

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€
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Our aperitives

Ice Cider <i>Rhône Alpes</i>	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: <i>Apérol, Campari or Must Bitter</i>	16€
Kir <i>Blackcurrant, Peach, Blackberry or Cherry</i>	14€
Kir Royal <i>Blackcurrant, Peach, Blackberry or Cherry</i>	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€
Diplome 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 Shrub, 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 Méditerranée 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 crêpe 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€
<i>Ginger Ale, Ginger Beer, Tonic Water, Tonic Mediterranean, Tonic Elderflower</i>	
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.