

WINES



WHITE

	Glass (15cl)	Bottle (75cl)
Le blanc d'Alain Brumont, 2022	6,50€	26€
Château Haut-Meyreau, "Les fleurs du mal", AOC Entre-deux-mers, 2022	7€	32€
Dada de Rouillac, Pessac Léognan, 2020, Famille Cisneros	8€	35€
Les truffières de Thieuley, Chardonnay, 2020	8€	35€

ROSÉS

	Glass (15cl)	Bottle (75cl)
Provence, AOC Côtes de Provence, Domaine Estandon, Cuvée héritage, 2023	7€	32€

RED

	Glass (15cl)	Bottle (75cl)
Le pinot noir de Bouscassé, Alain Brumont, VDF, 2020	6€	24€
Château de Rouillac, Maison Cisneros AOC, Pessac-Léognan, 2014	7€	35€
Les truffières de Thieuley, Syrah, vin de France, 2020	7€	35€
Château Haut Chaigneau, Lalande de Pomerol, Vignobles Chatonnet - Pascal Chatonnet, 2016		36€

CHAMPAGNES

	Glass	Bottle (75cl)
Champagne of Maison Cisneros	10€	55€

DRINKS

WATER

	50cl	1L
Abatilles still water	-	6€
Abatilles sparkling water	4€	6€

BEERS

	25cl	50cl
Blonde	4€	6€
IPA	5€	7€

SOFTS

	25cl	33cl
Coca-cola (rouge ou zéro)	-	4,50€
Orangina	4€.	-
Fuzetea	4€	-
Fever tree	4€	-

LEMONADE

	33cl
Lemonade FIZZ Organic	4€

FRUITS JUICES - ALAIN MILLAT

	33cl
Williams Pear Nectar	6€
Orange	6€
Reinette apple	6€
Pink grapefruit	6€
Apricot Nectar	6€
Red tomato	6€

MONIN SIROP WITH WATER OR LEMONADE

Lemon	2,50€
Strawberry	2,50€
Peach	2,50€
Grenadine	2,50€
Mint	2,50€
Orgeat	2,50€

HOT DRINKS

COFFEE AND TEA

Espresso coffee (Regus coffee) - (decaf available)	2€
Long coffee	2€
Double espresso	2,50€
« Damman » tea, herbal tea	3,50€



THE SEA

6 OYSTERS AND A GLASS OF WINE - 15,00€

HUÎTRES N₄

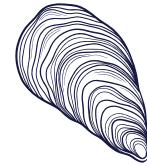
The 6 : 12,00€

The 12 : 21,00€

HUÎTRES N₃

The 6 : 13,00€

The 12 : 22,00€



ASSIETTE DE CAPUCINE -

24,00€

6 oysters

Bunch of organic shrimps

Whelks cooked à la
provençale

ASSIETTE D'AGATHE

- 24,00€

6 oysters

Bunch of organic shrimps

My grandmother's terrine, pork and
Espelette pepper

ASSIETTE DU GRAND-PÈRE

- 50,00€

12 oysters

Bunch of organic shrimps

Whelks cooked à la provençale

My grandmother's terrine

A bottle of Little Dada white, 2022

BUNCH OF ORGANIC SHRIMPS - 10,00€

WHELKS COOKED À LA PROVENÇALE - 9,00€

MACKEREL TERRINE WITH DILL AND ORGANIC HERBS

- 11,00€

MONKFISH LIVER TERRINE WITH ORGANIC FRENCH

OLIVE OIL AND TOASTED BREADCRUMBS - 11,00€

THE EARTH

TERRINE OF PORK - 8,50€

Pork and Espelette pepper

CHEESSE BOARD - 20,00€

Assortment of cheeses chosen by our
cheesemonger

COCHONAILLE BOARD - 20,00€

Chorizo, sausage, bigorre black pork
sausage, pork terrine



MIXED BOARD - 22,00€

A clever combination of cheese and
charcuterie platter



TO SHARE... OR NOT !

BROAD BEAN AND CHICKPEA HUMMUS, OLIVE OIL, SUMAC, PRESERVED LEMON	8,00€
BURRATA, WILD GARLIC PESTO, PINE NUTS, SUNFLOWER SEEDS, COCKTAIL TOMATOES	18,00€
CROQUE DE LA CABANE, HAM, COMTÉ CHEESE, SALAD, MUSTARD PICKLES	18,00€
CAESAR SALAD CHICKEN, HARD-BOILED EGG, TOMATO, OLIVES, ROMAINE, CROUTONS, PARMESAN CHEESE	20,00€

SIDE

SALAD	3,00€
-------	-------

SWEETS

CHOCOLATE MOUSSE WITH SEMI-SALTED BUTTER CARAMEL	7,00€
CUP OF FRESH STRAWBERRIES, WHIPPED CREAM AND ALMONDS	7,00€



BORDEAUX - SAINT-EMILION - CAP-FERRET

7 RUE RODE - PLACE DU MARCHÉ DES CHARTRONS -
33000 BORDEAUX

06.50.78.62.82