

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 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>	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>Nectars: Apricot, Peach, Pear, Strawberry • Juices: Apple, Tomato</i>	
Alain Milliat Iced Mint & Raspberry Infusion - 33cl	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

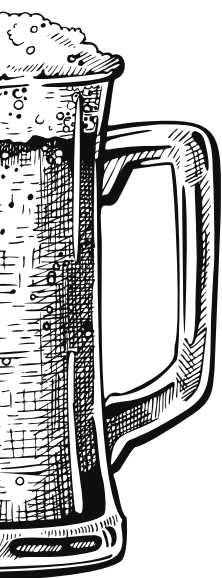
	25CL	33CL	50CL
Bosco blonde - Pale Ale - 5% ABV	4€	6€	8€
Bosco blanche - Belgian Witbier - 5% ABV	5€	7€	9€
Bosco IPA - India Pale Ale - 7°	5€	7€	9€

THE BOTTLED BEERS & CIDER

Cidre Val de Rance - 5.5% ABV - 33cl	8€
Cidre Ti-Lö - IPA Bio - 5% ABV - 33cl	8€
Corona - Lager - 4.5% ABV - 33cl	8€
Dremwell 0.0% - Alcohol-Free Beer - 25cl	6€

THE SPRITZ CORNER 33cl

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>	
Fiorente Spritz - <i>Elderflower</i>	13€
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 - 33cl

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

Canchánchara - 25cl

Aged rum, lime, honey, sparkling water

Caïpirinha - 25cl

Artisanal cachaça, lime, cane sugar

Paloma - 33cl

Tequila, lime, agave syrup, grapefruit tonic

Moscow Mules - 50cl

Vodka, lime, ginger beer, Angostura bitters

13€

Cosmopolitan - 18cl

Vodka, Cointreau, lime, cranberry juice

Whisky Sour - 25cl

Whisky, lemon juice, cane sugar, egg white

Old Fashioned - 25cl

Bourbon, Angostura, sucre

Negroni - 25cl

Gin, vermouth, Campari

Ask Us

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



THE CHAMPAGNE COCKTAILS 18cl

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>	
La Botaniste Absinthe (Awen Nature) - 3 cl	13€

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€	40€
AOC Lustrac Médoc, Château Fourcas Dupré 2022	8€	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€
Champagne Pommery Brut Royal	17€	89€
Blanquette de Limoux 2445		36€
<i>Our Champagnes by the bottle :</i>		
Pommery Apanage Blanc de Blancs		139€
Besserat de Bellefon - Rosé Brut		89€
Laurent-Perrier Cuvée Rosé		135€
Laurent-Perrier Ultra Brut		115€

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



LE FOODING



TO ENJOY



Boutrais Family Oysters (6 9 12)	12€ 18€ 22€
Mixed tasting board <i>selection of aged Bordier cheeses & cured meats</i>	22€
Selection of <i>Maison Bordier</i> aged cheeses	20€
Selection of italian & spanish cured meats	20€
 Carrots with orange, <i>sweet potato purée with peanut butter</i>	14€
 Guacamole, <i>smoked paprika oil & garlic toast fingers</i>	12€
Burrata, tomato coulis & pesto	14€
Croque Monsieur of the Day	14€
Whelks with Garlic & Parsley Emulsion	12€
Langoustines Flambéed with Brastis, <i>Lentils and soy-glazed red cabbage</i>	12€
Spanish Tortilla with Crispy Potatoes <i>Beetroot Ketchup</i>	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€
Chocolate Merveilleux	12€
Strawberry Pavlova	12€
Saint-Malo Rum Baba, vanilla whipped cream	13€
Yaourt Malo	4€
Artisanal ice cream scoop from the farm in Sains (1 2 3) <i>Madagascar vanilla, chocolate, pistachio, strawberry, passion fruit, mango, raspberry and buckwheat</i>	3.5€ 6.5€ 9€

