Our wines - 15cl / 75cl

Champagne

Deutz brut classic 17€/ 75€

Deutz brut rosé 19€/ 90€

Billecart Salmon Rosé 30€/ 125€

Krug Grande Cuvée 45€/ 360€

Perrier-Jouët Belle Epoque Brut 2014 45€/ 225€

White wines

Les Hauts de Smith, Pessac-Léognan 2020 14€/ 65€

Château Carbonnieux, Pessac-Léognan 2020 19€/ 95€

Château Smith Haut Lafitte, Pessac-Léognan 2017 45€/ 220€

Red wines

Les Hauts de Smith, Pessac-Léognan 2019 14€/ 65€

Château Biac, Cadillac 2013 14€/ 80€

Château Latour Martillac, Pessac-Léognan 2017 19€/ 95€

Château Smith Haut Lafitte, Pessac-Léognan 2014 38€/ 185€

Sweet wines

Lieutenant de Sigalas, Sauternes 2017 12€/ 55€

Our aperitives

Ice Cider *Rhône Alpes* 15cl

Apple des Cîmes- La Pomme Rôtie 21€

Pineaux Des Charentes 6cl

Beaulon white 1982 or red 1985 15€

Bourgoin white 15€

Drouet white 1989 17€

Domaine du Chêne white Merlot white 18€

Domaine du Chêne Red Merlot Red 18€

Domaine du Chêne Extra Old 25€

Bourgoin 1979 50€

Vermouths 6cl

Vermouth L’Elixir De La Dame red, white 12€

Vermouth Red Léonce Maury 10€

Vermouth Red Léonce Malbec 10€

Vermut Di Torino Bianco, Rosso 10€

Vermut Carpano Antica Formula Rosso 10€

Noilly Prat 10€

Aperitives Cocktails 15cl

Champagne Spritz: *Apérol, Campari or Must Bitter* 16€

Kir *Blackcurrant, Peach, Blackberry or Cherry* 14€

Kir Royal *Blackcurrant, Peach, Blackberry or Cherry* 18€

Americano 14€

Aniseed 4cl

Pastis Henri Bardouin 10€

Pastis Château des Creissauds XO 6ans 19€

Absinthe 18€

Aperitives Drinks 6cl

Apérol, Must Bitter or Campari 10€

Byrrh Grand Quinquina 10€

Lillet white or red 10€

Lillet white Grande Réserve 2012 15€

Gentiane des Chartreux 11€

Fortified wine with Armagnac Château Léberon Colombard 16€

Fortified wine with Armagnac Château Léberon Merlot 16€

Our Gin Tonic

Gin to choose – 4cl

Avem 17€

GinCab 17€

Avem Corvus 17€

Dîplome dry 17€

Balbine Season Edition 17€

Balbine Hibiscus 17€

Balbine Old Tom 17€

Résidence 17€

Fisher 17€

Hendrick’s 17€

Più Cinque 17€

Tanqueray Ten 17€

Oli’Gin 17€

Sipsmith 17€

Sorgin Yellow Gin 17€

Brana Piment d’Espelette 17€

Bombay Sapphire Murcian Edition 18€

G’Vine Nouaison Réserve 18€

Monkey 47 18€

Nolet’s 19€

Gin N44 19€

Tonic to choose

Schweppes - Fever Tree classic - Fever Tree Mediterranean -

Fever Tree Elderflower - Fentiman’s - Archibald -

Our local organic beers

Mascaret Lager 9€

La P’tite Martial Blonde Safranée 9€

La P’tite Martial Ambrée 9€

PIP White 9€

Brasserie du Cabestan White and Dark 9€

Burdigala IPA 9€

Burdigala Triple 9€

Burdigala Stout 9€

Burdigala Barley Wine 10€

Our classic cocktails – 15cl

Here is our selection of classic cocktails but feel free to ask us any other classic. We’ll happy to prepare it !

Bloody Caesar 17€

*Spicy, Iodine, Savoury*

OliVodka, Homemade Clamato, Spices,

Lime Juice, Pickle Juice

Tampico 17€

*Acidulous, Fresh, Slightly Bitter*

Campari, Cointreau, Lime Juice, Tonic Fever Tree Elderflower

New-York Sour 19€

*Fresh, Savoury, Elegant*

Whisky Woodford Reserve, Lemon Juice, Vanilla Syrup,

Wine Les Hauts de Smith Red

El Presidente 18€

*Complex, Fruity, Rich*

Rhum Eminente 3ans , Noilly Prat, Vermouth Leonce Malbec,

Vermouth Elixir de la Dame White, Dry Curaçao Ferrand, Grenadine, Angostura Bitter

French Martini 17€

*Exotic, Fruity, Sweet*

*Vodka Le Philtre, Pineapple Juice, Chambord Liqueur*

Rose Cocktail 17€

*Subtl, Slightly Bitter*

*Kirsh*, Noilly Prat, Grenadine syrup

Cognac Blue Blazer 19€

*Hot, Strong*

*Cognac Tesseron Composition,* Vainilla Syrup

20th Century Cocktail 17€

*Greedy, Acidulous*

*Gin Balbine Winter Edition, Crème de Cacao blanc*,

White Lillet, Lemon Juice

French Paradox’s unforgettables – 15cl

Tailored Cocktail 15€-20€

*Tell us what you like and we’ll do a spécial and unique cocktail just for you ! It’s our spéciality !*

*We can also make any classic cocktail you would like to have.*

*Just ask us !*

Cocktail des Sources 15€

*Light, almond taste*

Red Lillet, Amaretto, Red Grape Juice , Champagne

Cœur des Sources 16€

*Acidulous, fruity, light*

Patxaran Egiazki, Thyme Liqueur, White Lillet,

Verjuice Bourgoin, Champagne

Blanche des Vignes 18€

*Fresh, Floral, Slightly Bitter*

Blanche d’Armagnac Dartigalongue, Rose Water,

Gentiane des Chartreux, Sugar, Champagne

Ultima Palabra 19€

*Fresh, Herbal, Complex*

*Mezcal Rey Zapoteco Joven*, Green Chartreuse,

Pineapple juice,Luxardo Maraschino, Lime juice

Vesper bordelais 20€

*Strong, Dry, Fine*

Vodka Nadé, Gin Balbine, White Lillet Grande Réserve

La Piña Distinguée 19€

*Exotic, Fruity*

Cachaça Magnifica Tradicional, Homemade Pineapple Shrubb, Homemade Cristal coco, Sour Cream

Vieux Carré (Cask Aged) 19€

*Strong, Bitter, Slightly Herbal*

Woodford Rye Whisky, Cognac Tesseron Composition, l’Elixir   
de la Dame Red Vermouth, Bénédictine, Angostura Bitter, Peychaud’s Bitter

Negroni des Vignes (Cask Aged) 20€

*Smooth, Bitter, Smoky*

GinCab, Vermouth Di Torino Rosso, Homemade Merlot-Pine Liqueur, Cynar, Rose Water

Mocktails – 20cl

Tailored Cocktail 13€

*Try our tailored soft cocktail ! Just tell us the flavours you like and we’ll create a special drink just for you !*

Creation cocktails – 15cl

*This part of the menu is the more creative.*

*The theme of this part is based on the pastry gastronomy.*

*All of these represent a classic dessert and is greedy but not heavy.*

*We didn’t write all the ingredients to make you surprised.*

*Feel free to tell us any allergy or food restriction.*

*Ask us if you have any question !*

Merengue en Méditerrannée 19€

As fancy as a lemon pie with mediterranean flavours

*Fresh, Fruity,* *Acidulous*

*Spirits base : OliVodka/ Limoncello/ Italicus*

Ti-marc-isu… 18€

*Like the Nonna’s Tiramisu but local and just a little bit stronger*

*Greedy, Creamy*

*Spirits base : Marc de Raisin Brana/ Homemade Cofee Liqueur*

Tatin 2 .0 18€

A Tarte Tatin like you’ve never seen!

*Acidulous, Greedy, Fruity*

*Spirits base:  Calvados Dupont Hors d’âge/ Ice Cider Apple Cîmes*

Suzette, mon amour 19€

The famous crèpe suzette all elegant

*Back to Child Hood, Creamy*

*Spirits base : Rhum El Pasador de Oro Passion/ Grand Marnier/ Homemade Advocaat.*

Nuage de Forêt Noire 17€

*Acidulous, Creamy*

*A Forêt Noire in light version but keeping its essence*

*Spirits base : Sloe Gin Monkey 47/ Kirsh infused chocolate*

Se fendre la poire 18€

*A traditional Tarte Bourdaloue in aperitif version*

*Fruity, light, surprising, almond taste*

*Spirits base : Eau de vie de poire Manguin*

Café bien accompagné 20€

A mix between a café Gourmand and the classic Espresso Martini

*Slightly bitter, unstructured, fancy*

*Spirit base : Fine de Bordeaux Ô Chartrons, Homemade coffee liqueur, Homemades Pastry liqueurs*

Cold Drinks

Perrier – 33cl 7€

Coca-Cola, Coca-Cola Zéro – 33cl 7€

Schweppes Tonic – 33cl 7€

Orangina – 25cl 7€

Artisanale Limonade Mascaret – 33cl 7€

Limonata Original Bio – 20cl 7€

Bitter Original Bio Cortesino 7€

Fresh Fruit Juice – 25cl 8€

Fever Tree – 20cl 7€

*Ginger Ale, Ginger Beer, Tonic Water, Tonic Mediterranean,   
Tonic Elderflower*

Fruit juices « Alain Millat » – 33cl

Tomato juice, pineapple or apple 8€

Apricot, raspberry, pear, strawberry or peach nectar 8€

Organics sparkling infused fruit juices « Unaju » – 20cl

Strawberry-basil, lemon-verbena or peach-lemon balm 8€

Hot Drinks

Espresso 6€

Espresso Décaféiné 6€

Double espresso 8€

Cappuccino 8€

Latte 8€

Hot Chocolate 11€

Irish coffee 20€

Our teas Mariage Frères 9€

Green teas

Thé Fuji Yama, *Green tea from Japan*

Thé Jasmin Mandarin, *Green tea and tender flowers of jasmine*

Thé Casablanca, Mint *tea and bergamot*

Thé à l’Opéra, *Green tea fruity and vanilla*

Thé sur le Nil, *Green tea fruity and zesty*

Black teas

Thé Marco Polo, *Black tea scented and fruity*

Thé French Breakfast, *Smooth taste, both chocolate and malted*

Thé Darjeeling, Himalaya et Inde, *Scented and creamy reminded muscat taste*

Thé Orange Pekoe Ceylan, *Excellent garden tea*

Thé Earl Grey Impérial, *Darjeeling flavoured with bergamot*

Thé Empereur Chen Nung, *Black tea smoky and well balanced*

Thé Sultane, Black tea full-bodied

Rooibos

Vanille Bourbon, *Red tea without theine, Rooibos*

Rouge Métis, *Red tea fruity and floral without theine, Rooibos*

Herbal teas 9€

Herbal teas Mariage Frères

Mentha Piperata, *Herbal tea Peppermint*

Camomilla, *Herbal tea wild Chamomile*

Tilia Argentea, *Herbal tea Silver basswood*

Dream Tea, *Herbal tea smooth*

Verbena Citrodora Bio*, Herbal tea lemon verbena*

Infusion Caudalie

*The famous red vine, Cinnamon, blueberry, red vine, orange peel and blueberry.*