

Aperitif



GLASS OF CHAMPAGNE BAGNOST ⁽¹¹⁾	15,50 €
GLASS OF CRÉMANT ALICE HARTMANN ⁽¹¹⁾	12,50 €
GLASS OF BERNARD-MASSARD ⁽¹¹⁾	10,00 €
APEROL SPRITZ ⁽¹¹⁾	15,00 €
KIR CRÉMANT ⁽¹¹⁾	10,00 €
KIR ROYAL ⁽¹¹⁾	15,00 €
WHITE WINE KIR ⁽¹¹⁾	8,00 €
WHITE PORTO ⁽¹¹⁾ OR RED ⁽¹¹⁾	6,50 €
RICARD	6,50 €
MARTINI BIANCO ⁽¹¹⁾ , ROSSO ⁽¹¹⁾ OU ROSATO ⁽¹¹⁾	6,50 €
PICON BEER ⁽¹¹⁾	7,00 €
PLUM WINE (JAPANESE PLUM LIQUEUR)	6,50 €
CAMPARI OR CYNAR	7,00 €
VODKA ERISTOFF	7,00 €
VODKA CÎROC CLASSIC, APPLE OR RED FRUITS	11,00 €
VODKA BELUGA NOBLE RUSSIAN	11,00 €
BACARDI CARTA NEGRA (AMBER), CARTA FUEGO (SPICED)	10,00 €
CRODINO	4,50 €
SAFARI, PASSOA	6,50 €
RHUM CAPTAIN MORGAN	10,50 €
COGNAC HENNESSY	10,50 €
ACCOMPANIMENTS (COKE, JUICE, SODA, ROYAL BLISS, FEVER-TREE)	4,00 €
FEVER-TREE	4,50 €



Aperitif



OUR GINS

GIN MONKEY47 : Orange zest, aromatic flower buds	11,50 €
GIN HENDRICKS : Cucumber, juniper berries	11,50 €
GIN MARÉ : Lime, rosemary (Fresh raspberries).....	12,00 €
GIN BOMBAY SAPHIRE : Lemon, juniper berries	11,00 €
GIN PREMIUM PINK GORDON'S : Fresh raspberries	10,00 €

OUR TONICS

Royal Bliss : Citrus fruits & Ylang Ylang, Tonic Water, Pink Aromatic Berry, Bitter Lemon.....	4,00 €
Fever-Tree : Ginger Beer, Tonic Water, Ginger Ale, Aromatic Tonic Water.....	4,50 €

OUR WHISKYS

WILLIAM LAWSON'S	7,00 €
J&B, JOHNNY WALKER OR JACK DANIELS	9,00 €
TALISKER 10 YEARS OLD, SINGLE MALT SCOTCH WHISKY	9,50 €
THE MACALLAN 12 YEARS OLD, SINGLE MALT HIGHLAND SCOTCH WHISKY	12,00 €
OBAN 14 YEARS OLD, SINGLE MALT WHISKY	15,00 €



Cocktails



CLASSIC 14 €

CLASSIC STRAWBERRY, RASPBERRY OR PASSION FRUIT MOJITO : Lime, Fresh Mint, Bacardi and Soda

CAÏPIRINHA, CAÏPIROSKA, CAIPIBLACK : Lime, cane sugar, Cachaça

COSMOPOLITAN : Vodka, Cointreau, cranberry juice

CLASSIC STRAWBERRY, RASPBERRY OR PASSION FRUIT DAIQUIRI : Rum, fruit puree, sugar

CLASSIC MARGARITA, STRAWBERRY, RASPBERRY OR PASSION FRUIT : Tequila, triple sec, fruit puree, sugar

GIN FIZ : Bombay gin, lemon juice, sugar, egg white ⁽²⁾

LONG ISLAND ICED TEA : Vodka, White rum, Gin, Triple sec, Tequila, Diet Coca Cola, lemon juice

SOUR'S AMARETO, WHISKY, RHUM OR SAKÉ : Alcohol, lemon juice, sugar, egg white ⁽²⁾

DARK'N STORMY : Spicy Bacardi, Canada Dry, lemon juice, Tabasco

PINA COLADA : Bacardi, coconut puree, cream, pineapple juice

AKA COCKTAIL 15,50 €

AKA COCKTAIL : Cîroc vodka, fiero Martini, cranberry juice and Champagne

BLACK APPLE : Lime, apple juice, Blue Curaçao, black Vodka and cinnamon

EVA APPLE : Coconut syrup, almond syrup, apple juice, apple liqueur, Cîroc, apple and cinnamon

APPLE MARTINI : Cîroc vodka, apple liqueur, apple juice

SAKE COCKTAIL : Sake Junmai ginjo, fresh ginger, lemon juice, liquid sugar, fresh mint

THE GREEN GARDEN : Fresh basil leaf, cucumber, vodka, lemon juice, liquid sugar

WET ROSY : Fresh orange juice, Cointreau, vodka, ciroc, cranberry juice, rose syrup, lemon juice

VIRGIN 10,50 €

VIRGIN MOJITO CLASSIC : Strawberry, raspberry or passion fruit: Lime, fresh mint, cane sugar, soda

VIRGIN EVA APPLE : Coconut syrup, almond syrup, apple juice, apple and cinnamon

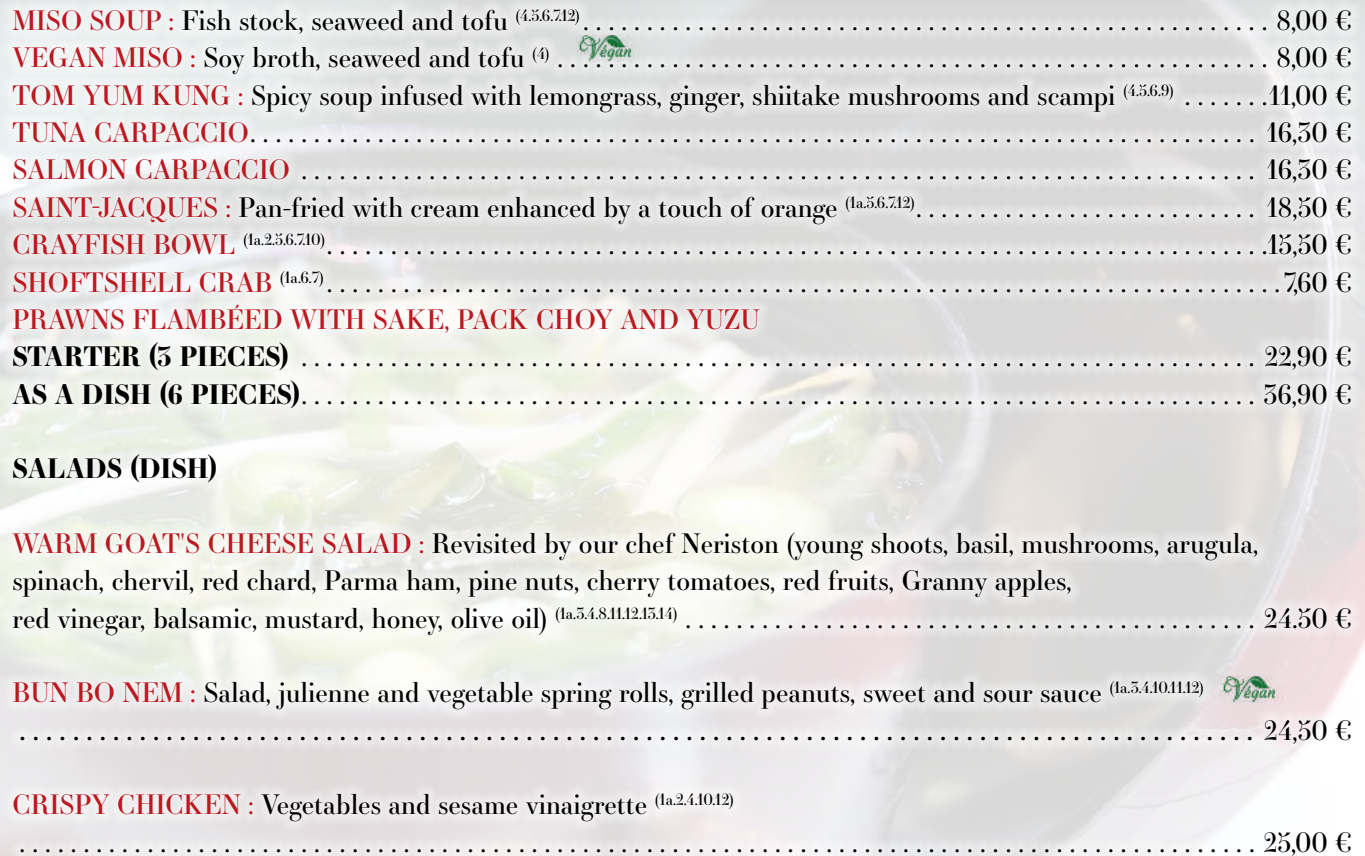
VIRGIN WET ROSY : Fresh orange juice, cranberry juice, rose syrup, lemon juice



VIRGIN COLADA : Coconut puree, cream, pineapple juice

RISING SUN : Orange juice, pineapple juice, grapefruit juice, grenadine

LIMONADE MAISON : Mineral water, lemon, sugar 6 €

Starters



MISO SOUP : Fish stock, seaweed and tofu ^(4.5.6.7.12)	8,00 €
VEGAN MISO : Soy broth, seaweed and tofu ⁽⁴⁾ 	8,00 €
TOM YUM KUNG : Spicy soup infused with lemongrass, ginger, shiitake mushrooms and scampi ^(4.5.6.9)	11,00 €
TUNA CARPACCIO	16,50 €
SALMON CARPACCIO	16,50 €
SAINT-JACQUES : Pan-fried with cream enhanced by a touch of orange ^(1a.5.6.7.12)	18,50 €
CRAYFISH BOWL ^(1a.2.5.6.7.10)	15,50 €
SHOFTSHELL CRAB ^(1a.6.7)	7,60 €
PRAWNS FLAMBÉED WITH SAKE, PACK CHOY AND YUZU	
STARTER (5 PIECES)	22,90 €
AS A DISH (6 PIECES)	56,90 €
SALADS (DISH)	
WARM GOAT'S CHEESE SALAD : Revisited by our chef Neriston (young shoots, basil, mushrooms, arugula, spinach, chervil, red chard, Parma ham, pine nuts, cherry tomatoes, red fruits, Granny apples, red vinegar, balsamic, mustard, honey, olive oil) ^(1a.5.4.8.11.12.15.14)	24,50 €
BUN BO NEM : Salad, julienne and vegetable spring rolls, grilled peanuts, sweet and sour sauce ^(1a.5.4.10.11.12) 	24,50 €
CRISPY CHICKEN : Vegetables and sesame vinaigrette ^(1a.2.4.10.12)	25,00 €

Starters



TO SHARE

AKA FINGER FOOD : yakitori, gyozas, scampi spring rolls and shrimp fritters ^(1a.2.4.5.6.11.12)27,90 €

TEMPURAS

Our tempuras are homemade and freshly prepared

FRESH VEGETABLE TEMPURA ^(1a.2.4) *Vegetarien* 16,80 €

MARINATED SCAMPI TEMPURA ^(1a.2.4.6)19,50 €

TEMPURA MEDLEY (TO SHARE) : Scampi and vegetables ^(1a.2.4.6) 29,90 €

SCAMPI TEMPURAS BY OUR CHEF ANILTON ^(1a.2.6.7.10.11)

Sweet Chilli Japanese Mayonnaise Sauce19,50 €

OUR TARTARS ^(1a.5.10)

TARTARS : Salmon, tuna or sea bream15,60 €

VARIATION OF OUR TARTARS : Salmon, tuna and sea bream
..... 55,80 €

SHRIMP FRITTERS : Sweet and sour sauce ^(1a.2.4.6.11.12) 14,90 €

HOMEMADE SPRING ROLLS OF YOUR CHOICE : Vegetables, scampi, chicken ^(1a.2.5.4.5.6.10.11.12)

2 PIECES 8,50 €

4 PIECES16,50 €

6 PIECES21,50 €

Sushi



JAPANESE STARTERS

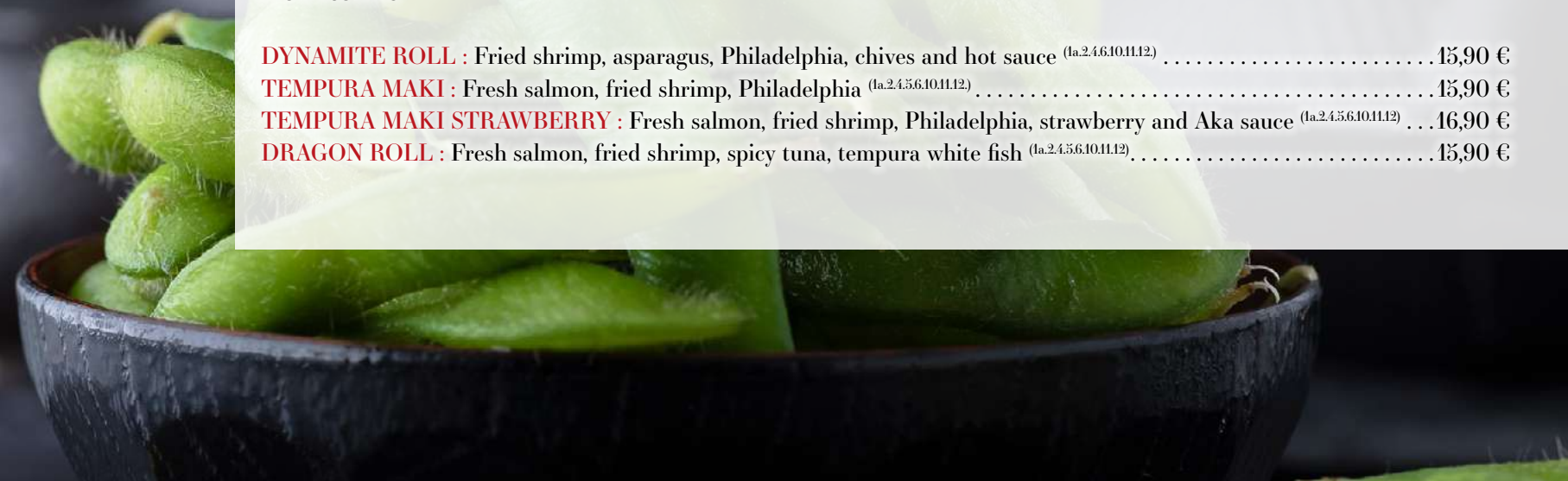
EDAMAME : Soy beans served with pods, steamed ⁽⁴⁾ <i>Vegan</i>	7,70 €
INARIS : Tofu pockets filled with vinegared rice ^(4.11) <i>Vegan</i>	7,90 €
GOMO WAKAME : Seaweed salad seasoned with sesame oil ^(4.10) <i>Vegan</i>	7,90 €
VEGAN GYOZAS : Fried or steamed and pan-fried vegetable dumplings ^(1a.4.9.10) <i>Vegan</i>	15,90 €
CHICKEN GYOZAS : Fried or steamed and pan-fried chicken ravioli ^(1a.2.4.79.10)	15,90 €
YAKITORI : Chicken skewers in Teriyaki sauce ^(1a.4.9.11)	15,90 €
KYURI SUNOMONO : Pickled cucumber salad ^(5.6.10.11.12) <i>Vegan</i>	8,20 €
USSUZUKURI SABA : Mackerel carpaccio, chef sauce ^(4.5.10.11)	15,90 €
OSHIZUSHI (PRESSED SUSHI) : Salmon, Philadelphia and chives ^(4.5.10.11.12)	15,90 €
PAN-FRIED SCALLOPS WITH CREAM AND A TOUCH OF ORANGE ^(1a.3.6.7.12)	18,50 €

FRUIT ROLLS

TROPICAL ROLL : Mango, shrimp and Philadelphia ^(2.4.6.10.11.12)	12,90 €
STRAWBERRY ROLL : Salmon, strawberries and Philadelphia ^(2.4.5.10.11.12)	12,90 €
CARIBBEAN ROLL : Salmon, mango and Philadelphia ^(1a.2.4.5.10.11.12)	12,90 €

HOT ROLLS

DYNAMITE ROLL : Fried shrimp, asparagus, Philadelphia, chives and hot sauce ^(1a.2.4.6.10.11.12)	15,90 €
TEMPURA MAKI : Fresh salmon, fried shrimp, Philadelphia ^(1a.2.4.5.6.10.11.12)	15,90 €
TEMPURA MAKI STRAWBERRY : Fresh salmon, fried shrimp, Philadelphia, strawberry and Aka sauce ^(1a.2.4.5.6.10.11.12) ..	16,90 €
DRAGON ROLL : Fresh salmon, fried shrimp, spicy tuna, tempura white fish ^(1a.2.4.5.6.10.11.12)	15,90 €



Sushi



HOSO MAKI (ROLL) Sheet of Nori (dried seaweed) stuffed with vinegared rice and various ingredients, cut into 8 pieces. The Hosomaki are rolled so that the seaweed is on the outside.


CUCUMBER MAKI ^(10.11) <i>Vegan</i>	11,50 €
TUNA MAKI ^(5.10.11)	14,50 €
SALMON MAKI ^(5.10.11)	15,50 €
BLACK WIDOW : Fried soft crab, avocado & cucumber ^(1a.2.5.6.10.11.12)	14,90 €
UNAGI ROLL : Eel, cucumber and sesame seeds ^(5.4.10.11)	14,90 €
Z-ROLL : Shrimp, mayonnaise and spicy sesame oil ^(6.4.10.11.2)	14,50 €
AKA MAKI : Grilled salmon, shrimp, Japanese mayo, lettuce and cucumber ^(2.4.5.6.10.11)	15,50 €
SAKANA FRY MAKI : Breaded tuna, raw tuna, asparagus, red tobiko, spicy mayonnaise sauce ^(1a.2.5.10.11)	16,50 €
SENSEI MAKI : Tuna, avocado, mint, green salad, tobiko, sesame and asparagus ^(1a.5.10)	16,50 €

URA MAKI (ROLL) Sheet of Nori (dried seaweed) stuffed with vinegared rice and various ingredients, cut into 8 pieces. The Ura Maki are rolled so that the seaweed is inside.

URAMAKI SHAKE : Salmon, ikura, grilled salmon, chives, Japanese sesame mayonnaise, Teriyaki sauce ^(2.5.10.15)	16,00 €
AKA STYLE : Fried shrimp, Philadelphia, avocado, red tobiko, aka sauce ^(1a.5.6.7.10.11.12)	16,50 €
URAMAKI SUGGESTION DU CHEF : Whole fried crab, herring roe, cucumber, avocado, chef's sauce ^(1a.6.10.11)	17,50 €
CALIFORNIA ROLL : Surimi and avocado ^(4.6.10.11.12.2)	15,00 €
PHILADELPHIA ROLL : Smoked salmon, Philadelphia & avocado ^(2.4.5.10.11.12)	15,50 €
LUX ROLL : Fresh salmon, avocado and cucumber ^(4.5.6.11.10)	15,50 €
SPIDER ROLL : Fried shrimp & cucumber ^(1a.2.6.10.12)	15,50 €
AKA LOVER ROLL : Tuna, salmon, Philadelphia & creamy wasabi sauce ^(2.5.10.11.12)	14,50 €
SPICY TUNA MAKI : Tuna & spicy sesame oil ^(2.4.5.10.11)	14,00 €
EBITEM : Fried shrimp, Japanese mayonnaise, cucumber and lettuce ^(1a.2.12.11.10.4.6)	14,50 €
EBI EBI : Spicy tuna, fried shrimp, Philadelphia, garnished with shrimp ^(1a.2.4.5.6.10.11.12)	15,50 €
RAINBOW : California roll topped with salmon, tuna, shrimp and avocado ^(1a.2.4.5.6.10.11)	16,90 €
SPECIAL AKA : Creation of our sushi master ^(1a.2.5.4.5.6.7.8a.9.10.11.12.15.14)	19,00 €

Sushi

TE-MAKI (HAND-ROLL) Sheet of Nori (dried seaweed) stuffed with vinegared rice and various ingredients, rolled into a cone, served individually.

SAKE HAND-ROLL SAUMON ^(5.10.11)	10,80 €
CUCUMBER (KAPPA) HAND-ROLL ^(10.11)	8,80 €
HAND-ROLL FRIED SHRIMP ^(1a.6.10.11)	9,50 €
EEL (UNAGI) HAND-ROLL ^(4.5.10.11)	11,00 €
VEGETARIAN HAND-ROLL : Mango, avocado, cucumber ^(8.10.11) 	8,80 €
CALIFORNIA HAND-ROLL : Surimi and avocado ^(1a.2.6.10.11.12)	9,00 €
TUNA HAND-ROLL ^(5.10.11)	12,50 €
SPICY TUNA HAND-ROLL ^(1a.2.4.5.10.11)	12,50 €
SALMON EGGS (IKURA) HAND-ROLL ^(2.5.10.11)	15,00 €
EBITEN HAND-ROLL : Fried scampi, Japanese mayonnaise, lettuce, cucumber ^(1a.2.4.5.6.10.11.12)	11,50 €

NIGIRI Vinegar rice rolls covered with a slice of raw fish, served by 2 pieces.


SAKE : Salmon ^(5.10.11)	9,80 €
MAGORO : Tuna ^(5.10.11)	10,40 €
MADAI : Sea bream ^(5.10.11)	9,50 €
EBI : Shrimp ^(6.10.11)	9,50 €
TAKO : Octopus ^(7.10.11)	9,50 €
UNAGI : Eel ^(5.10.11)	10,50 €
IKURA : Salmon roe ^(2.5.10.11)	11,50 €
TAMAGO : Omelette ^(1a.2.10.11)	8,00 €
UNI : Sea Urchin Roe ^(6.10.11)	12,00 €
DJYO : Salmon flambé ^(2.4.5.10.11.12)	11,00 €

Sushi

SASHIMI Thin slices of raw fish, cut from the best of the fish fillet. Our Sashimi are served by 5 slices.

SAKE : Salmon ⁽⁵⁾	10,80 €
MAGORO : Tuna ^(5,10,11)	11,50 €
TATAKI MAGORO : Seared Tuna ^(1a,4,5,10)	11,80 €
MADAI : SEA BREAM ⁽⁵⁾	10,00 €
HOKKIGAI : Ear of Venus - Surf clams ⁽⁷⁾	9,80 €
HOTATEGAI : Sea Scallop ⁽⁷⁾	10,50 €
TAKO : Octopus ⁽⁷⁾	10,50 €

COMBOS - VARIOUS COMBINATIONS

VEGETARIAN MAKI COMBO ^(1a,4,10,11)	26,50 €
20 pieces of vegetable and fruit maki 	
SUSHI COMBO ^(1a,5,6,7,4,10,11,12)	56,50 €
Nigiri and Maki assorted : 2 salmon, 2 tuna, 2 sea bream, 1 shrimp, 1 octopus, assortment of 10 maki	
NIGIRI COMBO ^(1a,5,6,7,4,10,11,12)	56,50 €
Varied nigiri: 2 salmon, 2 tuna, 2 sea bream, 2 shrimp, 2 octopus and 2 unagi	
MAKI COMBO ^(1a,5,6,7,4,10,11,12)	56,50 €
Assortment of 24 maki	
SASHIMI COMBO ^(1a,5,6,7,4,10,11,12)	59,50 €
6 tuna, 6 sea bream, 6 salmon, 6 tuna tataki, 2 scallops, accompanied by a bowl of rice	
SUSHI SASHIMI COMBO ^(1a,5,6,7,4,10,11)	59,50 €
Nigiri : 1 tuna, 1 salmon, 1 sea bream, 1 octopus, 1 shrimp / Sashimi : 4 salmon, 4 tuna, 2 scallops and 10 maki	
SUSHI SASHIMI SUPREME ^(1a,5,6,7,4,10,11,12)	46,50 €
Nigiri : 1 tuna, 1 salmon, 1 sea bream, 1 octopus, 1 shrimp / Sashimi : 4 salmon, 4 tuna, 2 scallops and 10 maki, 1 Soft Shell Crab and 2 tempura scampi	

Sushi Special

SPECIAL SASHIMI SUSHI FOR 2 PERSONS (la.2.5.4.5.6.7.8.10.11.12)

Nigiri : 1 tuna, 1 salmon, 1 sea bream, 1 octopus, 1 shrimp / Sashimi : 4 salmon, 4 tuna, 4 scallops, 4 tataki, sea bream tartare, assortment of 20 maki and 12 tempura maki77,50 €

SPECIAL SASHIMI SUSHI FOR 3 PERSONS (la.2.5.4.5.6.7.8.10.11.12)

Nigiri : 1 tuna, 1 salmon, 1 sea bream, 1 octopus, 1 shrimp / Sashimi : 6 salmon, 6 tuna, 6 scallops, 6 tataki, sea bream tartare, assortment of 30 maki and 12 tempura maki116,50 €

SUSHI SASHIMI SPÉCIAL POUR 4 PERSONS (la.2.5.4.5.6.7.8.10.11.12)

Nigiri : 2 Thon, 2 saumon, 2 daurade, 2 poulpe, 2 crevette / Sashimi : 8 saumon, 8 thon, 8 Saint-jacques, 8 tataki, tartare de daurade, assortiment de 40 maki et 24 tempura maki. 148,50 €

TUNA CHIRASHI (L4)

Fresh tuna, avocado and a bowl rice 28,50 €

SALMON CHIRASHI (L4)

Fresh salmon, avocado and a bowl rice27,00 €

SALMON AND TUNA CHIRASHI (L4)

Fresh salmon and tuna, avocado and a bowl rice 28,00 €

Oysters

6 PIECES

12 PIECES

24 PIECES

OYSTERS N°2 (7)

25.50 €

44.50 €

84.00 €

OYSTERS N°5 (7)

19.50 €

56.50 €

68.50 €

Shallot wine vinegar (1l), lemon, mayonnaise, yuzu, butter and bread.

Dishes

OUR WOKS ARE ACCOMPANIED BY BAMI NOODLES (1.2.4.8.9.10.12.14)

SPICY BEEF FILLET WOK (4.6.7.11) 26,50 €

WOK OF SCAMPI, GARLIC, SWEET PEPPERS, TOMATOES AND CORIANDER (6.11.12) 29,50 €

SWEET AND SOUR VEGETABLE WOK (11.12) *Vegetarien* 21,50 €

WOK CHICKEN WITH CASHEW NUTS AND TERIYAKI (1a.4.8d) 24,50 €

CHICKEN WITH GREEN CURRY AND COCONUT MILK, BASMATI RICE (1a.5.6.7) 24,50 €

**SEMI-COOKED TUNA AND CHERRY TOMATO TATIN, SAUTÉED VEGETABLES
AND PEA PUREE** (1a.4.10.2.12.5) 54,50 €

SALMON STEAK, TERIYAKI SAUCE, VEGETABLES AND RISOTTO (7.4.5.11.12) 29,50 €

OCTOPUS SAUTÉED WITH POTATOES (6.7.12) 26,50 €

Octopus, fried potatoes, cherry tomatoes, black pepper, butter, thyme, olive oil

Dishes

RAMENS : Japanese noodles served in their own broth

BEEF TENDERLOIN MARINATED IN GRILLED SESAME, POK CHOY AND SHIITAKE ^(2.4.3.7.9.10.12.14) 27,50 €

**SCAMPI, SPICY SHELLFISH JUICE WITH CORIANDER,
CHINESE CABBAGE AND LEMONGRASS** ^(2.4.3.7.9.10.12.14) 25,50 €

GRILLED VEGETABLES WITH SOYA, TOFU AND SHIITAKE ^(2.4.12)  21,50 €

POKE BOWL : Seasoned sushi rice base

WITH SAUTÉED BEEF TENDERLOIN, CARROT, CORIANDER AND GRILLED SESAME ^(2.4.3.7.9.10.12.14) 27,50 €

WITH FRUITS AND VEGETABLES, SOY TOFU AND GOMO WAKAME ^(2.4.10.12)  21,50 €

AVOCADO SALMON : Edamame, sesame seeds, mango, strawberries ^(2.4.3.7.9.10.12.14) 25,50 €

AND FOR THE CHILDREN...

CHICKEN BREAST OR NUGGETS ^(1a.2.12) 12,00 €

SALMON FILET OR BREADED FISH ^(1a.2.5.6.7.12) 12,50 €

GARNISH OF YOUR CHOICE : Rice, fries, pasta ^(1a.2.12) or vegetables ⁽¹²⁾



Desserts



HOMEMADE CHOCOLATE MOUSSE ^(1a.2.4.12)	11,50 €
HOMEMADE CRÈME BRÛLÉE WITH FLAVORS OF THE MOMENT ^(2.12)	9,50 €
REAL HOMEMADE COFFEE TIRAMISU ^(1a.2.8a.12)	12,50 €
TARTE TATIN, VANILLA ICE CREAM ^(1a.2.5.4.12)	9,50 €
DARK CHOCOLATE FONDANT AND VANILLA ICE CREAM ^(1.2.5.4.12)	12,50 €
MINIATURE SELECTION OF OUR DESSERTS ^(1a.2.5.4.3.7.8a.9.10.11.12.15.14)	15,50 €
OUR ARTISANAL ICE CREAM PER SCOOP	4,00 €
Vanilla ⁽¹²⁾ , strawberry ^(2.12) , chocolate ^(4.12) , matcha green tea ⁽¹²⁾ , mocha ⁽¹²⁾ , ginger ^(2.12)	
OUR ARTISANAL SORBETS PER SCOOP	4,00 €
Raspberry, lemon ⁽¹²⁾ , mango, coconut ⁽¹²⁾ , lychee	
CHOICE OF TWO ICED MOCHIS AND A SCOOP OF LYCHEE SORBET ^(1.5.4.8.10)	10,50 €
Black sesame, green tea, strawberry, mango, coconut, chocolate and pistachio (choice of 2)	

Softs and Beers

SOFTS

ROSPORT CLASSIC 0,25 L	5,50 €
ROSPORT BLUE OU VIVA 0,5 L	5,50 €
ROSPORT BLUE OU VIVA 1 L	7,90 €
COKE, COKE LIGHT, COKE ZERO, FANTA OR SPRITE 0,2 L	4,00 €
FUZE TEA PÊCHE 0,2 L	4,00 €
ROYAL BLISS : Agrumes & Ylang Ylang, Tonic Water, Pink Aromatic Berry, Bitter Lemon.	4,00 €
FEVER-TREE : Tonic Water, Mediterranean, Ginger Beer, Ginger Ale, Aromatic Tonic Water.	4,50 €
FRUIT JUICE 0,2 L	5,50 €
Orange, apple, ACE, banana, tomato, grapefruit, pineapple, apricot	
ARIZONA ICED TEA : 100% natural ingredients, no artificial flavour, colour or preservative	
POMEGRANATE GREEN TEA 0,5 L	6,50 €
GINSENG & HONEY GREEN TEA 0,5 L	6,50 €
BLUEBERRY WHITE TEA 0,5 L	6,50 €
LEMON BLACK TEA 0,5 L	6,50 €

DRAFT BEERS

BOFFERDING ⁽¹⁾ (LUX) 0,5 L	4,00 €
BOFFERDING ⁽¹⁾ (LUX) 0,5 L	7,00 €
KIRIN ⁽¹⁾ (JPN) 0,25 L	4,00 €
KIRIN ⁽¹⁾ (JPN) 0,50 L	7,50 €

BOTTLE

KIRIN ICHIBAN ⁽¹⁾ , SAPPORO ⁽¹⁾ OR ASAHI SILVER ⁽¹⁾ (JPN) 0,55 L	5,50 €
HOEGAARDEN ⁽¹⁾ (B) 0,25 L	5,50 €
CORONA ⁽¹⁾ (MX) 0,55 L	6,00 €
BATTIN FRUITÉE ⁽¹⁾ (L) 0,50 L	5,00 €
BATTIN GAMBRINUS ⁽¹⁾ (L) 0,50 L	5,00 €
CLAUSTHALER SANS ALCOOL ⁽¹⁾ (D) 0,55 L	4,90 €



Hot drinks and digestives

HOT DRINKS

COFFEE.....	5,80 €
EXPRESSO.....	5,80 €
ITALIAN CAPPUCCINO ^(5.12) OR CHANTILLY ^(5.12)	4,50 €
LAIT RUSSE ⁽¹²⁾	4,50 €
EXPRESSO DOUBLE.....	4,60 €
EXPRESSO MACCHIATO.....	4,00 €
HOT CHOCOLATE ^(5.12)	4,20 €
VIENNESE CHOCOLATE ^(5.12)	4,50 €
EXPRESSO CORRETTO.....	4,50 €
BAILEYS COFFEE ⁽¹²⁾	6,50 €
IRISH COFFEE ⁽¹²⁾	10,50 €
JAPANESE IN TEAPOT : Sencha or Genmaicha.....	5,50 €
GESCHWENDNER IN BAG :.....	4,00 €

Black: Darjeeling, Assam / Green: Sencha, Jasmine / Infusion: Chamomile, Fennel, Mint, Verbena / Red: Infusion of red fruits

DIGESTIFS

FERNET BRANCA OR AVERNA.....	6,50 €
LIMONCELLO.....	6,00 €
AMARETTO OR BAILEY'S OR SAMBUCA ⁽¹²⁾	6,50 €
GRAND MARNIER OR COINTREAU.....	6,50 €
GET 27.....	6,50 €
COGNAC OR VIEIL ARMAGNAC VSOP.....	8,00 €
CALVADOS.....	8,00 €
POIRE WILLIAMS, MIRABELLE PLUM OR RASPBERRY.....	8,00 €
VIEILLE PRUNE.....	8,00 €
MARC DE GEWURTZTRAMINER OR DE BOURGOGNE.....	9,00 €
GRAPPA DI BRUNELLO.....	9,00 €
TALISKER 10 ANS, SINGLE MALT SCOTCH WHISKY.....	9,00 €
THE MACALLAN 12 ANS, SINGLE MALT HIGHLAND SCOTCH WHISKY.....	12,00 €
OBAN 14 ANS, SINGLE MALT WHISKY.....	12,00 €
RHUM ZACAPA.....	12,00 €
JÄGERMEISTER.....	7,00 €

Champagnes and Crémants

CHAMPAGNE BAGNOST ⁽¹⁾ 0,75 L	69,50 €
MOËT & CHANDON ⁽¹⁾ 0,75 L	110,00 €
MOËT & CHANDON ROSÉ ⁽¹⁾ 0,75L	128,00€
CRÉMANT ALICE HARTMANN ⁽¹⁾ 0,75 L	65,00 €
CRÉMANT BERNARD-MASSARD, CUVÉE DE L'ÉCUSSON ⁽¹⁾ 0,75 L	44,50 €

Rosé wines

	GLASS	BOTTLE
LUXEMBOURG		
BERNARD-MASSARD, PINOT NOIR ROSÉ ⁽¹⁾	7,20 €	54,50 €
PROVENCE		
CÔTE DE PROVENCE, JAS D'ESCLANS, CRU CLASSÉ, ORGANIC ⁽¹⁾		56,00 €
CÔTE DE PROVENCE, DOMAINE LOLICÉ ⁽¹⁾	7,00 €	54,50 €
BANDOL, CHÂTEAU PIBARNON ⁽¹⁾		54,50 €



White Wines

	GLASS	BOTTLE
LUXEMBOURG		
DOMAINE THILL		
GRAND 1ER CRU PINOT GRIS ⁽¹⁾	7,80 €	37,00 €
GRAND 1ER CRU AUXERROIS ⁽¹⁾	6,50 €	29,50 €
RIESLING	7,80 €	37,00 €
CHARDONNAY		
PETITE FLEUR DES ROCHERS	8,20€	38,50€
DOMAINE ET TRADITION		
CLOS DES ROCHERS, RIESLING ⁽¹⁾		38,50 €
GEWÜRTZTRAMINER ⁽¹⁾		38,50 €
DOMAINE KRIER		
GRAND 1ER CRU, RIESLING ⁽¹⁾	7,00 €	34,00 €
DOMAINE ABY DUHR		
RIESLING PARADAÏS, CHÂTEAU PAUQUÉ VIEILLE VIGNE ⁽¹⁾	9,80 €	49,00 €
« LES FOSSILES », CHÂTEAU PAUQUÉ ⁽¹⁾		31,50 €
AUSTRIA		
CHARDONNAY SELECTION CLASSIC WIENINGER ⁽¹⁾	8,50 €	38,50 €
CHARDONNAY SELECT WIENINGER ⁽¹⁾		39,50 €
DOMAINE JURTSCHITSCH GRÜNER VELTLINER TERRASSEN		38,50 €



White Wines

	GLASS	BOTTLE
SPAIN		
CHARDONNAY, CASTILLO DE ENERIZ ⁽¹⁾		56,00 €
FRANCE		
LA VALÉE DE LA LOIRE		
SANCERRE BLANC, PASCAL JOLIVET ⁽¹⁾		52,50 €
SANCERRE BLANC, PASCAL JOLIVET ½ BOTTLE ⁽¹⁾		27,50 €
POUILLY FUMÉ, PASCAL JOLIVET ⁽¹⁾		52,50 €
LA BOURGOGNE		
CHARDONNAY, MAISON FAIVELAY	8,20 €	59,50 €
CHABLIS, MAISON HAMELIN ⁽¹⁾	9,60 €	45,50 €
CHASSAGNE MONTRACHET VILLAGE. JEAN MARC PILLOT		98,00 €
LE BORDELAIS ET BERGERAC		
CHÂTEAU BELINGARD, REXUE MONBAZILLAC ⁽¹⁾	8,00 €	59,00 €
PORTUGAL		
LELLO DOURO	6,50 €	29,50 €
ITALY		
CHARDONNAY TENUTA CARPARZO	6,50 €	29,50 €

Vins Rouges

	GLASS	BOTTLE
LUXEMBOURG		
CLOS DES ROCHERS, PINOT NOIR BARREL-AGED ⁽¹¹⁾		58,00 €
PINOT NOIR PETITE FLEUR DES ROCHERS ⁽¹¹⁾	9,00 €	45,50 €
VALLÉE DE LA LOIRE		
DOMAINE DU BEL AIR CUVÉE JOUR DE SOIF		56,50 €
SANCERRE ROUGE, PASCAL JOLIVET, ½ BOTTLE ⁽¹¹⁾		54,00 €
BOURGOGNE		
PINOT NOIR DOMAINE FAIVELAY ⁽¹¹⁾	8,80 €	45,50 €
VALLÉE DU RHÔNE		
CÔTES DU RHÔNE VILLAGES CAIRANNE DOMAINE GROSSET ⁽¹¹⁾	7,00 €	54,00 €
CROZES HERMITAGE DOMAINE DU COLOMBIER ⁽¹¹⁾		49,50 €
BORDELAIS		
HAUT MÉDOC, CHÂTEAU FONTESTEAU, CRU BOURGEOIS ⁽¹¹⁾		52,00 €
HAUT MÉDOC, CHÂTEAU FONTESTEAU, CRU BOURGEOIS ⁽¹¹⁾ ½ BOTTLE		29,00 €
LALANDE DE POMEROL, CHÂTEAU DE LA COMMANDERIE ⁽¹¹⁾		51,00 €
ITALY		
CHIANTI CLASSICO BORGO SCOPETO ⁽¹¹⁾		57,50 €
MONTEPULCIANO D'ABRUZZO FILO ⁽¹¹⁾	5,50 €	26,00 €
SPAIN		
CASTILLO VALMADRID CRIANZA ⁽¹¹⁾		56,00 €
CHILI		
CABERNET SAUVIGNON ALPACA ⁽¹¹⁾	6,50 €	29,50 €
ARGENTINA		
CABERNET SAUVIGNON ALAMEDA DEL SOL		55,50 €

Sakés

	4 CL	16 CL	BOTTLE
Our Japanese sakes result from a fermentation of rice. They go perfectly with our sushi.			
HOUSE SELECTION	5,50 €	15,50 €	
14,5°, dry sake, drink hot or cold			
GINREI JUNMAI GINJO 720 ML	4,80 €	14,50 €	55,00 €
16°, fruity and refreshing, served cold			
TOSATSURU 720 ML	4,00 €	12,00 €	49,00 €
15°, traditional sake, round in the mouth, can be served hot or cold			
SHIRAKAWAGO SASANIGORI 500 ML	6,00 €	17,50 €	54,00 €
15°, dry sake, this unfiltered sake is best served hot			
KOME SHOCHU KUMA 700 ML	4,50 €	15,50 €	52,00 €
35°, excellent digestive made from rice, can be enjoyed iced			
HAKUTSURU BOTTLED 50 CL			19,50 €
14°, draft sake, served cold			



Allergens

NUMBERED LIST OF 14 FOOD ALLERGENS

- (1) GLUTEN
- (2) EGG
- (3) PEANUTS
- (4) SOYA
- (5) FISH
- (6) SHELLFISH
- (7) MOLLUSCS
- (8) FRUIT WITH SHELLS
- (9) CELERY
- (10) SESAME
- (11) SULPHITES
- (12) LACTOSE
- (13) LUPINE
- (14) MUSTARD

1. GLUTEN

A : WHEAT - B : RYE - C : BARLEY - D : OATS - E : SPELLED - F : KHOROSAN WHEAT (KAMUT)

8. NUTS

A : ALMONDS - B : HAZELNUTS - C : WALNUTS - D : CASHEWS - E : PECANS
F : BRAZIL NUTS - G : PISTACHIOS - H : MACADAMIA NUTS