	5€
Fever Tree - 20cl	4.50€
<i>Mediterranean tonic water, elderflower tonic water, ginger beer, ginger ale, pink grapefruit soda</i>	
Flavoured Syrup with Water Italian Soda (Diabolo) - 25cl	4€ 4.50€
<i>Mint, grenadine, strawberry, peach, lemon, violet, banana, orgeat (Almond syrup), vanilla, honey, jasmine.</i>	
Alain Milliat Fruit Juices - 33cl	6€
<i>Apricot, peach, pear, apple, strawberry, tomato.</i>	
Alain Milliat Iced Mint & Raspberry Infusion - 25cl	5€

THE HOMEMADE

Homemade Iced Tea - 25cl	5.50€
<i>Original, vanilla, jasmine, peach, strawberry, lemon, honey, violet.</i>	
Mint Lemonade - 25cl	5.50€
Freshly Squeezed Fruit Juice : SOLO DUO TRIO - 20cl	7€
<i>Orange, grapefruit, lemon</i>	



THE DRINKS



THE BEER ON TAP

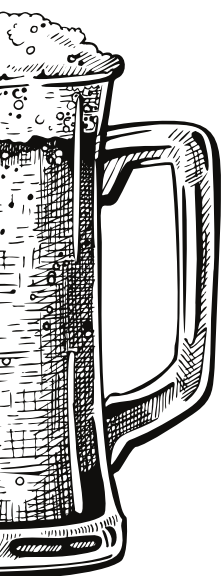
	25CL	33CL	50CL
Bosco blonde - Pale Ale - 5% ABV	4€	6€	8€
Bosco blanche - Belgian Witbier - 5% ABV	5€	7€	9€
Duchesse Anne - Tripel Ale - 7.5% ABV	6€	8€	10€

THE BOTTLED BEERS & CIDER

Cidre Val de Rance - 5.5% ABV - 33cl	8€
Corona - Lager - 4.5% ABV - 33cl	8€
Liefman Fruitesse - Fruit Beer - 3.8% ABV - 25cl	8€
Dremwell 0.0% - Alcohol-Free Beer - 25cl	6€

THE SPRITZ CORNER

Apérol Spritz	
Saint-Malo Spritz (SMS) <i>Ginger & Grapefruit</i>	
Saint-Malo Spritz (SMS) <i>Elderflower</i>	
Hyper Local - <i>Choose your SMS and top it up with local cider...</i>	
Bradmer Spritz - <i>Orange & Artichoke Extract</i>	13€
Fiorente Spritz - <i>Elderflower</i>	
Sarti Spritz - <i>Blood Orange, Mango & Passion Fruit</i>	
Italicus Spritz - <i>Bergamote</i>	
Campari Spritz	
Ramo d'Oro Spritz - <i>Limoncello</i>	
Milano Spritz - <i>Campari Apérol</i>	
Crodino Crodino Rosso - <i>Alcohol-Free Spritz Style Aperitif</i>	5€



THE DRINKS



THE WORLD-INSPIRED COCKTAILS

Mojito

White rum, lime, cane sugar, mint, sparkling water, Angostura bitters

Canchánchara

Aged rum, lime, honey, sparkling water

Caïpirinha

Artisanal cachaça, lime, cane sugar

Paloma

Tequila, lime, agave syrup, grapefruit tonic

Moscow Mules

Vodka, lime, ginger beer, Angostura bitters

13€

Cosmopolitan

Vodka, Cointreau, lime, cranberry juice

Whisky Sour

Whisky, lemon juice, cane sugar, egg white

Old Fashioned

Bourbon, Angostura, sucre

Negroni

Gin, vermouth, Campari

Ask Us

Our bartenders will be delighted to prepare your favourite classic cocktails.



THE CHAMPAGNE COCKTAILS

Mimosa

Orange juice, Champagne

Bellini

Peach purée, Champagne

18€

Pornstar Martini

Vodka, passion fruit, lime, vanilla, Champagne

Serendipity

Calvados, apple juice, mint, sugar, Champagne

THE DRINKS



THE APERITIFS

Ricard Brastis (Breton Pastis) - 2cl	4€
Ramos Pinto White Port - 6cl	6€
Ramos Pinto Ruby Port - 6cl	6€
Ramos Pinto RP10 Tawny Port (10 Years Old)	8€
White Wine Kir - 12cl	6€
Breton Kir (with Breton cider) - 12cl	6€
Kir royal - 12cl	15€
Martini Bianco Rosso - 6cl	6€
Dolin blanc rouge - 6cl	6€
Noilly Prat Dry Vermouth - 6cl	6€
Lillet blanc rosé - 6cl	6€
Muscat (Sweet Wine) - 6cl	6€
Campari Suze Fernet Branca - 6cl	6€



THE DIGESTIFS

Get 27 Get 31 Menthe Pastille - 5cl	9€
Limoncello Amaretto Italicus Angialetto - 5cl	9€
Strato Pistachio Distillate - 5cl	9€
Cointreau Grand Marnier - 5cl	9€
Baileys Khalua - 5cl	9€
Lambig de Bretagne (Breton Apple Brandy) - 5cl	9€
La Gauloise - 4cl	11€
Fruit Eaux-de-Vie - 4cl	13€
<i>Mirabelle plum, pear, raspberry, plum</i>	

OUR WINE SELECTION



THE REDS

	GLASS 12CL	BTL 75CL
IGP Côtes de Thongue, Canon huppé 2025	6€	29€
AOC Côtes du Rhône, Château de Montfrin 2023	7€	35€
AOP Croze Hermitage, Friandise 2024	7.50€	38€
AOC Lustrac Médoc, Château Fourcas Dupré 2022	7.50€	44€

THE WHITES

VDF Artisans Partisans, Chardonnay 2025	7€	38€
AOC Médoc, Château Fourcas Dupré 2024	7.50€	38€
AOC Sancerre, Roc de l'Abbaye 2024	7€	36€
AOC Chablis, Domaine Louis Moreau 2024	7.50€	40€

THE ROSÉ

AOP Bordeaux, ROZ by Fourcas Dupré 2025	6€	29€
IGP Var, Château Aspras, à Lisa 2024	7€	35€

THE SWEET WINES

IGP Côtes de Gascogne, Chambre d'Amour - 2025	6€	28€
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THE SPARKLING

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

2445, Blanquette de Limoux	36€
<i>Our Champagnes by the bottle :</i>	
Besserat de Bellefont - Rosé Brut	89€
Laurent Perrier Rosé, la cuvée	135€
Laurent Perrier Ultra-brut	115€

Available Upon Request : Dom Perignon, Ruinart, Laurent Perrier Iteration 24/25



vins bio

THE FOODING



Served from 12:00pm to 2:00pm and from 6:30pm to 9:30pm

TO SHARE

Heritage tomatoes & creamy burrata <i>rocket pesto</i>	18€
Mixed tasting board <i>a selection of Bordier aged cheeses & cured meats</i>	22€
Selection of Bordier aged cheeses <i>Maison Bordier</i>	20€
Italian & spanish cured meats selection	20€
Homemade gourmet trio <i>beetroot hummus, aubergine caviar & guacamole</i>	17€

TO SAVOUR

Boutrais Family Oysters (6 9 12) <i>Fine de Claire oysters</i>	12€ 18€ 22€
Homemade trout gravlax <i>Maison Bordier butter, beetroot & homemade pickles</i>	19€
Selection of homemade dips <i>Guacamole or Aubergine Caviar or Beetroot Hummus</i>	11€
Truffle croque-monsieur	18€
Seared tuna tataki	16€
Crab Roll <i>Fresh crab meat, light mayonnaise & Granny Smith apple</i>	19€



THE FOODING



Served from 12:00pm to 2:00pm and from 6:30pm to 9:30pm

TO SAVOUR

Crispy Caesar Salad	19€
Smoked salmon bagel <i>Cream cheese with sun-dried tomatoes, baby spinach, avocado & cucumber</i>	18€
Gourmet avocado toast <i>Guacamole & cream cheese</i>	16€
Homemade Seasonal Gazpacho	10€
Homemade French Fries <i>small</i>	5€
<i>large</i>	8€

THE SWEET TREATS

Gourmet Coffee Gourmet Tea	12€
Champagne Gourmand <i>Selection of pastries and a scoop of ice cream</i>	20€
Saint-Malo Rum Baba, vanilla whipped cream	13€
Yaourt Malo	4€
Ice Cream Scoops (1 2 3) <i>Chocolate, strawberry, coffee, pistachio, raspberry, banana, mango, salted butter caramel, lemon, passion fruit, génépi</i>	3.5€ 6.5€ 9€
Dessert du moment	12€

