

LE BATELEUR

SHARING PLATES

Served with toasted ciabatta bread, salad and cherry tomatoes.

Charcuterie Rosette, spanish salami, coppa and Parme ham. for two	10.90 19.90
Cheese Platter Goats Cheese, Reblochon, Camembert, Comté. for two	10.90 (V) 19.90
Charcuterie Duo Cheese & Charcuterie.	29.90
Vegan Platter Coca niçoise, roasted vegetables, cashew hummus, marinated olives, caramelized onions.	12.90 (Ve)
Iberian Sausage	8.90
Baked Camembert Your choice of fig jam, garlic and honey, truffle oil.	9.90 (V)

SALADS & WRAPS

All salades are available as a wrap served with Fries.

Crispy Chicken & Bacon Caesar Crispy Chicken, served over a bed of romaine lettuce with bacon and Caesar dressing.	10.90
Goat's Cheese Caramelized onion on toasted goats cheese over a bed of spinach.	10.90 (V)
Roast Beef Roast beef on a bed of mesclun salad, served with spring onion, cherry tomatoes and horseradish sauce.	10.90
Smoked Salmon Smoked Salmon on a bed of mesclun salad, with radish, spring onion with lemon dressing.	10.90
Vegan (Tofu) Spinach salad, served with roasted potatoes and roasted cashews with a dollop of ratatouille.	10.90 (Ve)

POKÉ BOWL

The modern alternative to a salad: delicious bowl of protein and vegetables, served with white rice.

Crispy Chicken	12.90
Roast Beef	12.90
Smoked Salmon	12.90
Vegan (Tofu)	12.90 (Ve)

BURGERS

All burgers are served with either Chips, Sweet Potato Chips, Roast Potatoes or Salad.

Add extras : **bacon 3.90 / chicken, beef or vegetarian 4.00**
goats cheese 3.50 / cheddar 2.00

Beef Beef with burger sauce, caramelized onion and cheddar.	12.90
Crispy Chicken Crispy Chicken with chipotle mayo and coleslaw.	12.90
Vegan Vegan burger with avocado salsa.	12.90 (Ve)

BAGELS

Served with Coleslaw.

BLT Bacon, Lettuce & Tomato.	7.90
Roast Beef with horseradish jam.	7.90
Smoked Salmon with cream cheese.	7.90
Vegan Hummus with cashew nuts, spinach leaves.	7.90 (Ve)

COCA NIÇOISES

These pastry pockets are bursting with flavor are part of the traditional local cuisine. We have developed a twist on this specialty by offering a range of international flavors.

Choose two:	6.90
Beef Ragu	
Chicken Curry	
Traditional Niçoise (Ratatouille)	(Ve)

DESSERTS

Apple Tart served with a scoop of ice cream.	6.90
Cheesecake Kahlua Cheesecake served with Chantilly cream and chocolate sauce.	6.90
Chocolate Fondant Chocolate Fondant served with ice cream and berry coulis.	6.90
Crème Brûlée	6.90
Sorbet 2 Scoops. Ask your server for the flavors of the moment.	6.90 (Ve)

ACCOMPANIMENTS

Fries / Sweet Potato Fries / Sauteed Potatoes / Roasted Vegetables	4.90
Green Salad	3.90

TARTINES / (OPEN SANDWICH)

Served on a traditional rustic style bread

I. The Lovers Three cheeses	7.90 (V)
II. The Sun Primavera: a selection of green vegetables	7.90 (Ve)
III. The Empress Goat cheese and honey	7.90 (V)

TARTINES / (OPEN SANDWICH)

IV. The Pope Chicken Provençale	7.90
V. The Earth Aged ham, salad, and tomatoes	7.90
VI. The Force Roast beef	7.90
VII. Justice Avocado and cherry tomatoes	7.90 (Ve)

LE BATELEUR

BRUNCH COCKTAILS

		VOL.	PRICE	HH
Aperol Spritz	Aperol, Prosecco & Soda	15cL	7.90	5.90
Bellini	Prosecco & Purée de Pêche	10cL	7.90	5.90
Campari Spritz	Campari, Prosecco & Soda	15cL	7.90	5.90
French 75	Gin, Prosecco, Jus de Citron & Sugar Syrup	10cL	7.90	5.90
Michelada	Tequila, Tomato Juice, Worchester, Tabasco, Lime Pulco, Salt & Pepper	33cL	7.90	5.90
Mimosa	Prosecco & Orange Juice	10cL	7.90	5.90

APÉRITIF

		VOL.	PRICE
Ricard	Anise Aperitif	4cL	4.00
Moresque	Ricard & Orgeat	4cL	4.20
Perroquet	Ricard & Menthe	4cL	4.20
Tomate	Ricard & Grenadine	4cL	4.20
Kir	White Wine & Crème de Cassis or Crème de Pêche	15cL	4.90
Spritzer	White Wine & Soda, Tonic or 7-Up	15cL	4.90
Martini Bianco	White Vermouth	6cL	5.50
Martini Rosso	Red Vermouth	6cL	5.50
Piscine	Champagne & Ice	10cL	8.00
Kir Royal	Champagne & Crème de Cassis or Crème de Pêche	10cL	9.00

WHITE WINE

	REGION	15cL	75cL
Pinot Grigio	IGT, Veneto, Italy	4.50	20.00
Chardonnay Le Versant	IGP Pays d'Oc	4.90	22.00
Sauvignon Blanc G. Bertrand	IGP Pays d'Oc	4.90	22.00
Domaine Verpaille BIO	AOC Mâcon Village	6.40	29.50
Muscat Beaume de Venise	AOC Vallée du Rhône	7.40	34.50

ROSÉ WINE

	REGION	15cL	75cL
Kairos	AOP Méditerranée	4.50	20.00
Gris Blanc G. Bertrand	IGP Pays d'Oc	5.90	27.00
Les Hauts de Masterel	AOP Côtes de Provence	5.90	27.00

RED WINE

	REGION	15cL	75cL
Malbec Enséduna	IGP Coteaux d'Enserune	4.50	20.00
Corbières G. Bertrand	AOP Corbières	4.90	22.00
Merlot Le Versant	IGP Pays d'Oc	4.90	22.00
Vieux Bouquetin	AOC Côtes du Rhône	4.90	22.00
Charmes de Bayens	AOP Saint Émilion	5.90	27.00

CHAMPAGNES/ PROSECCOS

	REGION	10cL	75cL
Prosecco	Italy	4.90	29.00
Champagne Mercier Brut	AOC Champagne	8.00	45.00
Champagne Veuve Clicquot	AOC Champagne		70.00

JUICES

	VOL.	PRICE
Apple, Apricot, Cranberry, Orange, Pineapple, Tomato, Grapefruit	33cL	3.70

WATER

	VOL.	PRICE
Evian	50cL	3.90
Perrier	50cL	3.90

SOFTDRINKS

	VOL.	PRICE
7-Up	33cL	3.70
Pepsi Cola	33cL	3.70
Pepsi Max	33cL	3.70
Orangina	25cL	3.70
Lipton Ice Tea Peach	25cL	3.70
Fever Tree Aromatic	20cL	3.90
Fever Tree Elderflower Tonic	20cL	3.90
Fever Tree Ginger Ale	20cL	3.90
Fever Tree Mediterranean	20cL	3.90
Fever Tree Naturally Light Tonic	20cL	3.90
Fever Tree Tonic	20cL	3.90
Bundaberg Ginger Beer	37.5cL	4.50
Red Bull	25cL	4.90

HOT DRINKS

	PRICE
COFFEE	
Café Espresso	1.70
Café Serré	1.70
Noisette	1.90
Café Américain	2.30
Café Crème	2.90
Café Latte	2.90
Cappuccino	2.90
Double Espresso	3.40
Latte Glacé	4.90
TEA	
English Breakfast (Kusmi)	1.90
Green Mint Tea (Kusmi)	2.30
Earl Grey Tea (Kusmi)	2.30
Green Gunpowder (Kusmi)	2.40
Detox Tea (Kusmi)	2.60
Hot Chocolate	3.90
Irish Coffee	Jameson 4cl, Café, Cane Sugar & Chantilly 7.90
Baileys Coffee	Baileys 6cl, Café & Chantilly 7.90

LE BATELEUR

RUM COCKTAILS

		PRICE	**HH
Hurricane	White Rum, Dark Rum, Orange Juice, Pineapple & Passion Fruit Puree	9.90	6.90
Mojito	White Rum, Lime Pulco, Cane Sugar, Mint & Sparkling Water	9.90	6.90
Old Cuban	Dark Rum, Lime Pulco, Mint & Prosecco	9.90	6.90
Piña Colada	White Rum, Coconut Puree & Pineapple Juice	9.90	6.90

GIN COCKTAILS

		PRICE	**HH
Bee's Knees	Gin, Lime Pulco, Honey, Orange Juice	9.90	6.90
Eastern Standard	Gin, Lime Pulco, Mint & Cucumber	9.90	6.90
Germainini	Gin, St Germain, Grapefruit Juice & Rosemary Syrup	9.90	6.90
Gordon's Garden Cucumber	Gin, Peach Puree, Lime Pulco, Cranberry & Cucumber Juice	9.90	6.90
Hibiscus Gin Fizz	Gin, Lime Pulco, Hibiscus Syrup, Egg White & Sparkling Water	9.90	6.90
Red Light Negroni	Bowls Genever, Campari & Martini Rosso	9.90	6.90

TEQUILA COCKTAILS

		PRICE	**HH
Paloma	Tequila, Grapefruit Juice & Lime Pulco	9.90	6.90
Spicy Mexican Mule	Tequila, Ginger Beer, Lime Pulco & Chopped Pepper	9.90	6.90

NOS CLASSIQUES

		PRICE	**HH
Doheny Pisco Punch	Pisco, Lime Pulco, Vanilla Syrup, Pineapple & Mint Juice	9.90	6.90
Espresso Martini	Vodka, Coffee Liqueur, Espresso, Sugar Syrup	9.90	6.90
Illusion	Vodka, Triple Sec, Melon Liqueur & Pineapple Juice	9.90	6.90
Long Island Iced Tea	Vodka, Rum, Gin, Tequila, Triple Sec, Lime Pulco & Pepsi Cola	9.90	6.90
Old Fashioned	Bourbon, Angostura Bitters & Cane Sugar	9.90	6.90
Pisco Sour	Pisco, Lime Pulco, Sugar, Bitters & Egg White	9.90	6.90
Pornstar Martini	Vanilla Vodka, Passion Fruit Liqueur, Passion Fruit Puree & Prosecco	9.90	6.90
Whiskey/Amaretto Sour	Whiskey or Amaretto, Lemon Juice & Cane Sugar	9.90	6.90

COCKTAILS GLACÉS

		PRICE	**HH
Frozen Batida	Cachaça, Coconut Puree, Passion Fruit Puree, Lemon Juice & Vanilla Syrup	9.90	6.90
Frozen Daiquiri	White Rum, Lime Pulco & Choice of Puree: Mango, Passion, Peach, Pineapple, Strawberry	9.90	6.90

VIRGIN COCKTAILS

		PRICE	**HH
Cranberry Cooler	Cranberry Juice, Sparkling Water & Lime	5.90	3.90
Exotic Passion	Apricot, Cranberry, & Orange Juice	5.90	3.90
Forbidden Fruit	Orange Juice, Pineapple, & Cranberry & 7-Up	5.90	3.90
Sun Kissed Virgin	Orange and Pineapple Juice, Lime Pulco & Orgeat Syrup	5.90	3.90
Tropical Sunset	Pineapple & Apricot & Grenadine Juice	5.90	3.90
Virgin Mela Colada	Coconut Puree & Pineapple Juice	5.90	3.90
Virgin Mojito	Lime, Cane Sugar, Mint & Sparkling Water	5.90	3.90
Virgin Moscow Mule	Ginger Beer, Lime Pulco & Sparkling Water	5.90	3.90

GIN & TONIC - THE WAY YOU LIKE IT: DISCOVER OUR LARGE RANGE OF GINS

GIN	COUNTRY	ABV*	4cL	GIN	COUNTRY	ABV*	4cL
Gordon's	England	37.5%	5.50	Drumshanbo Gunpowder	Ireland	43.0%	8.00
Gordon's Pink	England	37.5%	6.00	Bols Genever 1820	Netherlands	42.5%	8.50
Tanqueray	Scotland	43.1%	6.00	Caorunn	Scotland	41.8%	9.00
Bombay Sapphire	England	40.0%	6.00	Bath Tub Small Batch	England	43.3%	9.50
Hendrick's	Scotland	41.4%	7.50	Botanist Islay	Scotland	46.0%	9.50
Wenneker Elderflower Small Batch	Netherlands	40.0%	7.50	Monkey 47	Germany	47.0%	11.50
Gin Mare	Spain	42.7%	8.00				

TONIC (FEVER TREE)

Tonic, Ginger Ale, Naturally Light, Aromatic, Mediterranean, Elderflower

20cL

3.90

Garniture

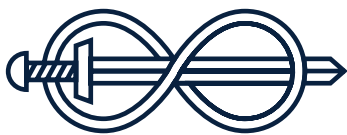
Cucumber, Orange, Lemon, Lime, Juniper Berries, Rosemary

LE BATELEUR

VODKA	COUNTRY	ABV*	4cL
Smirnoff Red	Russia	37.5%	5.50
Zubrowka Biala	Poland	37.5%	5.50
Absolut	Sweden	40.0%	6.00
Absolut Vanilla	Sweden	40.0%	6.50
Grey Goose	France	40.0%	8.50
Belvedere	Poland	40.0%	8.50
Beluga	Russia	40.0%	8.50

WHISKEY/WHISKY	COUNTRY	ABV*	4cL
Johnnie Walker Red	Scotland	40.0%	5.00
Jameson	Ireland	40.0%	5.50
Monkey Shoulder	Scotland	40.0%	6.50
Canadian Club	Canada	40.0%	7.00
Cardhu 12YO	Scotland	40.0%	8.00
Nikka	Japan	51.4%	8.50
Knob Creek Bourbon	USA	40.0%	9.50
Red Breast Pot Stilled	Ireland	40.0%	9.50

TEQUILA	COUNTRY	ABV*	4cL
El Jimador Blanco	Mexico	38.0%	5.50
El Jimador Reposado	Mexico	38.0%	6.00
Patron XO Café	Mexico	35.0%	7.50
Don Julio Reposado	Mexico	38.0%	8.50
Patron Silver	Mexico	40.0%	9.50



RUM	COUNTRY	ABV*	4cL
Bacardi	Cuba	37.5%	5.50
Captain Morgan Dark	Jamaica	40.0%	5.50
Pampero Blanco	Venezuela	37.5%	5.50
Sailor Jerry Spiced	US Virgin Islands	40.0%	5.50
Captain Morgan Black Spiced	Jamaica	40.0%	6.00
Kraken Black Spiced	Trinidad and Tobago	40.0%	6.50
Diplomatico	Venezuela	40.0%	8.00
Don Papa	Phillipines	40.0%	8.00
Matusalem 15YO	St. Dominic	40.0%	8.00
Zacapa 23yrs	Guatemala	40.0%	9.50
Mount Gay XO	Barbados	43.0%	10.00

BRANDY	COUNTRY	ABV*	4cL
Hennessy VS	France	40.0%	7.50
El Gobanador	Chile	40.0%	8.00
Remy Martin VSOP	France	40.0%	9.00

LIQUEURS	COUNTRY	ABV*	4cL
Amaretto	Italy	24.0%	5.00
Campari	Italy	25.0%	5.00
Cointreau	France	40.0%	5.00
Get27	France	21.0%	5.00
Kahlua	Mexico	20.0%	5.00
Sambuca	Italy	38.0%	5.00
Jägermeister	Germany	35.0%	6.00
Midori	Japan	20.0%	6.00
DV8	Ireland	16.0%	6.00
Baileys (6cl)	Ireland	17.0%	6.50

SHOOTERS

		VOL.	PRICE
B52	Coffee Liqueur, Baileys & Cointreau	4cL	6.00
Baby Guinness	Coffee Liqueur & Baileys	4cL	6.00
Blowjob	Coffee Liqueur, Baileys & Chantilly	4cL	6.00
Buona Sera	Amaretto, White Rum & Coffee Liqueur	4cL	6.00
E.T.	Melon Liqueur, Baileys & Vodka	4cL	6.00
Kamikaze	Vodka, Triple Sec & Lemon Juice	4cL	6.00
Orgasm	Baileys, Coffee Liqueur & Amaretto	4cL	6.00
Slippery Nipple	Sambucca & Baileys	4cL	6.00
TGV	Tequila, Get 27 & Vodka	4cL	6.00
Vodka Get	Vodka & Get 27	4cL	6.00
Jäger Bomb	Jägermeister & Red Bull (10cl)	4cL	8.50

LISTE DES ALLERGENES

	GL	CR	EG	FI	NU	SY	MK	CE	MU	SE	SU	LU	MO
A PARTAGER / TO SHARE													
Charcuterie / Charcuterie	*				*	*	*			*			
Fromage / Cheese Platter	*				*	*	*		*	*			
Saucisson / Sausage	*				*	*	*			*			
Camembert / Camembert	*				*	*	*			*			
SALADES													
Ceasar Poulet / Chicken Ceasar	*		*	*	*	*	*		*	*			
Chèvre / Goat's Cheese							*						
Bœuf / Beef			*						*				
Saumon Fumée / Smoked Salmon				*									
WRAPS													
Ceasar Poulet / Chicken Ceasar	*		*	*	*	*	*		*	*			
Chèvre / Goat's Cheese	*						*						
Bœuf / Beef	*		*						*				
Saumon Fumée / Smoked Salmon	*			*									
POKE BOWLS													
Saumon Fumée / Smoked Salmon				*		*				*			
Poulet / Chicken					*	*	*			*			
Bœuf / Beef						*				*			
Vegan / Vegan						*		*	*	*			
TARTINES													
L'amoureux	*				*	*	*			*			
Le Soleil	*				*	*	*			*			
L'imperatrice	*				*	*	*			*			
Le Pape	*				*	*	*			*			
Le Monde	*				*	*	*			*			
La Force	*				*	*	*			*			
Le Justice	*				*	*	*			*			
BURGERS													
Poulet / Chicken	*		*		*	*	*		*	*			
Bœuf / Beef	*						*			*			
Vegan/ Vegan	*					*	*			*			
BAGELS													
Bœuf / Beef			*			*	*		*	*			
Saumon Fumée / Salmon				*		*	*			*			
BLT / BLT			*			*	*		*	*			
COCAS													
Niçoise / Traditional	*												
Bœuf / Beef	*												
Poulet / Chicken	*				*	*	*			*			
Coleslaw			*						*				
DESSERTS													
Tartelette / Tartlet	*		*		*		*						
Crème brûlée / Crème brûlée			*				*						
Fondant au Chocolat / Fondant	*		*		*	*	*						
Cheesecake / Cheesecake	*					*	*						
Sorbet/Sorbet													

GL Contains Gluten
CR Contains Crustaceans & crustacean products
EG Contains Eggs
FI Contains Fish
NU Contains Nuts
SY Contains Soy
MK Contains Milk

Céréales contenant du Gluten
 Crustacés
 Œuf
 Poisson
 Noix
 Soja
 Produits du Laitiers

CE Contains Celery
MU Contains Mustard
SE Sesame Seeds
SU Sulphur Dioxide and Sulphite
LU Lupin
MO Molluscs, Snails, Mussels, Scallops Jacques, Squid, Surimi

Cèleri
 Moutarde
 Graine de Sésame
 Dioxyde de Soufre et Sulfite E220
 Lupin
 Mollusques, escargots, Moules, St Jacques, Calamars, Surimi.