

TAPAS

STRACCIATELLA (small/large)  7€/11€

Creamy burrata center with basil oil and breads

OUR PLATES 14€

Charcuterie board or cheese plate (+1€) or mixed board (+4€)

SMOKED DUCK BREAST  11€

Slices of smoked duck breast and fig chutney

BREADED CHICKEN STRIPS  22€

10 chicken tenders served with Andalusian and barbecue sauces (20 min wait)

TRIO OF TARTINADE  12€

Roasted pepper spread, eggplant caviar & tomato spread

SAINT FELICIEN  9€

Half of a Saint Félicien cheese served with fig chutney

LAVA CAKE  7€

A chocolate treat with a molten center

MOCKTAILS

9€

PINK PARADISE

Guava – Pineapple – Dragon Fruit – Coconut – Lemon – Eggwhite

SUNSET AVENUE (+1€)

Passion fruit – Vanilla – Lemon – Sparkling white wine (0%) – Cinnamon

MR. ANÄNSI

Pineapple – Coconut milk – Mango – Cane sugar

VERONA SPRING (+1€)

Elderflower liqueur (0%) – Raspberry – Hibiscus soda

WINES

IGP CÔTE DE CASSOGNE

Villa Dria white / Sweet €7 / Bottle €35

VDF CHARDONNAY

Maison Gilly white / Dry €7 / Bottle €35

AOP CÔTES DU RHÔNE

Organic red Croze base €8 / Bottle €40

IGP PROSECCO PRESSION

Venitie Sparkling Wine (extra dry) 9€

SPRITZERS 11€

APEROL SPRITZ

Aperitif made with bitter orange

HUGO SPRITZ

Elderflower liqueur

BEER

BLONDE BIO - NEPO 33CL

Draft blonde beer - €6

SOFTS

FRUIT JUICE/SPARKLING WATER 4€

FEVER-TREE TONIC 5€

FEVER-TREE GINGER BEER 5€

HIBISCUS SODA 5€

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To preserve the experience we offer, a purchase is required for every guest in the venue.



If you would like to try a spirit, just ask one of our bartenders. They will be happy to recommend and introduce you to our wide selection.

Looking for something different? We can also create a custom or classic cocktail for you.

All custom cocktails are €14.

