

# LE BATELEUR

## SHARING PLATES

Served with toasted ciabatta bread, salad and cherry tomatoes.

<b>Iberian Sausage</b>	<b>8.90</b>
<b>Baked Camembert</b>	<b>9.90</b> (V)
Your choice of fig jam, garlic and honey, truffle oil.	
<b>Charcuterie</b>	<b>10.90</b>
Rosette, spanish salami, coppa and Parme ham.	
<b>for two</b>	<b>19.90</b>
<b>Cheese Platter</b>	<b>10.90</b> (V)
Goats cheese, Reblochon, Camembert, Comté.	
<b>for two</b>	<b>19.90</b>
<b>Vegan Platter</b>	<b>12.90</b> (Ve)
Coca niçoise, roasted vegetables, cashew hummus, marinated olives, caramelized onions.	
<b>Camembert Charcuterie</b>	<b>19.90</b>
Rosette, spanish salami, coppa and Parma ham, served with a baked camembert and your choice of fig jam, garlic and honey or truffle oil.	
<b>Tapas Platter</b>	<b>24.90</b>
Chorizo poêlé, Iberian sausage, tartiflette & goat cheese toasts with grilled pepper, anchovies & salad.	
<b>Warm Platter</b>	<b>29.90</b>
Baked camembert & a tartine "The Empress" served with a selection of our homemade cocas, cornflake chicken strips with chipotle mayo and caramelized onions.	
<b>Charcuterie Duo</b>	<b>29.90</b>
Cheese & Charcuterie.	

## SALADS & WRAPS

All salades are available as a wrap served with Fries.

<b>Crispy Chicken &amp; Bacon Caesar</b>	<b>11.90</b>
Crispy chicken, served over a bed of romaine lettuce with bacon and Caesar dressing.	
<b>Goat's Cheese</b>	<b>11.90</b> (V)
Caramelized onion on toasted goats cheese over a bed of spinach.	
<b>Roast Beef</b>	<b>11.90</b>
Roast beef on a bed of mesclun salad, served with spring onion, cherry tomatoes and horseradish sauce.	
<b>Smoked Salmon</b>	<b>11.90</b>
Smoked salmon on a bed of mesclun salad, with radish, spring onion with lemon dressing.	
<b>Vegan (Tofu)</b>	<b>11.90</b> (Ve)
Spinach salad, served with roasted potatoes and roasted cashews with a dollop of ratatouille.	

## POKÉ BOWL

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

<b>Crispy Chicken</b>	<b>13.90</b>
<b>Roast Beef</b>	<b>13.90</b>
<b>Smoked Salmon</b>	<b>13.90</b>
<b>Vegan (Tofu)</b>	<b>13.90</b> (Ve)

## TARTINES / (OPEN SANDWICH)

Served on a traditional rustic style bread

<b>I. The Lovers:</b> Three cheeses	<b>9.90</b> (V)
<b>II. The Sun:</b> Primavera: a selection of green vegetables	<b>9.90</b> (Ve)
<b>III. The Empress:</b> Goat cheese and honey	<b>9.90</b> (V)

## 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**

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

## BAGELS

Served with Coleslaw.

<b>BLT</b>	<b>8.90</b>
Bacon, Lettuce & Tomato.	
<b>Roast Beef</b>	<b>8.90</b>
with horseradish mayo.	
<b>Smoked Salmon</b>	<b>8.90</b>
with cream cheese.	
<b>Vegan</b>	<b>8.90</b> (Ve)
cashew hummus with cashew nuts, spinach leaves.	

## 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.

<b>Choose three:</b>	<b>9.90</b>
<b>Beef Ragù</b>	
<b>Chicken Curry</b>	
<b>Traditional Niçoise (Ratatouille)</b>	(Ve)

## DESSERTS

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

## ACCOMPANIMENTS

<b>Fries / Sweet Potato Fries / Sautced Potatoes / Roasted Vegetables</b>	<b>4.90</b>
<b>Green Salad</b>	<b>3.90</b>

## TARTINES / (OPEN SANDWICH)

<b>IV. The Pope:</b> Chicken Provençale	<b>9.90</b>
<b>V. The Earth:</b> Aged ham, salad, and tomatoes	<b>9.90</b>
<b>VI. The Force:</b> Roast beef	<b>9.90</b>
<b>VII. Justice:</b> Avocado and cherry tomatoes	<b>9.90</b> (Ve)

# LE BATELEUR

## BRUNCH COCKTAILS

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

## APÉRITIF

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

## WHITE WINE

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

## ROSÉ WINE

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

## RED WINE

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

## CHAMPAGNES/ PROSECCOS

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

## JUICES

	VOL.	PRICE
<b>Apple, Apricot, Cranberry, Orange, Pineapple, Tomato, Grapefruit</b>	33cL	3.70

## WATER

	VOL.	PRICE
<b>Evian</b>	50cL	3.90
<b>Perrier</b>	50cL	3.90

## SOFTDRINKS

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

## HOT DRINKS

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

# LE BATELEUR

## RUM COCKTAILS

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

## GIN COCKTAILS

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

## TEQUILA COCKTAILS

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

## NOS CLASSIQUES

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

## COCKTAILS GLACÉS

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

## VIRGIN COCKTAILS

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

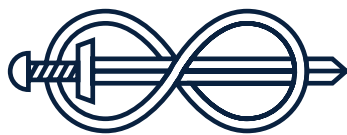
Cucumber, Orange, Lemon, Lime, Juniper Berries, Rosemary

# 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

REVI.1 ClipboardMenusA3-A4EnBNMaster2020-10-26 10/28/20

Labus d'alcool est dangereux pour la santé, consommez avec modération.

Prix nets, service compris. Net price, service included

IV

\*ABV=Alcool par Volume, \*\*HH = Happy Hour 17-20h.  
Tous les cocktails alcoolisés contiennent minimum 4cL d'alcool.

## LISTE DES ALLERGENES

	GL	CR	EG	FI	NU	SY	MK	CE	MU	SE	SU	LU	MO
<b>A PARTAGER / TO SHARE</b>													
Charcuterie / Charcuterie	*				*	*	*			*			
Fromage / Cheese Platter	*				*	*	*		*	*			
Saucisson / Sausage	*				*	*	*			*			
Camembert / Camembert	*				*	*	*			*			
Camembert+Charcuterie	*						*		*				
Assiette Tapas/Tapas Platter	*						*		*				
Assiette Chaude/Warm Platter	*		*				*		*				
<b>SALADES</b>													
Ceasar Poulet / Chicken Ceasar	*		*	*	*	*	*		*	*			
Chèvre / Goat's Cheese							*						
Bœuf / Beef			*						*				
Saumon Fumée / Smoked Salmon				*									
<b>WRAPS</b>													
Cæsar Poulet / Chicken Ceasar	*		*	*	*	*	*		*	*			
Chèvre / Goat's Cheese	*						*						
Bœuf / Beef	*		*						*				
Saumon Fumée / Smoked Salmon	*			*									
<b>POKE BOWLS</b>													
Saumon Fumée / Smoked Salmon				*		*				*			
Poulet / Chicken					*	*	*			*			
Bœuf / Beef						*				*			
Vegan / Vegan						*		*	*	*			
<b>TARTINES</b>													
L'amoureux	*				*	*	*			*			
Le Soleil	*				*	*	*			*			
L'imperatrice	*				*	*	*			*			
Le Pape	*				*	*	*			*			
Le Monde	*				*	*	*			*			
La Force	*				*	*	*			*			
Le Justice	*				*	*	*			*			
<b>BURGERS</b>													
Poulet / Chicken	*		*		*	*	*		*	*			
Bœuf / Beef	*						*			*			
Vegan/ Vegan	*					*	*			*			
<b>BAGELS</b>													
Bœuf / Beef			*			*	*		*	*			
Saumon Fumée / Salmon				*		*	*			*			
BLT / BLT			*			*	*		*	*			
<b>COCAS</b>													
Niçoise / Traditional	*												
Bœuf / Beef	*												
Poulet / Chicken	*				*	*	*			*			
Coleslaw			*						*				
<b>DESSERTS</b>													
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.