



# *Le Bouquet Saint-Paul*

**OUR DRINKS**

# Apéro

## Tapas

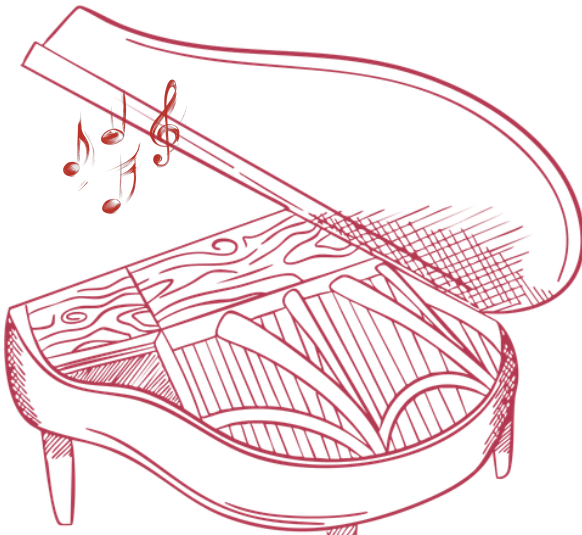
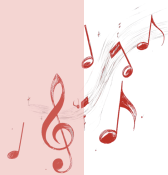
Guacamole and tortillas	13€
Eggplant caviar and toast	12€
Hummus and toast	12€
Tzatziki and toast	12€
French fries	7€
(Cheddar bacon supplement +3€)	
Truffle fries	10€
Ham and cheese croquettes	12€
Falafels and signature sauce	12€
Crispy chicken bites	12€
Roasted Camembert with honey	13€

## Boards

Charcuterie board	24€
Cheese board	24€
Mixed board	27€
Vegetarian board (Hummus, burrata, falafel, guacamole, tzatziki)	27€

## HAPPY - HOUR 6 p.m. to 10 p.m.

Blonde 50cl	6€
IPA / Blanche 50cl	7,50€
Wines 25cl	6€
Red Gamay	
White St Claire (sauvignon)	
Rosé Cinsault	
Cocktail "classic"	8€
Mocktail	6€



# Cocktails



## Mocktails - 8€

### Lemon rojo

(Hibiscus, lime, mint, soda)

### Bora-Bora

(Lime, passion fruit juice, pineapple juice, strawberry syrup)

### Virgin mojito

(Fresh mint, lime, brown sugar, soda)

### Basil lemonade

(Lime, basil syrup, lemonade)

## Classic cocktails - 11€

### Lillet Spritz

(Lillet, tonic water)

### Spritz

(Orange bitter, sparkling wine, soda)

### Moscow/Jamaican/London mule

(Vodka/rum/gin, ginger beer, lime)

### Caipirinha/Caipiroska

(Cachaça/vodka, lime, brown sugar, soda water)

### Mojito

(Rum, fresh mint, lime, brown sugar, soda)

### Margarita

(Tequila, triple sec, cane sugar, lime juice, salt)

### Cosmopolitan

(Vodka, triple sec, lime juice, cranberry juice)

### Gin and tonic

### Ti-Punch

(Rum, lime, cane sugar)

### Daiquiri

(Rum, lime juice, cane sugar)

## Digestifs

### Baileys

9€

### Amaretto

9€

### Get 27

9€

### Limoncello

9€

### Eaux-de-vie

9€

(Plum, pear, mirabelle plum)

### Cognac Bourgoin

9€

### Calvados Coquerel VS

12€

## Spirits

### Havana Club Rum

11€

(3 years old, Cuba)

### Don Papa rum

14€

(7 years old, Philippines)

### Millionario rum

15€

(15 years old, Peru)

### Citadelle gin

13€

(France)

### Fair Quinoa organic vodka

13€

(France)

## Signature cocktails

### Limoncello Spritz -

11€

(Limoncello, spumante, soda)

### Le Spritz "Du Bouquet"

13€

(Elderflower liqueur, spumante, soda, fresh mint)

### Espresso martini

12€

(Vodka, coffee liqueur, espresso, cane sugar)

### Pornstar Martini

12€

(Vodka, passion fruit juice, lime, vanilla syrup, shot of sparkling wine)

### Nikka Manhattan

14€

(Nikka whiskey, white martini, red martini)

### L'Exotique

12€

(Aniseed, peach cream, passion fruit, pineapple)

### Monkey/Amaretto Sour

12€

(Lime, egg white, cane sugar)

### Negroni Citadelle

13€

(Campari, Martini, Citadelle Gin)

### Basil Smash

12€

(Gin, basil syrup, lime)

### Gin Fizz

12€

(Gin, lime, lemonade)

### Ginger Collin's

13€

(Gin, lime, ginger beer, cane sugar)

### L'Abricotier

13€

(Gin, Triple sec, apricot juice, strawberry juice)

### Don Papa Julep

14€

(Don Papa rum, calamondin juice, brown sugar, fresh mint, lime)

### Sang de Pirate

12€

(Rum, strawberry syrup, strawberry juice, tonic water)

### Café créole

14€

(Rum, amaretto, espresso, honey, cane sugar)

### Calle 23 Tequila

13€

(Mexico)

### William Lawson's

11€

(Scotland, Blended Scotch)

### Nikka from the Barrel

15€

(Japan, Blended Single Malt)

### Bellevoie Bleu

14€

(France, Triple Malt)

### Jack Daniel's Old No. 7

12€

(USA, Tennessee Whiskey)

# Wines and Beers



## White wine 15cl / 25cl / 50cl / 75cl

### Blanc Moelleux Curius Vin de France

(Sweet and fresh, citrus and passion fruit)

7€ / 11€ / 22€ / 33€

### Sauvignon Viognier Duo des Mers

(Supple and round, citrus, apricot, blend of oceanic Sauvignon and Mediterranean Viognier)

6€ / 10€ / 20€ / 30€

### Chardonnay IGP Pays d'Oc BIO Ecoterra

(Supple and fresh, nose of white flowers)

6€ / 10€ / 20€ / 30€

### Vermentinu Corse AOP Domaine Vetriccic

(Fresh and tangy, citrus notes)

8€ / 12€ / 24€ / 37€

### Chablis AOC Domaines Gueguen

(Dry and mineral, flint, white fruits)

11€ / 18€ / 35€ / 50€

## Rosé wine 15cl / 25cl / 50cl / 75cl

### Méditerranée IGP Ponton n°7

(Very pale, supple and light, fresh, sweet)

6€ / 10€ / 20€ / 30€

### Côtes de Provence AOC BIO St Tropez

(Very pale, very fresh, citrus notes, verbena)

8€ / 12€ / 24€ / 37€

## Draft beers

25cl / 50cl

### Blonde Silver

4,9€ / 8€

### IPA Demory

5,5€ / 9€

### Blanche 1664

5,5€ / 9€

## Bottled beers

### Brune 33cl

7,5€

### Blonde sans alcool 33cl

7,5€

### Cidre Sassy Brut

7,5€

## Red wine 15cl / 25cl / 50cl / 75cl

### Saint-Chinian AOC Les Métairies

(Ripe fruit, tannins, and licorice)

6€ / 10€ / 20€ / 30€

### Pinot Noir IGP Pays d'Oc Le Versant

(Light and silky, cherry nose, tart berries)

8€ / 12€ / 24€ / 37€

### Côtes du Rhône AOC BIO

#### Les Grès de Gayanne

(Round, full-bodied, jammy red fruit)

8€ / 12€ / 24€ / 37€

### Castillon Côtes de Bordeaux AOC

#### Château Beynat

(Ripe fruit enveloping the tannins)

7€ / 11€ / 23€ / 33€

### Saint-Amour AOC Domaine des Pierres Juteux

(Velvety and indulgent, raspberry and cherry)

11€ / 18€ / 35€ / 50€

## Other aperitifs

12cl glass of Champagne

11€

12cl glass of Spumante

8,5€

75cl bottle of Champagne

65€

75cl bottle of Spumante

45€

### Kir

(Blackcurrant / peach / raspberry / blackberry)

6,9€

### Martini 6 cl

6€

(Red or white)

### Lillet 6cl

6€

(Red / White / Rosé)

### Porto, Campari 6cl

6€

### Pastis 51 2cl

4,5€





# Coffee shop



## Hot drinks

Coffee / Decaf / Long black	2,8€
American coffee	5,5€
Café noisette	3€
Double coffee	5,4€
Café crème / Hot chocolate	6€
Café Latte / Cappuccino	7€
Chai / Ube / Matcha Latte	7€
Viennese coffee or hot chocolate	6,5€
Grog / Mulled wine	9€
Irish coffee	10€

## Barista's Coffee - 8€

<b>Caramel Latte Macchiato</b> (Double espresso, milk foam, caramel syrup)
<b>Hazelnut Latte Macchiato</b> (Double espresso, milk foam, hazelnut syrup)
<b>Vanilla Latte Macchiato</b> (Double espresso, milk foam, vanilla syrup)
<b>Viennese Caramel</b> (Double espresso, milk foam, caramel syrup, whipped cream)
<b>Viennese Choconutella</b> (Nutella, chocolate, milk foam, whipped cream)

## Cold drinks

<b>Soft drinks</b>	5,5€
(Coca-Cola 33cl, Coca-Cola Zero 33cl, Perrier 33cl, Evian 33cl, Ginger Beer 25cl, Limonade Garçon 25cl, Tonic 25cl)	
<b>Fruit juices 25cl</b>	5,5€
(Orange, pineapple, tomato, apricot, passion fruit, cranberry, strawberry, apple)	
<b>Freshly squeezed fruit juices</b>	7€
(Orange or lemon)	
<b>Iced tea or coffee</b>	7€
<b>Lemonade / Sparkling orangeade</b>	7€
<b>San Benedetto water 50cl</b>	7€
(Still or sparkling)	

## Frappucino - 8€

<b>Vanilla Iced Latte</b> (Double organic espresso, milk, vanilla syrup)
<b>Popcorn Iced Latte</b> (Double organic espresso, milk, popcorn syrup)
<b>Caramel Iced Latte</b> (Double organic espresso, milk, caramel syrup)
<b>Iced Mokaccino</b> (Double organic espresso, chocolate, milk, whipped cream)
<b>Hazelnut Iced Latte</b> (Double organic espresso, milk, hazelnut syrup)
<b>Vanilla Iced Matcha</b> (Milk, matcha tea, vanilla syrup)
<b>Vanilla Iced Ube</b> (Milk, ube, vanilla syrup)



## Natural wellness sodas - 5€

100% natural, locally sourced sodas made from fruit and plants. **Infused with still or sparkling water, as desired.**

<b>Pamplemousse Paradisu</b> Grapefruit and clementine from Corsica
<b>Maté</b> Green mate, blackcurrant leaves
<b>Énergé, energy drink</b> Maca, guarana, sage, rosemary, ginger, coffee, ...
<b>Canopé, around mint</b> Mints, pine buds, fragrant verbena
<b>Indompté, made from wild plants</b> Blackcurrant leaves, rosehip, elderflower, ...
<b>Cabossé, hocolate water</b> Cocoa beans, vanilla, fleur de sel



All our milk-based drinks are available in a plant-based version with oat, soy, or almond milk for an additional +1€