



TO BE SHARED

Croquetas € 12
cured ham from the Ardennes region & grilled lime

Housemade tarama € 15
pickled green apple, celery leaf oil & buckwheat chips

Heirloom tomatoes & mozzarella € 12
pomegranate molasses & red shiso

Grilled focaccia with braseola € 16
fresh goat cheese, figs, hazelnuts & arugula

Chaource cheese with a walnut filling € 12
pear jam & crackers

MAIN DISHES

Le Cellier's Caesar Salad € 19
fried chicken, tarragon vinaigrette & parmesan

Homemade cavatelli pasta with € 21
roasted butternut squash
pine nuts, fried sage & ricotta salata

DESSERT

Ice cream sundae € 10
*vanilla ice cream, pears poached in champagne,
maple syrup & whipped cream*

Tax included



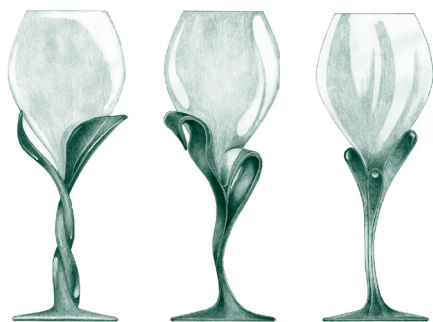
The Enchanting Tree, Tord Boontje, 2013



CHAMPAGNES

	Glass 14 cl 1,4 UA*	Bottle 75 cl 7,5 UA*	Magnum 150 cl 15 UA*
Perrier-Jouët Grand Brut	€ 19	€ 85	
Perrier-Jouët Blanc de Blancs	€ 22	€ 110	€ 240
Perrier-Jouët Blason Rosé	€ 20	€ 98	
Perrier-Jouët Belle Epoque Brut 2015		€ 220	
Perrier-Jouët Belle Epoque Brut 2016	€ 35	€ 210	
Perrier-Jouët Belle Epoque Florescence 2015 Exclusive Edition Rosé	€ 45	€ 290	
Perrier-Jouët Belle Epoque Rosé 2014		€ 360	
Perrier-Jouët Belle Epoque Blanc de Blancs 2017		€ 490	

*Tax included / * Unit of Alcohol*



Metamorphosis, Andrea Mancuso, Analogia Project, 2017

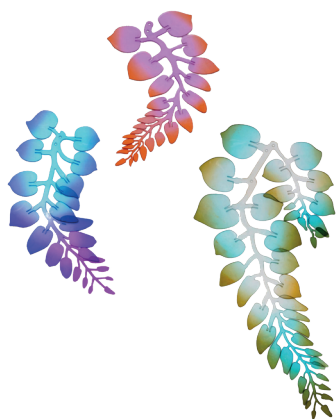
COCKTAILS

	UA*	14 cl
Hypernature		
Perrier-Jouët Grand Brut		
Italicus, ginger beer	1.5	€ 18
Rosée d'été		
Perrier-Jouët Blason Rosé		
Lillet Rosé & orange blossom water	1.4	€ 18
Indigo		
Perrier-Jouët Blason Rosé, Martell VSOP,		
Chestnut liqueur	1.7	€ 18
Old Fashioned		
Jameson, simple syrup, Angostura bitter	2.1	€ 16
Punch d'été		
Havana 3 years, peach purée,		
Angostura bitter, tonic, cinnamon	1.5	€ 16
47 & Tonic		
Monkey 47, tonic, rosemary	1.5	€ 16

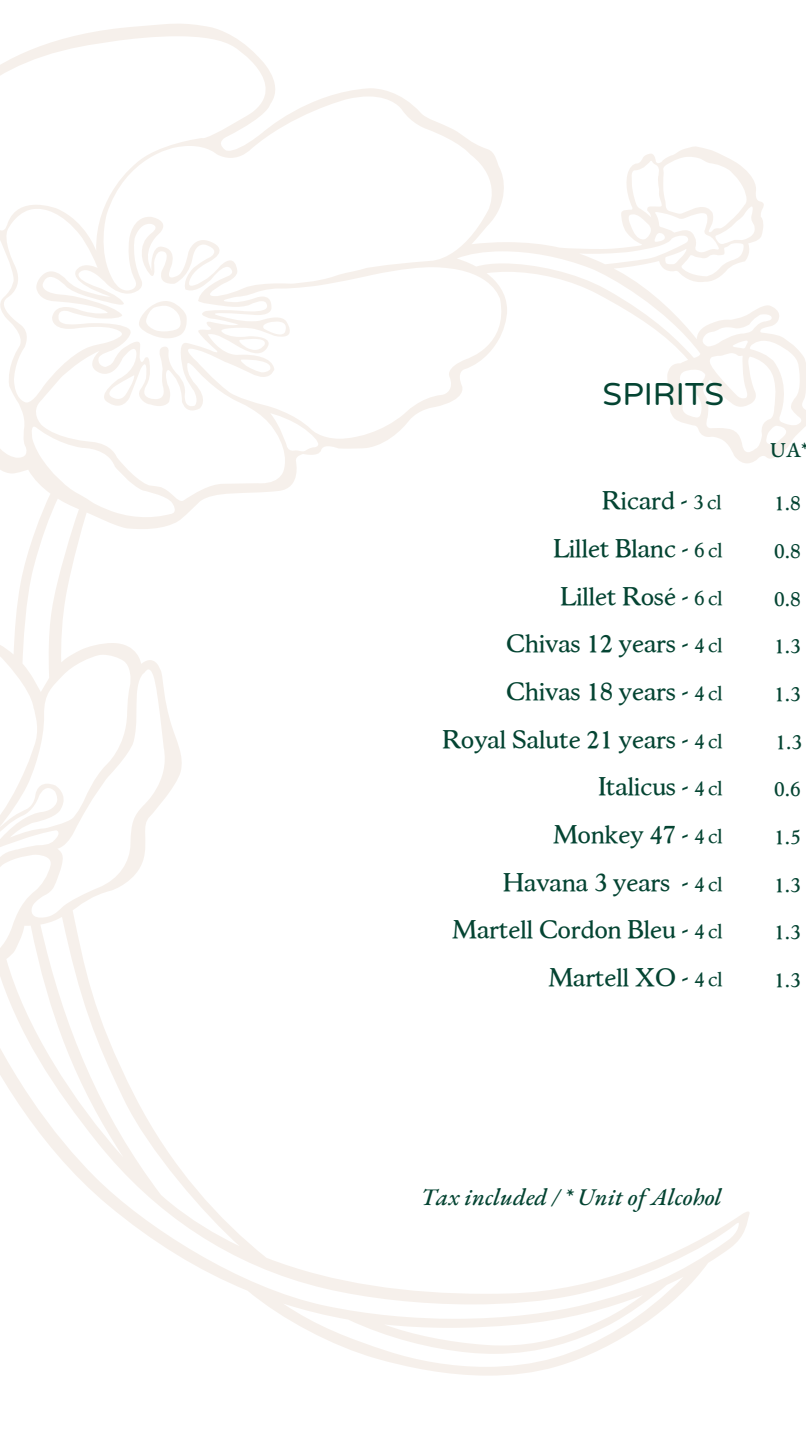
NON ALCOHOLIC COCKTAILS

Wild Spice	
Ceders Wild, Artonic Ginger Beer	€ 15
Crisp Tonic	
Ceders Crisp, Fine Tonic	€ 15

*Tax included / * Unit of Alcohol*



HyperNature, Bethan Laura Wood, 2018



SPIRITS

UA*

Ricard - 3 cl	1.8	€ 4
Lillet Blanc - 6 cl	0.8	€ 6
Lillet Rosé - 6 cl	0.8	€ 6
Chivas 12 years - 4 cl	1.3	€ 11
Chivas 18 years - 4 cl	1.3	€ 15
Royal Salute 21 years - 4 cl	1.3	€ 32
Italicus - 4 cl	0.6	€ 8
Monkey 47 - 4 cl	1.5	€ 14
Havana 3 years - 4 cl	1.3	€ 10
Martell Cordon Bleu - 4 cl	1.3	€ 18
Martell XO - 4 cl	1.3	€ 20

*Tax included / * Unit of Alcohol*



SOFT DRINKS

Apple juice from Lorraine & infused elderflower - 25 cl € 6

Annabelle strawberry nectar - 25 cl € 6

Mirabelle plum nectar from Lorraine - 25 cl € 6

Beefsteak tomato jus - 25 cl € 6

Fine tonic - 33 cl € 5

Fine cola - 33 cl € 6

Artonic ginger beer - 20 cl € 4

Homemade ice tea - 25 cl € 5

Fine organic limonade - 33 cl € 6

Sparkling water / Still water - 75 cl € 4

Tea € 5

Coffee € 4

Tax included

ALLERGENS

Croquetas
cereals containing gluten, eggs, milk & mustard

Heirloom tomatoes & mozzarella
milk

Housemade tarama
celery, cereals containing gluten, eggs, fish & milk

Grilled focaccia with braseola
cereals containing gluten, milk & nuts

Chaource cheese with a walnut filling
cereals containing gluten, milk & nuts

Le Cellier's Caesar Salad
cereals containing gluten, eggs, milk & mustard

Housemade cavatelli pasta with roasted butternut squash
cereals containing gluten, milk & nuts

Ice cream sundae
cereals containing gluten, eggs & milk

UNIT OF ALCOHOL

The alcohol unit measures the amount of pure alcohol contained in a given volume of alcoholic beverage.

1 unit of alcohol = 10g of pure alcohol = 1 glass of standard alcohol

In France, the benchmark for alcohol consumption in adults, regardless of gender, has been established at 10 standard glasses of alcohol per week, maximum, without exceeding 2 standard glasses per day.

@belleepoquesociety