



The Paris Club classics

- Moi Lolita - 9
Clairin, Raspberry, Strawberry
- Sloppy Moe's Mojito - 10
Paxtron Vario Rum, Pomegranate, Mint
- Paris Club Spritz - 12
Home made French Aperitif liqueur
Cremant Rosé Soda
- Pineapple Express - 13
Plantation Pineapple, Passionfruit
Hibiskus

Club Experimental

- Gimlet de Maman - 11
Saffron Gin, Rosemary, Pear
- Pandan Daiquiri - 12
Rum, Lime, Pandan leaves
- Belle Frambrosie - 12
Gin, Raspberry, Lime
- French Whisky Sour - 15
Eodu Whiskey, Sugar, Lemon

French Gin & Tonics

- served with French Archibald Tonic
- Citadelle - 8.50
- Citadelle Old Tom - 9.50
- Thompson's - 11
- G'vin Floraison - 11
- G'vin Douzison - 10
- Magellan blue Gin - 9.50
- Ungava Canadian - 9.50
- Mistral Pink Gin - 11
- Citadelle Reserve - 11

Au Verre

Laurent Perrier „La Cuveé“
0.1L - 14 / 0.75L - 85

Blanc

- 2018 „La Circulade“ - D. de Bassac Pays DOC
0.125L - 6 / 0.75L - 35
- 2016 L. Moreau Chardonnay Bourgogne
0.125L - 8 / 0.75L - 47

Rouge

- 2018 Cotes du Rhône „selection“ Saint Cosme
0.125L - 7 / 0.75L - 41
- 2017 Leiner „Fusion“ Pfalz
0.125L - 6 / 0.75L - 34

Rosé

- 2019 Duo des Plages Languedoc
0.125L - 6 / 0.75L - 32

Bar food

- bis 22:00 / until 22:00
- „Vintage“ Sardines - 18
- Bouf Plumé - 13.50
- Les Tartares 200g with french fries
„Du chef“ - 23
- „Campagnard“ - 25
- „Fromage“ - 25
- Charcuterie - 11.50
- Fromages
- 3 Types - 15.00
- 6 Types - 21.00
- Kettle Chips - 4
40gr