

our menu

Rum bar & Cocktail Lounge

We serve over 100 cocktails and more than 200 rums (aged, white & infused)



the rum routes

Served in 5 tasting tubes of approximately 1,5 cl each

16,00€

Rum route 01

Rum from Colombia

Dictador 20 years

Rum from Mexico

Prohibido 12 years

Rum from the French West Indies

Clément VO 3 years

Rum from Africa

Mohba

Rum from Japan

Ryoma

Rum route 02

Les Armateurs de Rhums

(Aged in various barrels previously used for different spirits)

Jack Daniel's Cask

Bellevue plantation Marie-Galante
3 years

Bourbon-Cognac Cask

Bellevue plantation Marie-Galante
3 years

Porto Cask

Bellevue plantation Marie-Galante
3 years

Calvados Cask

Bellevue plantation Marie-Galante
3 years

Scottish Whisky Cask

Bellevue plantation Marie-Galante
3 years

submerged rum

Comparative Tasting 2x 2 cl

15,00€

40° - Submerged at a depth of 15 metres for nearly a year, subject to Europe's strongest tides, a constant temperature and no UV rays. **Conditions that make the sea the ideal ageing environment.**

Triple ageing: Tropical, oceanic, underwater

Origins: Martinique, Guadeloupe, La Réunion

*one rum is aged underwater,
the other on land*

white rums

For your Ti-punch drinks 6 cl

Martinique

St James 40°	6,00€
St James ambré 45°	6,50€
Clément 50°	7,00€
Neisson 55°	7,50€
HSE 55°	7,50€
Trois Rivières Océan 42°	8,00€
Trois Rivières 50°	7,00€
Trois Rivières 55°	7,50€
JM 50°	7,00€
JM Volcanique 49°	7,50€
Clément Canne Bleue 50°	8,50€
Favorite 50°	8,00€
Favorite brut de colonne 71,8°	

2 cl 5,00€ 4 cl 10,00€

Guadeloupe

Damoiseau 50°	7,00€
LonguetEAU 40°	6,50€
Bologne 50°	7,00€
Reimonenq 50°	7,00€

French Guiana

Belle Cabresse 50°	7,50€
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La Réunion

Charette 49°	6,00€
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Jamaica

Rum Coruba ambré 74°	8,00€
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Cuba

Havana (3 ans) 40°	6,00€
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Tahiti

Manutéa 50°	8,50€
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Cape Verde

Vulcão 45°	8,00€
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Mario-Galante

Père Labat 59°	7,50€
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Bielle 59°	7,50€
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Additional suggestion for Ti-punch: passion fruit, fresh ginger €0.50

aged rums from around the world

4cl

Martinique

Clément 40° 6,00€

Woody and spicy notes, with a hint of vanilla

Clément Elixir 42° 13,00€

Aged 6 years, with notes of gingerbread and dried fruit, and a woody finish

Clément (10 years) 40° 14,00€

Hints of almond, finishing with an unmistakable woody note

St James 1765 42° 8,00€

Aged for 6 years, with notes of roasted flavours, macerated fruit and a woody finish

Bally (12 years) 45° 13,00€

Notes of nutmeg and blond tobacco, a rich and full-bodied mouthfeel

La Mauny Héritage 40° 8,00€

Matured in four different casks: Port, Cognac, Bourbon and Moscatel

A1710 Soleil de Minuit 46,4° 20,00€

Rum from Martinique and Guadeloupe, aged between 6 and 13 years in Cognac casks, with notes of candied fruit

St Etienne Vieux 42° 8,00€

Aged for 3 years, with notes of vanilla, pepper and a hint of smoke

JM VSOP 43° 10,00€

Aged for 4 years in Bourbon casks, with notes of coffee and coconut

Baies des trésors 50° 9,00€

Aged for at least 13 months in French oak casks and then in ex-Bourbon casks, it offers generous, smooth notes

Baies des trésors 50° 9,00€

Aged for at least 13 months in American oak casks and then in ex-Bourbon casks, it offers delicate floral notes

Embargo Vieux 40° 7,00€

A blend of molasses rum (Trinidad), cane honey rum (Costa Rica) and agricultural rum from Martinique, a fascinating combination never tried before, with spicy notes

Neisson sous-bois 50° 9,00€

Heated to 105°C, with notes of liquorice and chocolate

Trois Rivières Amber Double Wood 43° 7,00€

Double maturation: 7 months in American oak casks, 9 months in French whisky casks, notes of cocoa, coffee and chocolate

Trois Rivières Vintage Triple 42° 10,00€

Notes of spices, grey pepper, fresh and candied fruit

Trois Rivières (12 years) 42° 15,00€

A blend of various rums aged for between 12 and 15 years in Bourbon casks, with woody and spicy notes

Depaz cuvées prestiges 40° 17,00€

Pleasant hints of hazelnut and spice on the finish

Depaz (3 years) 45° 7,50€

Woody notes on the nose: vanilla, coconut and chocolate

Depaz 2002 45° 15,00€

Aged for 11 years, with notes of spices, toasted dried fruit and coffee

aged rums from around the world

4cl

Martinique

Depaz Single Cask 2003 45° 15,00€

Aged for 11 years, with notes of cocoa, dried fruit and coffee

Depaz Finish Porto 45° 15,00€

Aged for 8 years in oak casks and 11 in Port casks, with notes of pastries and dried fruit

Favorite (4 years) 42° 12,00€

Fruity, spicy, toasty and vanilla notes

Favorite 2015 46° 15,00€

Aged for 6 years in ex-Bourbon casks, with notes of white fruit, dried fruit and banana, and a finish of tobacco and mild spices

Guadeloupe

Bologna Grande Réserve 42° 13,00€

Notes of wood, vanilla, cinnamon, apricots and figs

Bologna Black Canne 42° 13,00€

Black cane, aged for 3 to 6 years in ex-Cognac French oak casks, gold medallist at Paris 2025

Damoiseau Vieux 42° 7,00€

Aged in Bourbon casks, with notes of wood, dried fruit and spice

Karukera Black Alligator 45° 13,00€

Matured in new, pre-toasted casks, with intense flavours of spice and smoke

Reimonenq (7 years) 40° 13,00€

It has a rich and balanced flavour profile, with fruity and spicy notes

Guadeloupe

Montebello (3 years) 42° 8,00€

A hint of banana, followed by notes of crème brûlée

Bielle 2018 (8 years) 54,4° 20,00€

Straight from the cask, with notes of vanilla and dried fruit

Marie-Galante (Bellevue plantation)

Armateur de Rhum 40° 9,00€
Return to Marie-Galante

Amber, 8 months old, with notes of vanilla, cocoa and coffee

Armateur de Rhum 40° 10,00€
Bourbon and Cognac casks

Aged for 3 years, smooth on the palate, with smoky, woody and dried apricot notes

Armateur de Rhum 40° 10,00€
Scottish whisky cask

Aged for 3 years in 'Laphroaig' casks, offering a complex tasting experience with a peaty finish and citrus notes

Armateur de Rhum 40° 10,00€
Jack Daniel's cask

Aged for 3 years, with a vanilla-like aroma, toasty notes and a maple syrup flavour

Armateur de Rhum 40° 10,00€
Calvados cask

3 years old, notes of apple and citrus, quite floral on the nose

Armateur de Rhum 40° 10,00€
Porto cask

Notes of flowers and ripe fruit with a hint of honey

aged rums from around the world

4cl

French Guiana

El Dorado (8 years) 40° 7,00€

Ageing in oak barrels, with notes of caramel and tobacco on the nose; on the palate, notes of dried fruit and flambéed bananas, with a woody finish

El Dorado (15 years) 42° 12,00€

Ageing in Bourbon casks, with notes of dried fruit on the nose and, on the palate, notes of exotic fruit, oak and spices

Dominican Republic

Matusalem (15 years) 40° 9,00€

Ageing in oak casks (Solera method), with notes of wood, hazelnuts, toasted almonds, vanilla and honey, and a remarkable woodiness

Matusalem (23 years) 40° 15,00€

Ageing in oak casks (Solera method), with notes of sweet fruit and fresh herbs, smooth and mellow, with a woody, rich finish

Ophimus (15 years) 38° 13,00€

A molasses rum with smoky and vegetal notes that lend this rum an interesting complexity

1818 XO
with 24K gold flakes 40° 15,00€

Matured in oak casks that previously held American whiskies and fine Pedro Ximénez wines (7-year-old Solera method), with notes of roasted nuts and honey

Barcela Impériale
40th Anniversary 40° 30,00€

Aged for 10 years in Bourbon casks, 2 years in Sauternes casks and 10 years in French oak casks, making a total of 22 years' ageing

Venezuela

Santa Thérèse 1796
(3 à 35 years) 40° 11,00€

Ageing in oak barrels, with notes of honey, tobacco and smoky leather

Diplomatico Mantuano 40° 8,00€

Matured in bourbon and malt casks, with notes of wood, dried fruit and vanilla

Diplomatico Esclusiva Reserva
(12 years) 40° 10,00€

Ageing in bourbon casks, a complex and well-balanced blend of dried fruit, buttered caramel and acacia honey

Jamaica

Appleton (8 years) **Estate** 43° 9,00€

Ageing in oak barrels, with notes of ripe banana, honey, spices, vanilla, nutmeg and a hint of hazelnut

Appleton (12 years) 43° 12,00€

Ageing in oak barrels, with notes of vanilla, orange peel and almond

Black Jamaica 38° 6,00€

Aged in Jack Daniel's casks, with notes of roasted flavours, tobacco, coffee, prune, liquorice; Bob Marley's favourite rum

Japan

Ryoma (7 years) 40° 12,00€

Ageing in lightly toasted oak casks, extremely complex, full of finesse and subtlety, this rum is the polar opposite of what we're used to today

aged rums from around the world

4cl

Cuba

Embargo Anejo Esplendido 40° 7,50€

A blend of rums from Martinique (HSE), Guatemala, Cuba and Trinidad and Tobago, aged for 5 years, with notes of vanilla, caramel, tobacco, wood and sweetness

Havana Club (7 years) 40° 7,00€

Notes of cocoa, coffee, tobacco and spices

Pacto Navio 40° 9,00€

Aged in Sauternes casks, with notes of honey, vanilla and caramel on the nose and palate, along with spices and citrus fruits

La Réunion

Armateurs de Rhum 40° 9,00€

A blend of various rums from Réunion, with notes of candied fruit, spices and vanilla

Peru

Millonario (15 years) 40° 10,00€

Aged in Bourbon and sherry casks, with notes of prune and honey, smooth with a hint of spice, very long and alluring

Millonario XO
(12 à 20 years) 40° 15,00€

Distilled in vintage Scottish stills using the Solera method, a blend aged between 12 and 20 years, a rum with notes of caramel

Zacapa (23 years) 40° 13,00€

Ageing in whisky, sherry and Ximénez wine casks at an altitude of 2,400 metres, the Solera ageing process produces fascinating notes of honey, spicy oak and dried fruit

Guatemala

Botran Reserva (15 years) 40° 8,00€

Ageing in American oak casks previously used for sherry and port, powerful, with a smooth toffee coating and notes of cloves, cocoa and dried fruit

Mauritius

New Grove (8 years) 40° 8,50€

Matured twice in oak barrels and Port casks, with notes of caramel, spices and warm sugar, a clean, smooth and slightly smoky attack

Arcane (12 years) 40° 12,00€

Ageing in oak casks (Solera method), with notes of cocoa, banana, vanilla and exotic fruits, and a woody, spicy finish

Barbados

Mount Gay Black Barrel 40° 8,00€

Matured in charred Bourbon casks, with floral and spicy notes, a subtle and well-balanced blend

20th birth Planting 40° 12,00€

Ageing in Barbados and finished in small Cognac casks, with notes of mango, chocolate and spices

Bumbu 35° 8,50€

Matured in Kentucky Bourbon casks, with aromas of vanilla, banana, caramel and toasted oak

aged rums from around the world

4 cl

Saint Lucia

**Admiral Rodney
Princessa 40°** 12,00€

Initial notes of caramel, with a spicy, woody finish

Trinidad and Tobago

Kraken 40° 7,50€

A molasses rum blended with spices, both smooth and spicy, characterised by notes of coffee, vanilla, cinnamon and cloves

Angostura (7 years) 40° 8,00€

A smooth, well-rounded rum with generous, honeyed flavours, interspersed with hints of hazelnut and toast

Angostura 1919 40° 9,00€

Molasses rum, aged for at least 8 years in American Bourbon oak casks, with notes of vanilla, caramel, cocoa, honey and hazelnut

Angostura 1824 40° 13,00€

Aged in American bourbon casks, with notes of honey, fruit and chocolate

Angostura 1787 40° 15,00€

Aged for 15 years in charred oak casks, with flavours of dried fruit, wood and spices

South Africa

Mohba 43° 9,00€

An 8-month-old amber rum, aged in South African whisky casks, with smoky and roasted notes, coffee and chocolate

Anguilla

Pyrat (15 years) 40° 12,00€

Aged in Limousin oak barrels, with woody and citrus flavours, complemented by hints of vanilla and fruit jam

Costa Rica

Pura Vida 48° 14,00€

Aged in an Oloroso cask (a whisky cask that previously contained fortified wine), with notes of walnut extract

Madagascar

Dzama Noire 40° 8,00€

This sugarcane comes from the province of Nosy-Bé in Madagascar, with notes of candied ginger, vanilla, citrus, a hint of banana and chocolate

Espagne

Dos Maderas (5+5 years) 40° 10,00€

A blend of rum from Barbados and French Guiana, aged for 5 years in Bourbon casks in the Caribbean and then for a further 5 years in Sherry casks in Spain

Colombia

Dictador (12 years) 40° 10,00€

Ageing in oak barrels, produced by fermenting a blend of honey and sugar cane, with notes of sweet caramel, cocoa, honey and light coffee

aged rums from around the world

4 cl

Colombia

Dictador (20 years) 40° 13,00€

Ageing in oak barrels, produced by fermenting a blend of honey and cane sugar, with notes of roasted coffee, almond, walnut and ginger

Coloma (8 years) 40° 8,00€

Produced at the distillery from two varieties of sugar cane and distilled using old coffee filters with spring water of exceptional purity, aged in American oak casks for 8 years, with notes of fruit, vanilla and coffee

Caribbean

Compagnie des Indes 40° 9,00€

A blend of Caribbean rums aged for 3 to 5 years in Bourbon casks, with notes of exotic fruits, spices, cloves, ginger and liquorice

Mexico

El Ron Prohibido 40° 10,00€

Ageing in sweet straw wine casks, rum that was banned in Spain for nearly a century because it overshadowed Spanish rum, notes of raisins, prunes, chocolate and coffee

Macollo (7 years) 40° 9,00€

Aged in American white oak barrels, with a very rich and complex aromatic profile

Antigua

English Harbour 40° 9,00€

Aged for 5 years in charred white oak casks, a blend of rums aged between 5 and 25 years, with notes of coconut, sweet spices, honey and dried fruit

Panama

Abuelo (12 years) 40° 12,00€

Matured in Bourbon casks and finished in Cognac casks, with rich aromas of vanilla and cinnamon, all blended with a woody note

Haiti

Barbancourt (4 years) 40° 9,00€

Aged in Limousin oak barrels, oaky, spicy and smooth on the palate

Boukman 45° 10,00€

Its botanical aromas feature notes of cardamom, vanilla and cinnamon, as well as lovely vegetal notes

infused rums^{*1}

Buy 10, get 2 free

3 cl 3,00€ 6cl 5,00€

Pepper and basil

Passion

Grogue^{*2}

Thyme

Strawberry Basil

Banana and caramel

Vanilla

Bailey's salted butter

Lime

Carrot and cumin

Coconut and vanilla

Chocolate

Grapefruit

Cucumber

Vanilla and strawberry

Beetroot and ginger

Cardamom

Five-peppercorn blend

Coffee

Rhubarb

Peanut

Raspberry

Mango

Nutmeg

Peach

Blackcurrant

Chilli

Kiwi

Rosemary

Pineapple

Ginger

Lychee

Kombu

Yuzu

Apple

Cherry

Hibiscus

Galangal

Tonka

Star Anise

Pear

Blueberry and Basil

infused rums in bottles

70 cl

35,00€

Eat in or takeaway

Ask the staff about flavour availability

^{*1} homemade

^{*2} not vegan

le kimbé

70 cl

our house speciality

3 cl 3,00€ 6cl 5,00€

An infusion of bois bandé and mamajuana, ginger, ginseng root, vanilla pods and star anise, star fruit, dried banana and cinnamon sticks, coffee beans, cane sugar

cocktails

25 cl *our experiments*

Anesthésie 8,50€

White rum, coconut purée, mango juice

Hémoglobine 8,50€

White rum, lemon juice, kiwi syrup, strawberry juice, passion fruit juice

Perfusion 8,50€

Pimm's No. 1, lemonade, slices of lemon, cucumber and orange, fresh mint

Jamaïcain coffee 8,50€

Black Jamaica rum, lemon juice, Angostura bitters, coffee liqueur, ginger ale

Alchimiste 8,50€

White rum, lemon juice, grapefruit purée, homemade citrus bitters, ginger beer, a slice of grapefruit and a slice of lime

Old Fashioned 6 cl 10,00€

Brown sugar, Angostura bitters, aged Embargo rum, orange spray*, dried orange slice, morello cherry

AVC 12 cl 9,00€

Campari, Cointreau, hibiscus syrup, lime

Old Café 6 cl 10,00€

Coffee liqueur, pepper bitters*, aged Embargo rum, orange spray*, morello cherries

Old Chocolat 6 cl 10,00€

Cocoa liqueur, dark chocolate bitters*, aged Embargo rum, orange spray*, morello cherries

Old Framboise 6 cl 10,00€

Raspberry balsamic vinegar*, rhubarb bitters, aged Embargo rum, orange spray*, morello cherry

Plasma 8,50€

Flavoured rum with tonka beans*, coconut purée, pineapple juice

Infirmière 9,00€

Agricultural white rum, Safari, purée and fresh passion fruit, orange juice

Rhumarein 8,50€

Rosemary-infused rum*, cardamom bitters*, a sprig of rosemary, tonic water, a slice of lemon

Anticorps 8,50€

Amber agricultural rum, honey, cinnamon syrup*, apple juice, ginger beer

Rhumède 8,50€

Vanilla-flavoured rum, lemon juice, cane sugar syrup

Ordonnance 9,00€

White agricultural rum, amber agricultural rum, Cointreau, orgeat syrup, lemon juice

ADN 9,00€

Agricultural white rum, lemon juice, celery bitters*, fresh ginger, fresh beetroot

IVD 9,00€

Agricultural white rum, passion fruit purée and fresh passion fruit, rhubarb bitters, ginger ale, black tea and seaweed

Réanimation 8,50€

Agricultural white rum, lemon juice, fresh mint and ginger, syrup and apple juice

Diététicien 9,00€

JM Volcanique, aniseed bitter*, lemonade, a slice of lemon and cucumber, star anise

*1 homemade

cocktails

25 cl

our experiments

Laborantin 8,50€

Amber agricultural rum, lemon juice, cinnamon syrup*, guava juice

Scanner 9,00€

Ginger beer, Kraken (spiced rum), a slice of lime

Soin Intensif 9,00€

Agricultural white rum, Bailey's, half a fresh banana, coconut purée, pineapple juice

Bistouri 9,00€

Agricultural white rum, cherry purée, lemon juice, tonic water, five-peppercorn blend, morello cherries

Contraction 8,50€

Agricultural white rum, Cointreau, lemon juice, grapefruit purée

Cuba Labo 8,50€

Amber agricultural rum, a wedge of lime, Coca-Cola

cryogens

30 cl

*texture between
granita and sorbet*

Mango Mojito 9,50€

Agricultural white rum, lemon juice, mango purée, fresh mint

Straw D'Labal 9,50€

Agricultural white rum, lemon juice, strawberry purée

Doc Ginger 9,50€

Agricultural white rum, lemon juice, raspberry purée, ginger syrup

Radium 9,50€

Agricultural white rum, lemon juice, kiwi purée, lychee syrup

Yuzuphage 9,50€

Agricultural white rum, lemon juice, yuzu purée

Cirrrose 9,50€

Agricultural white rum, lemon juice, cherry purée, basil syrup

Burn Out 9,50€

Agricultural white rum, lemon juice, pineapple purée, fresh ginger

Frotti Frotta 9,50€

Agricultural white rum, lemon juice, rhubarb purée

Belle-Hélène 9,50€

Agricultural white rum, lemon juice, pear purée, three-chocolate balls

Vite Ma Dose 9,50€

Agricultural white rum, lemon juice, grapefruit purée

Orthophoniste 9,50€

Agricultural white rum, lemon juice, lemon purée, apple syrup

Allergologue 9,50€

Agricultural white rum, passion fruit purée, passion fruit juice, lemon juice

*1 homemade

analyses

25 cl

With vodka

Orthoptiste 8,50€

Vodka, lime juice, fresh ginger, basil syrup*¹, basil leaf

Aide soignante 8,50€

Vodka, lemon juice, wild strawberry liqueur, pineapple juice

Sexologue 8,50€

Vodka, lemon juice, cherry purée, cranberry juice, tonic water

With whiskey

Antibio Sour 9,00€

Paddy's Whisky, lime juice, cane sugar syrup

Antidote (Old Fashioned) 6 cl 10,00€

Paddy's Whisky, brown sugar, Angostura bitters, orange spray*¹, orange zest, morello cherry

With Pisco

Pisco Sour 9,00€

Pisco, lemon juice, cane sugar syrup, Angostura bitters

Pisco Passion 9,50€

Pisco, lime juice, passion fruit purée, fresh passion fruit, Angostura bitters

Chilcano 9,00€

Pisco, a squeeze of lime, ginger ale, Angostura bitters

Other analyses

Spritz 8,50€

Aperol, Prosecco, Perrier

Amaretto Sour 8,50€

Amaretto, lime juice, cane sugar syrup

With beer 30 cl

Bizounette 7,00€

Francette lager, lemon juice, yuzu purée

our packages

Labo Potion 25 cl 6,00€
1L 16,00€

Homemade punch

Package «LadiLife» 9,50€

Ti-Punch Charette 6 cl + DODO Beer

*¹ homemade

analyses

30 cl

With Gin

Biopsie 8,50€

Gin, lemon juice, fresh mint, cane sugar syrup

Goutte à goutte 8,50€

Gin, lemon juice, cane sugar syrup, juniper berries

FYV 8,50€

Gin, cardamom bitters*, celery bitters*, lemon juice, cane sugar syrup, tonic water, juniper berries

Éprouvette 8,50€

Gin, lemon juice, grapefruit purée, cane sugar syrup, tonic water

Neurologue 9,50€

Gin, Campari, cardamom bitters*, pineapple juice, half a fresh passion fruit

White Negroni 6 cl 10,00€

Gin, white Martini, Suze, a slice of dried orange, a spritz of orange*

Gin-écho 8,50€

Gin, lemon juice, aniseed bitters*, cucumber slices, tonic water, star anise, juniper berries

Passion fruit gin and tonic 8,50€

Gin, lemon juice, passion fruit purée, fresh passion fruit, tonic water, seaweed and black tea pepper

Grapefruit gin and tonic 8,50€

Gin, lemon juice, grapefruit purée, a slice of fresh grapefruit, tonic water, Timut pepper

Apple gin and tonic 8,50€

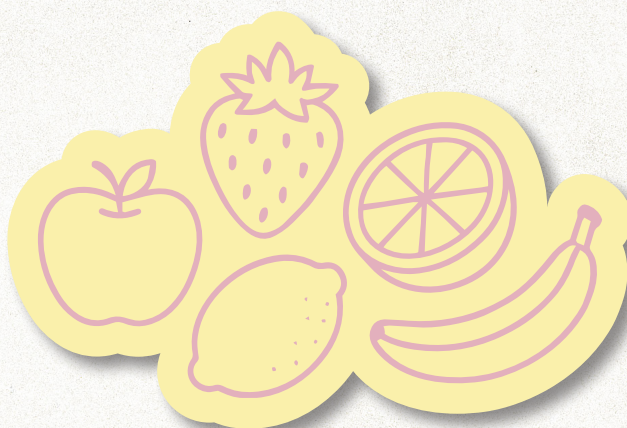
Pepper-infused gin, lemon juice, apple syrup, with slices of fresh apple, and tonic

Strawberry gin and tonic 8,50€

Depending on the season. Gin, lemon juice, strawberry purée, fresh strawberries, tonic water, five-peppercorn blend

Fig gin and tonic 8,50€

Gin, fig jam, hibiscus syrup, tonic water, lemon juice



*1 fait maison

mojitos

25 cl

Classic 7,50€

Havana 3-year-old, lime, brown sugar, mint, Perrier, Angostura bitters

Passion fruit 8,50€

Flavoured rum with passion fruit*, lime, brown sugar, mint, passion fruit juice, Angostura bitters

Raspberry 8,50€

Flavoured rum with raspberry*, lime, brown sugar, mint, raspberry juice and Angostura bitters

Pineapple 8,50€

Flavoured rum with pineapple*, lime, brown sugar, mint, pineapple juice and Angostura bitters

*1 homemade

caipirinhas

25 cl

Classic 7,50€

Lime wedges, cachaça, brown sugar

Passion fruit 9,00€

Lime wedges, cachaça, brown sugar, purée and fresh passion fruit

Ginger 9,00€

Lime wedges, cachaça, brown sugar, syrup and slices of fresh ginger

Kiwi 9,00€

Lime wedges, cachaça, brown sugar, purée and fresh kiwi fruit

Grapefruit 9,00€

Lime wedges, cachaça, brown sugar, purée and fresh grapefruit

Strawberry 9,00€

Depending on the season. Havana (aged 3 years), lime, brown sugar, mint, purée and fresh strawberries, Perrier, Angostura bitters

Honey 8,50€

Havana 3-year-old, lime, honey, mint, Perrier, Angostura bitters

Père Labat 9,00€

Père Labat rum, lime, brown sugar, mint, Perrier, Angostura bitters

Siete Años 9,50€

7-year-old Havana rum, lime, brown sugar, mint, Perrier, Angostura bitters

Basil 9,00€

Depending on the season. Havana 3-year-old, lime, brown sugar, basil, purées and strawberries, Angostura bitters, Perrier

Orange 9,00€

Lime wedges, cachaça, brown sugar, fresh orange segments

Strawberry 9,00€

Depending on the season. Lime wedges, cachaça, brown sugar, purée and fresh strawberries

Pineapple 9,00€

Lime wedges, cachaça, brown sugar, fresh pineapple purée and chunks

Cucumber 9,00€

Lime wedges, cachaça, brown sugar, fresh cucumber

daiquiris

30 cl

Classic 7,50€

Rum, lime juice, cane sugar syrup

Mango and passion fruit 8,50€

Rum, lemon juice, mango purée, passion fruit juice

Banana 8,50€

Rum, mashed banana*, green banana syrup

Coconut and mint 8,50€

Rum, coconut purée, fresh mint, pineapple juice

Lychee and mint 8,50€

Rum, lychee purée, fresh mint, lemon juice

Strawberry and basil 8,50€

Rum, lemon juice, strawberry purée and juice, fresh basil leaves

Cucumber 8,50€

Rum, lemon juice, cucumber syrup*, fresh cucumber

Basil 8,50€

Rum, lemon juice, basil syrup, fresh basil leaves

placebos

25 cl

non-alcoholic

Générique 7,00€

Coconut purée, pineapple purée, passion fruit juice, guava juice

Monkey Brain 7,00€

Mashed banana*, strawberry juice

Expectorant 7,00€

Iced mint syrup, mango purée, mango juice

Muqueuse 7,00€

Strawberry juice, peach purée, vanilla syrup, lemon juice

Bétadine 7,00€

Strawberry purée, pineapple purée, orange juice, lemon juice

A.E.S.H 7,00€

Peach purée, vanilla syrup, fresh mint, lemon juice, tonic water

Virgin Mojito 7,00€

Lime wedges, mint, brown sugar, Perrier

Photosynthèse 7,00€

Rhubarb purée, mango juice, strawberry purée, lemon juice

L'opticien 7,00€

Cherry purée, lemon juice, cranberry juice, tonic water

Ambulancier 7,00€

Fresh mint, apple syrup, apple juice, fresh ginger, lemon juice

Dermatologue 7,00€

Fresh basil, lychee purée, apple juice, lemon juice, tonic water

*1 homemade

placebos cryogenes

Granita and sorbet texture 30 cl

non-alcoholic

Relaxation

7,50€

Lemon juice, mango purée, fresh mint

Kiné

7,50€

Lemon juice, strawberry purée

Auxiliaire

7,50€

Lemon juice, ginger syrup, raspberry purée

Prescription

7,50€

Lemon juice, kiwi purée, lychee syrup

Pathologie

7,50€

Lemon juice, yuzu purée

Pharmacien

7,50€

Lemon juice, cherry purée, basil syrup

Radiologie

7,50€

Lemon juice, rhubarb purée

Brancardier

7,50€

Lemon juice, pineapple purée, fresh ginger

Masseur

7,50€

Lemon juice, pear purée, three-chocolate balls

Déambulateur

7,50€

Lemon juice, grapefruit purée

Psycho

7,50€

Lemon juice, lime purée, apple syrup

Podologue

7,50€

Lemon juice, passion fruit purée, passion fruit juice

texture between
granita and sorbet

tapas



Saucisson	6,00€
Plain, hazelnut, Beaufort*3	
Salmon rilette *2	6,00€
Hummus	6,00€
Tomatade	6,00€
Tzatziki *2	6,00€
Country-style terrine *3	8,50€
Rabbit terrine with prunes *3	8,50€
Espelette chilli terrine *3	10,00€
Duck terrine 20% foie gras *3	10,00€

*2 not vegan

*3 contains pork

soft drinks & juices

Fruit juice 25 cl	3,50€
Pineapple, Strawberry, Mango, Passion Fruit, Lime, Orange, Raspberry, Cranberry, Guava, Apple, Banana	
Coca Cola 33 cl	3,80€
Coca Cola Zéro 33 cl	3,80€
Orangina 33 cl	3,80€
Perrier 33 cl	3,80€
Tonic Water 20 cl	4,00€
Ginger Ale 20 cl	4,00€
Ginger Beer 20 cl	4,00€
Diabolo 25 cl	2,50€
Water and syrup 25 cl	2,00€

beers

<i>Drafts beers</i>	25 cl	50 cl
Tongerlo 6°	4,00€	7,50€
Belgian Abbey Blonde Ale		
Super 8 5,1°	4,00€	7,50€
Belgian Wheat Beer		
Monster Green 6°	4,50€	8,00€
Local IPA Mont Luc Brewery		
Francette 4,5°	2,80€	5,00€
Brittany Pilsner		
Picon beer	4,00€	7,00€
<i>Bottled Beers</i>		
Bourbon Dodo 33 cl	5,50€	
Goudale Beer 0% 25 cl	4,00€	

spirits & aperitifs

Pastis Bardouin 2 cl	3,00€
Ricard 2 cl	3,00€
Vodka 4 cl	7,00€
Menthe Pastille 4 cl	7,00€
Paddy Irish Whiskey 4 cl	7,00€
Jack Daniel's 4 cl	7,00€
Suze 4 cl	6,00€
Martini Bianco 4 cl	6,00€
Tequila 4 cl	7,00€
Bailey's 4 cl	7,00€
Soft Drink Mixer Supplement	1,00€

wines

<i>12,5 cl</i>	
<i>Infused Wine</i>	
Raspberry	3,50€
Homemade	
<i>Red Wines</i>	
Bordeaux	3,50€
Cabernet Sauvignon	4,00€
<i>White Wines</i>	
Muscadet	3,50€
Chardonnay	4,00€
Quincy	6,50€



Téléphone : 06 52 60 25 91

 ChrisLabo

 Lelabo_rhumerie