

# le Café du Village



<b>STARTERS MIMOSA EGGS, GREEN SALAD</b>	9.00
<b>BREAD STRING SNAILS</b>	12.00
<b>SALMON GRAVLAX</b>	12.00
<b>GRAINED MARROW BONES</b>	13.00

## SALADS SAINT-MARCELLIN SALAD 18.00

*Green salad, cheese on toast, raw ham*

## THAI CHICKEN SALAD 18.00

*Julienne of crunchy vegetables, salad, marinated chicken fillet, fresh herbs*

## POKE BOWL 19.00

*Quinoa, fish of the moment, guacamole, raw vegetables, edamame, ponzu sauce*

## ANDOUILLETTE GRILLS - Maison Fillière 20.00

*Served with fries and salad*

## ENTRECOTE 23.00

*Served with fries and salad*

## BEEF FILET Served 26.00

*with fries and salad*

## DUCK BREAST Honey and 27.00

*thyme sauce, served with gratin dauphinois*

## SAUCE: Porcini mushroom, pepper, mustard, Roquefort. 2.00

## DISHES

## VILLAGE BURGER 20.00

*Baker's bread, porcini mushroom sauce, minced steak, emmental, pepper/tabasco topping, served with fries and salad*

## BEEF TARTAR WITH A KNIFE 20.00

*Prepared by us, served with fries and salad*

## SUCKING PIG 23.00

*Pulled pork on country bread,*

*honey and rosemary juice, served with mashed potatoes*

## FISH BURGER FROM THE SEA 22.00

*Preserved lemon bread, slice of swordfish, homemade tartar sauce, salad, tomato, onion, served with salad fries*

## PLACHED SWORDFISH 21.00

*Virgin sauce, served with rice and vegetables*

## TUNA TATAKI 23.00

*Japanese salad and fragrant rice*

## 100% HOMEMADE DESSERTS - SEE OUR SLATES

### FORMULA OF THE DAY

20.00

**TODAY'S SPECIAL  
+ DESSERT OF YOUR CHOICE  
+ COFFEE**

**SUGGESTIONS**

**SEE OUR SLATES**

### CHILDREN'S MENU (-10 years old)

12.00

Syrup

Homemade nuggets & fries

or Bolognese pasta

Small chocolate cream

or 1 scoop of ice cream

**Discover  
our beautiful selection  
wines by the glass**

**SIGNATURE COCKTAILS - 10.00**

**BORÉALIS** *ÿ Detox* Vodka 18 cl *ÿ* 8°  
*ÿ* Lime - Cucumber

*Mint - White pepper - Sparkling water*

**VOD'KALYPSO** *ÿ Fruity* 18 cl *ÿ* 8°

Vodka *ÿ* Orange - Pomegranate - Pineapple  
Passion Berry - Almond

**F\*\*\* ME UP** *ÿ Detox* 11 cl *ÿ* 13°

Vodka *ÿ* Coffee - Macadamia Nuts  
Vanilla from Madagascar

**VÉGÉTAL STREAM** *ÿ Detox* 21 cl *ÿ* 8°

Rum *ÿ* Lime - Cucumber - Mint

*White pepper - Sparkling water*

**SPICE ROAD** *ÿ Spicy* 20 cl *ÿ* 12°

Rum *ÿ* Ginger - Orange blossom  
Honey - Lemon - Sparkling water

**BOHEMIAN** *ÿ Floral* 14 cl *ÿ* 12°

**RASPBERRY**

Rum *ÿ* Grapefruit - Raspberry  
Sakura Flower - Elderflower

**DR PINEAPPLE** *ÿ Fruity* 18 cl *ÿ* 10°

Rum *ÿ* Passion Berry - Pomegranate

*Pineapple - Orange - Almond*

**GAO** *ÿ Fruity* 18 cl *ÿ* 10°

Gin *ÿ* Orange - Passion Berry - Pomegranate  
Pineapple - Almond

**BACKSTAGE** *ÿ Roasted* 13 cl *ÿ* 11°

Cognac *ÿ* Coffee - Macadamia Nuts  
Vanilla from Madagascar

**CARMEN** *ÿ Floral* 18 cl *ÿ* 9°

Cognac *ÿ* Raspberry - Grapefruit  
Sakura flower - Sparkling water

**BORA SALSA** *ÿ Fruity* 18 cl *ÿ* 8°

Cognac *ÿ* Passion Berry - Orange  
Pomegranate - Pineapple - Almond

**MOJITO** *ÿ The classic* Rum 18 cl *ÿ* 12°

*ÿ* Mint - Lime  
Sugar - Sparkling water

**MOCKTAILS (0% ALCOHOL) - 8.00**

**ASTRAL** *ÿ Spicy* 20 cl

Ginger - Lemon - Honey  
Orange blossom - Sparkling water

**GEISHA SAYS NO!** *ÿ Floral* 13 cl

Raspberry - Grapefruit  
Sakura Flower - Elderflower

**COSMIC GARDEN** *ÿ Detox* 13 cl

Lime - Cucumber - Mint  
White pepper - Sparkling water

**CALICO JACK** *ÿ Fruity* 20 cl

Orange - Pomegranate - Pineapple  
Passion Berry - Almond

**VANILLA SILK** *ÿ Roasted* 18cl

Coffee - Macadamia Nuts  
Milk - Madagascar Vanilla

**MOJITO** *ÿ The classic* 20 cl

*Mint - Lime - Sugar - Sparkling water*

*Net prices in euros - Service included.*

*Our recipes may contain major allergens (EU regulation  
no. 1169/2011),*

*a list of which is available upon your request.*

*Alcohol abuse is dangerous for your health,  
consume in moderation.*

**BEERS ON DRAFT**

<b>Jupiler</b>	25 cl . . . . .	3.80
	50 cl . . . . .	7.60
<b>Maredsous</b>	25cl . . . . .	4.80
	50 cl . . . . .	9.60
<b>Picon</b>	25cl . . . . .	4.80
	50 cl . . . . .	9.60

**BOTTLED BEERS**

Duvel 6.00 33cl . .

Artisanal blanche - *Brasserie Latriche*

Craft IPA - *Brasserie Latriche*

Jupiler without alcohol 25 cl . . 5.50

**ORGANIC CIDER**

Alain Millat - *Cuvée Juliette* 33 cl . . 7.00

**APPETIZERS**

Kir royal Kir 12 cl . 10.00

white wine 12 cl . . 6.00

*Mirabelle, Blackcurrant, Morello cherries*

Spritz . . . . . 10.00

Glass of champagne 12 cl . . 9.00

Pastis, Ricard, Casanis 4 cl . . 3.50

Suze, Martini, Campari, Muscat 6 cl . . 6.00

Whiskey Ballantines 4cl . . 6.00

Jack Daniels 4cl . . 8.00

Gin Bombay Saphir 4cl . . 8.00

Havana Club 4cl . . 8.00

Soda supplement . . . 2.00

**DIGESTIVES**

Cognac, Armagnac, Calvados 4 cl . . 6.00

Rum Diplomatico, Secha Silva 4 cl . . 8.00

Pear, Mirabelle plum, Raspberry 4 cl . . 9.00

*"Nusbaumer" craft distillery*

The pulpy - *Yuzu cream* 6 cl . . 6.00

The cruncher - *Apple cream*

The mint maker - *Mint cream*

*Artisanal and French distillery 15°*

**COLD DRINKS**

Vittel / San Pellegrino 50 cl . . 4.00

100cl . . 5.00

Squeezed lemon / Squeezed orange . . 5.00

Monin Iced Tea - *Raspberry, Rhubarb* . . 4.50

Fruit Juice & Nectar PAGO 25 cl . . 4.00

*ACE, apple, grapefruit, orange,  
tomato, apricot*

Lemonade / Orangina 33 cl . . 4.00

Peach ice tea / Coca / Coca zero / Perrier

Vittel 25 cl . . 4.00

Schweppes Tonic or Citrus

Water syrup 2.50

*Mint, Funblue, Grenadine, Blackcurrant, Kiwi,*

*Lemon, Pac, Gambetta, Orgeat, Peach*

Syrup supplement, lemon slice . . 0.20

**HOT DRINKS**

Coffee 1.80 . . . . .

Double espresso 3.60 . . . . .

Decaffeinated - Hazelnut coffee . 2.00

Cream, Hot chocolate . 4.00

Cappuccino . . . . . 4.50

Tea, infusion 4.00 . . . . .