

SAnS  
CRAVATE  
Bar à Vins

## Beers

Geuze 3Fonteinien	37,5cl/€13
Pils 13	33cl/€4
Ramon 0,0%	33cl/€5

*We have more!*

*Feel free to ask for the restaurant's menu.*

## Sparkling by the glass

Champagne Fleury / Blanc de Noirs	€15
Cider Berried under stones / Pellicle Vergistingen	€9
Pruumo Trousseau Dust	€7

## White by the glass

Edel Natur / Laurent Bannwarth	€9
Chablis Vent d'Agnes / Pattes Loup	€14
Montemarino / Cascina Degli Ulivi	€12

## Red by the glass

Bourgogne village / Georges Noëllat	€13
Altaroses / Joan d'Anguera	€10
Semplicemente Bellotti Rosso / Cascina Degli Ulivi	€8

*Always several wines by the glass, feel free to ask for more info.*

## Non alcoholic

Cucumber / lemon / ginger beer	€10
Blood orange / saffron / Sicilian lemonade	€10

## Apéro bites

Sourdough bread / butter Bordier sel fumé	2p/ €4
Charcuterie plate	€36
Cheese plate	pp/€19
Shrimp croquettes	4 pieces /€16

## Small starters

Croquette with Comté cheese	€18
Pâté in puff pastry (when available)	day price

*Always ask for seasonal suggestions!*

## Main courses to share

*Our Basque Country meat*

### Txogitxu beef

*Baked on the plancha, coarse salt, green salad & cider*

Entrecôte ciderhouse +/- 700gr	€95/kg
Côte à l'os ciderhouse +/- 1kg	€83/kg

### Kintoa porc from Pierre Oteiza

*Baked on the plancha, coarse salt, green salad & cider*

Carré +/- 600gr	€70/kg
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### Aradoa poultry from Maison Garat

*Spit-roasted, lemon, green salad & cider*

Farmhouse chicken (75min +/- 1,5kg)	€46/kg
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## Sweets

Suggestions of the moment	€14
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