



TO DRINK

BEERS

BOTTLES

Stella Artois	10
Corona	10
Corona Sunbrew (non alcoholic)	9
Labatt 50 (710 mL)	14
Cider/Rosé Lacroix (473 mL)	10/12

DRAFT

16 OZ

PITCHER

Labatt 50, Blond	8	27
Archibald Chipie, Red	9	29
Goose Island, IPA	9	29
Stella Artois, Blond	9	29
Hoegaarden, White	9	29
Archibald Belle Mer, IPA	9	29

MOCKTAILS

Virgin Unicorn Basil Smash Non alcoholic Gin NOA, basil, unicorn syrup, lemon	12
Virgin Bacon Bloody Caesar Clamato, tabasco, Worcestershire, pepper, steak spices, bacon	10
Virgin Christmas Mojito Mint, sugar, lime, strawberry, litchi, soda	10
Virgin Amaretto Sour Non alcoholic Amaretto NOA, lime juice, simple syrup, egg white	12

COCKTAILS

Clear Sangria White wine, Peach Schnapps, gingerale, strawberry, litchi, orange, mint	14/39
Unicorn Basil Smash Empress gin, basil, unicorn syrup, lemon	15
Pisco Sour Pisco El Gobernador de Torres, lime juice, sugar, egg white, bitters	14
Christmas Mojito Havana rum, mint, sugar, lime, strawberry, litchi, soda	14
Mai Tai Diplomatico rum, Havana rum, Cointreau, orgeat syrup, lime, egg white, bitters	14
Old Fashioned Bêtise Buffalo Trace, Glenmorangie, sugar, Chambord, Orange bitters	16
Bacon Bloody Caesar Belvedere vodka, Clamato, tabasco, Worcestershire, pepper, steak spices, bacon	16
Bêtise-O-Tea Remy Martin VSOP, peach iced tea, lemon juice	15
Belle de bulles Belle de Brillet, lemon juice, Fiol Prosecco, soda	16
Gin Melon Empress Gin, Cointreau, lime juice, Water Melon Red Bull, soda	15
Cocktail of the moment Bartender's inspiration	MP
Red Bull	6
- Red Bull Energy Drink	
- Red Bull No Sugar	
- Red Bull Red Edition Water Melon	



TO DRINK

WHITE

	<u>GLASS</u>	<u>BTL</u>
Sebastiani Sonoma Country California, Chardonnay	13	54
Villa Maria Sauvignon Blanc New Zeland, Marlborough	13	54
Herdade Do Peso Sossego White * Portugal, Alentejo		58
Meinklang Kontakt (Orange) Austria, Burgenland		65
Joseph Mellot Sancerre France, Vallée de la Loire		69
Acrobat Pinot Gris * United States, Oregon	15	70
Château de Maligny Chablis France, Bourgogne	16	75
Joseph Drouhin Chablis France, Bourgogne		85

BUBBLES

Fiol Prosecco Italie, Vénétie	12/49
Chandon Garden Spritz Argentine, Mendoza	16/75
Moët & Chandon Impérial Brut Champagne, France	200
Veuve Clicquot Brut Champagne, France	220
Moët & Chandon Rosé Champagne, France	240
Veuve Cliquot Rich Champagne, France	240
Dom Pérignon Brut Champagne, France	600

RED

	<u>GLASS</u>	<u>BTL</u>
Sebastiani Cabernet-Sauvignon United States, California	14	56
Ijalba Rioja Reserva Spain, Vallée de L'Ebre (Bio)	15	58
Nipozzano Riserva Chianti Rufina Italy, Toscana		59
Herdade Do Peso Sossego Red * Portugal, Alentejo		60
Acrobat Pinot Noir * United State, Oregon	16	75
Osoyoos Larose Pétales d'Osoyoos Canada, British Columbia		85
Beni di Batasiolo Barolo Italy, Piémont		85
Famiglia Pasqua Amarone della Valpolicella Italy, Vénétie		99
Beni di Batasiolo Barolo Bussia Vigneto Bofani* Italy, Piémont 2010		187

ROSÉ

Pétale de Rose France, Provence	13	54
Miraval France, Provence		60

*Private Import



TO EAT

Fresh Oysters (6) Mignonette, lemon	18	Chorizo Mac n cheese Chorizo, green oignons, béchamel sauce, aged cheddar	19
Chef's salad 🍴 Mesclun, cucumbers, tomatoes, sesame and miso dressing	10	Lobster Mac 'n' cheese Lobster, bisque, béchamel sauce, aged cheddar, green onions	34
Truffle Parmesan Edamames 🍴 Parmesan, fleur de sel, fried oignons, paprika	13	Sui Mai Pork, shrimp, scallop, truffle paste	14
Fried Cauliflower 🍴 Marinated cauliflowers, tempura, garlic mayo, spicy sauce	17	Lamb Dumplings (6) Lamb, ginger, yuzu teriyaki sauce	18
Pan fried veggies 🍴 Seasonal veggies, garlic sweet chili sauce	12	Peking Duck breast Honey, soya, ginger, garlic, cucumber and leek	22/38
French fries 🍴 Served with spicy mayo Extra truffle oil & parmesan cheese +4\$	9	Grilled Octopus Edamame purée, unagi sauce, wakame salad and pickled carrot	34
Oyster Mushrooms Gratin 🍴 Oyster mushrooms, fingerling potatoes, aged cheddar, leeks	18	Curry and Coco Scallops Hokkaido scallop, yellow curry, coconut cream, hazelnut, mashed sweet potatoes	24
Shrimps Ceviche Argentinian shrimps, lime, ginger beer, mint, mango, coconut cream	19	Steak Fries Stirloin 14oz, fries and demi glace sauce	45
Crabe bites (4) Snow crab, pollock, cheddar, green and red onions, spicy mayo, wonton chips	16		
Bêtise Salmon tartar Fresh salmon, rice krispies, tomatoes, tobiko, green onions, spicy mayo, avocado, yuzu teriyaki sauce, served with wonton chips	24		
Beef Tartar Beef, honey mustard, green onions, fried onions, spicy sauce, olive oil, capres and pickles	24		
Tuna Tataki Sesame-crust Ahi tuna, lemon coriander wasabi mayo, crushed wasabi chickpeas	24		

TO SHARE

Grilled Lamb Rack Steak spices, Madras curry and sautéed vegetables, mashed sweet potatoes	45/88
Seafood Platter 6 Fresh Oysters Grilled Octopus Salmon Tartar Crab Bites Tuna Tataki	110



DESSERT

Churros	10
Salted butter caramel	
Fried Pecan Pie	12
Vanilla Ice cream, salted caramel	
Crème brûlée of the day	10

DIGESTIVE & COFFEES

Espresso	5	Southern Comfort	8
Americano	5	Goldschlager	8
Café latté	6	Amarula	8
Capuccino	6	Baileys	8
Hot shot	6	Tia Maria	8
Brazilian Coffee	12	Frangelico	8
Spanish Coffee	12	Limoncello	8
Irish Coffee	12	Sambuca Ramazzotti	8
Dr.McGillicuddy Butterscotch coffee	12	Poli Bassano Del Grappa	9
		Grand Marnier	10

****S'il vous plaît, nous faire part de vos restrictions ou allergies alimentaires // Please, notify us of any dietary restrictions or allergies****