

Our wines

Champagne	12cl/ 75cl
Deutz brut classique	21€/ 110€
Deutz brut rosé	23€/ 130€
Billecart-Salmon, le réserve	28€/ 120€
Billecart-Salmon, le rosé	35€/ 195€
Krug Grande Cuvée	68€/ 360€

White Wines	15cl/ 75cl
Château Marjose, <i>Entre-deux-Mers</i> 2022	12€/ 50€
La Croix Carbonnieux, <i>Pessac-Léognan</i> 2022	16€/ 65€
Les Hauts de Smith, <i>Pessac-Léognan</i> 2022	29€

Red Wines	15cl/ 75cl
Lièvre, <i>Pessac-Léognan</i> 2020	11€/ 60€
Les Hauts de Smith, <i>Pessac-Léognan</i> 2019	22€/ 95€
Château Biac, <i>Cadillac Côtes de Bordeaux</i> 2015	23€/ 95€

Ice Cider <i>Rhône Alpes</i>	12cl
Apple des Cîmes- La Pomme Rôtie	17€

We can also give our full wine list by bottle if you wish.

Our aperitives

Cocktails apéritifs	15cl
Americano	14€
Campari, Vermouth Rouge (au choix), Perrier	
Kir <i>Blackcurrant, Peach, Blackberry or Cherry</i>	14€
Cocktail des Sources	16€
<i>Red Lillet/ / Amaretto/ Champagne</i>	
Cœur des Sources	17€
<i>White Lillet/ Patxaran Egiazki/ Thyme Liqueur/ Champagne</i>	
Blanche des Vignes	17€
<i>Non Aged Armagnac Dartigalongue/ Sherry Oloroso/ Rose Cordial/ Champagne</i>	
Our diferents Champagne Spritz	17€
<i>Campari, Aperol or Quinquina Kina Karo</i>	
Kir Royal <i>Blackcurrant, Peach, Blackberry or Cherry</i>	17€
Aniseed Drinks	4cl
Pastis Henri Bardouin	10€
Pastis Château des Creissauds aged in Laphroaig Barrell	12€
Absinthe Versinthe	18€
Pastis Château des Creissauds XO 6years	19€

Pineaux Des Charentes	6cl
Beaulon white 1982 or red 1985	15€
Bourgoin white oxydative	15€
Drouet white 1989	17€
Domaine du Chêne white Merlot white	18€
Domaine du Chêne Red Merlot Red	18€
Domaine du Chêne Extra Old	25€
Bourgoin 1979	50€

Vermouths	6cl
Vermouth L'Elixir De La Dame red or white	13€
Vermouth Rouge Léonce Malbec Grape	13€
Vermouth Kina Red or White	13€
Vermouth del profesore rosso	13€
Vermut Carpano Antica Formula Rosso	13€
Noilly Prat	13€

Aperitives Drinks	6cl
Lillet white or red	12€
Campari	12€
Bitter des Basques	12€
Dubonnet	12€
Byrrh Grand Quinquina	12€
Quinquina Kina Karo	13€
Gentiane des Chartreux	13€
Lillet blanc Grande Réserve 2015	15€
Vin muté à l'Armagnac Château Léberon Colombard	16€
Vin muté à l'Armagnac Château Léberon Merlot	16€

Our sherries 6cl

Fino Cruz Vieja	13€
Oloroso Cruz Vieja	13€
Palo Cortado Cruz Vieja	15€

Our ports 6cl

Quinta Do Portal 29 Grapes Reserve Ruby	15€
Quinta Do Portal Vintage 2016	20€
Quinta Do Portal Tawny 30ans	25€

Our local organic beers 33cl

Non Alcoholic beer Brasserie Parallèle	8€
Mascaret Lager	9€
La P'tite Martial White Asparagus	9€
PIP White	9€
Brasserie du Cabestan White and Dark	9€
Burdigala IPA	9€
Gibbon Porter	9€
Burdigala Triple	9€

Our Gin Tonic

Gin to choose - 4cl

17€

GinCab - Résidence - Hendrick's - Tanqueray Ten - Mare Capri

Balbine Hibiscus - Balbine Winter Edition - Balbine Old Tom

Sorgin Yellow Gin - Pink Pepper Dry - Umami - Sipsmith

Bombay Sapphire Murcian Edition - La Bouche Cap Ferret

Etsu Japanese- Gin Juillet, Main de Buddha - Gin Juillet Anisé

Gin Craft Parcelle - Fords - Generous Purple

Premium Gin to choose - 4cl

19€

Avem Hippolais - Avem Corvus - Avem Botaurus

G'Vine Nouaison Réserve - Oli'Gin - Engine - Monkey 47

Brana Piment d'Espelette - Nolet's - Gin N44 - Kinotea

Tonic to choose

Fever Tree classic - Fever Tree Mediterranean -

Fever Tree Elderflower - Archibald- London essence

Our creation cocktails - 20€

Here is the eccentric part of our menu called "3 S".

*The theme of this part is based on the balance of the flavours
To make cocktails, it's important to follow the rule of "the 3 S"
(Sweet, Sour and Strong).*

*We calculated, the pH for acidity, Brix for the sweetness,
Alcohol by volume for strength.*

*For example, Lemon Juice pH is 2.4 and Water 7. Maple Syrup
is at least 66%Brix and a pure vodka is normally 40%.*

*We strived to bring you a perfect aromatic balance, all of it
backed with eccentric artisanal ingredients and garnishes.*

We welcome you to visit our world !

We will be happy to answer your every question !

Ancestral

13cl

Sweet: 12.8%Brix

Sour: pH 6.3

Strong: 21%



Herbal, Tangy, Elegant

This strange combination of flavours, created in the image of the 3 Carthusian monks who hold the secret of the chartreuse, is a concentrate of flavours whose central point is l'Elixir vegetal de la grande Chartreuse, a reproduction of the first medicinal decoctions of the monks.

Ingredients:

L'Elixir Végétal de la Grande Chartreuse, Chartreuse cordial from "Spaciement" herbal tea, Pineapple-sage pickle juice

Torcedor

11cl

Sweet: 15.8 %Brix

Sour: pH 6.2

Strong: 28.9%



Mellow, Wooded, Earthy

This cocktail is a personification of that timeless moment of relaxation when everyone becomes an epicurean, cigar in hand and a glass of rum or cognac on the table. the thoreau a blend of these two spirits, spearheads of this idea, is married to a louisian tobacco liqueur for a perfect reproduction of this moment.

Ingredients:

Thoreau, Perique tobacco liqueur, Honey acid solution

Lotus Bleu

15cl

Sweet: 11.4 %Brix

Sour: pH 6.7

Strong: 16.1%



Honeyed, Unexpected, Elegant

The star of the show is a Baijiu which is a Sorgho spirit from China that we washed with sesame oil to make it smoother and lengthen the taste and experience

Ingredients

Baijiu Yanghe Ocean Blue washed with sesame oil, Umeshu, Citric Hyssop and miso caramel soda

Pintxo Pote

13cl

Sweet: 8.1%Brix

Sour: pH 6.5

Strong: 12.3%



Smooth, Spicy, Savoury

We have condensed the spirit of the Basque country into one glass, with Oli still, a black olive eau-de-vie distilled in the south of France, as the main ingredient.

Ingredients

Oli still, Guindilla/salmorejo pickle juice, Garum syrup

Tangun's Garden

11cl

Sweet: 19.4 %Brix

Sour: pH 6.1

Strong: 27%

Refined, Precise, Graceful



This elixir, whose precision is matched only by the elegance of its vessel, is a springtime ode carried by a rocket eau-de-vie specially created by our friends at Terpene for this cocktail.

Ingredients:

Rockette eau-de-vie, Apricot and rosemary cheong, black pepper and timur bay acide solution

Casca-Belle

14cl

Sweet: 9.3 %Brix

Sour: pH 5.8

Strong: 25.6%

Tart, Uncanny, Surprisingly balanced



This interlude of Mexican eccentricity is highlighted by its central ingredient, sotol veneno, a spirit from the state of Chihuahua made from the eponymous plant.

Ingredients:

Avocado infused Sotol veneno, chamoy and chipotle acide solution, Homemade Antiseptic liquor

Our HighBall cocktails - 20cl

Here is our selection of highball cocktails. Two ingredients only, a spirit or soft spirit and a sparkling product. Always fresh, easy and original.

Raicilla Alicantes /

London Essence Tonic Peach and Jasmin 15€

Complex, Refreshing, Floral

Italicus/ Apricot Sour Beer PiP 15€

Zesty, Fruity, surprising

Meijian l'Osmanthe/ 15€

London Essence Grapefruit Soda

Light, Floral, Subtile

Amaroz/

Non Alcoholic Sparkling Wine French Bloom 11€

Non alcoholic, Fresh

Our classic cocktails

Here is our versions of some classic cocktails. Feel free to ask us any other classic. We'll happy to prepare it !

French Martini - 15c 7€

Sweet, Fruity, Smooth

Vodka Grey Goose, Pineapple Juice, Chambord

Corpse Reviver n2 - 15cl 19€

Excentric, Fresh, Zesty

Oli Gin, Cointreau,

Lillet Blanc Grande Reserve 2015, Lemon Juice.

Siesta - 15cl 18€

Bitter, Citrusy, Refreshing

Tequila Alicantes Reposado, Campari,

Grapefrui Juice, Lime Juice

Naked and Famous - 13cl 19€
Mellow, Slightly Smoky, Herbal

*Mezcal Rey Zapoteco Joven Espadin, Yellow Chartreuse,
Aperol, Lemon Juice*

Old Cuban - 17cl 19€
Fresh, Sophisticated, Elegant

*Rhum Santiago de Cuba 11 Years, Sugar Syrup,
Lime Juice, Champagne Brut*

Green Beast - 13cl 19€
Aniseed, Fruity, Zestfull

*Absinthe Versinthe, Fresh Cucumber,
Lime Juice, Simple Syrup*

Old Pal - 13cl 20€
Complex, Bitter, Stiff

*Whisky Roof Rye Ferroni,
Campari Cask Tales, Noilly Prat.*

French Paradox's unforgettables

Tailored Cocktail

16€-22€

Tell us what you like and we'll do a special and unique cocktail just for you ! It's our speciality !

We can also make any classic cocktail you would like to have.

Just ask us !

Negroni des Vignes -15cl

(Cask Aged and Signature Cocktail)

21€

Smooth, Bitter, Smoky

GinCab, Red Vermouth Léonce Malbec, Cynar,

Rose Water, Homemade Merlot-Pine-Lichen Liqueur.

Bayonne Fashioned -12cl

18€

Strong, Full-bodied, Nutty

Bayonne Ham infused Woodford Rye Whisky,

Patxaran Egiazki, Pickle Juice, Piment d'Espelette

Bloody Caesar -15cl

18€

Spicy, Iodine, Savoury

OliVodka, Homemade Clamato, Spices,

Lime Juice, Pickle Juice

Maverick Martini -18cl 19€

Fruity, Sweet, Exotic

Vodka Grey Goose, Passion Fruit,
Homemade Vanilla Syrup, Champagne.

Vieux Carré (Cask Aged) -12cl 19€

Strong, Bitter, Slightly Herbal

Woodford Rye Whisky, Cognac Tesseron Composition, l'Elixir
de la Dame Red Vermouth, Bénédictine, Angostura Bitter, Peychaud's
Bitter

Vesper Bordelais -12cl 20€

Smooth, Dry, Fine

Vodka Nadé, Gin Balbine Hibiscus ,
White Lillet Grande Réserve 2015

La Piña Distingüée -19cl 20€

Exotic, Fruity, Fizzy

Cachaça Magnifica Soleira, Pineapple Soda,
Homemade Cristal coco,

Mocktails - 20cl

Tailored Cocktail 13€

Try our tailored soft cocktail ! Just tell us the flavours you like and we'll create a special drink just for you !

Cold Drinks

Perrier - 33cl 7€

Coca-Cola, Coca-Cola Zéro - 33cl 7€

Orangina - 25cl 7€

Artisanale Limonade Mascaret - 33cl 7€

Limonata Original Bio - 20cl 7€

Bitter Original Bio Cortesino - 20cl 7€

Crodino - 17.5cl 7€

Fresh Fruit Juice - 25cl 8€

Fever Tree - 20cl 7€

*Ginger Ale, Ginger Beer, Tonic Water, Tonic Mediterranean,
Tonic Elderflower*

Fruit juices « Alain Millat » - 33cl

Tomato juice, pineapple or apple 8€

Apricot, raspberry, pear, strawberry or peach nectar 8€

Organics sparkling infused fruit juices « Unaju » - 20cl

Strawberry-basil, lemon-verbena or blueberry-mint 8€

Hot Drinks

Espresso/ Espresso decaffeinated	6€
Double espresso	9€
Cappuccino	9€
Latte	9€
Hot Chocolate	9€
Irish coffee	20€

Our teas Mariage Frères

Green teas

- Thé Fuji Yama, *Green tea from Japan*
- Thé Jasmin Mandarin, *Green tea and tender flowers of jasmine*
- Thé Casablanca, *Mint tea and bergamot*
- Thé à l'Opéra, *Green tea fruity and vanilla*
- Thé sur le Nil, *Green tea fruity and zesty*

Black teas

- Thé Marco Polo, *Black tea scented and fruity*
- Thé French Breakfast, *Smooth taste, both chocolate and malted*
- Thé Darjeeling, Himalaya et Inde, *Scented and creamy reminded muscat taste*
- Thé Orange Pekoe Ceylan, *Excellent garden tea*
- Thé Earl Grey Impérial, *Darjeeling flavoured with bergamot*
- Thé Empereur Chen Nung, *Black tea smoky and well balanced*
- Thé Sultane, *Black tea full-bodied*

Rooibos

- Vanille Bourbon, *Red tea without theine, Rooibos*
- Rouge Métis, *Red tea fruity and floral without theine, Rooibos*

Herbal teas

9€

Herbal teas Mariage Frères

Mentha Piperata, Herbal tea Peppermint

Camomilla, Herbal tea wild Chamomile

Tilia Argentea, Herbal tea Silver basswood

Dream Tea, Herbal tea smooth

Verbena Citrodora Bio, Herbal tea lemon verbena

Infusion Caudalie

The famous red vine, Cinnamon, blueberry, red vine, orange peel and blueberry.