

Coffee

MASSAYA BIO COFFEE, NOISETTE 2,9

CAFÉ CRÈME, HOT CHOCOLATE 5,8

HONEY HOT MILK, ICED ALMOND MILK 5

ICED COFFEE : ROSEMARY LAVANDER OR BASIL 6,8

MATCHA SENCHA LATTE, CHAI LATTE, CAFÉ LATTE 6,8

CAPPUCINO, VIENNOIS 7

IRISH COFFEE 10

Teas

BY COMPTOIR RICHARD ET BETJEMAN & BARTON

5,5

GREEN TEA : JASMINE, MINT

BLACK TEA : EARL GREY, CHAI, DARJEELING

WHITE TEA : ROSE LITCHI, OOLONG TEA : MILKY BLUE

ROOIBOS RED FRUITS

VERVEINE, CHAMOMILE

INFUSION THAI



Red Wines

FRUITY • LIGHT • TASTY

IGP COTEAUX DU PONT DU GARD 15 CL 5,8 75 CL 27
MONTFRIN LA TOUR, SYRAH, GRENACHE, CABERNET SAUVIGNON, BIO

BOURGUEIL AOC, LA GRANDE PIÈCE 15 CL 7,4 75 CL 37
FRANÇOIS XAVIER BARC, CABERNET FRANC, BIO

IGT SALENTO, TERRAME 75 CL 38
DOMAINE GIUSTINI, LES POUILLES, ITALIE, PRIMITIVO

BROUILLY AOC, CHÂTEAU DES TOURS 75 CL 39
GAMAY

BOURGOGNE HAUTES CÔTES DE NUITS AOP 75 CL 65
DOMAINE PIERRE LAURENT

SILKY TANNINS...

FINCA LA NINA, MALBEC 15 CL 5,8 75 CL 32
VIGNES DE MALBEC, ARGENTINE

CÔTES DE BOURG AOC, CHÂTEAU ESCALETTE 15 CL 7,4 75 CL 37
MERLOT, CABERNET SAUVIGNON, MALBEC, BIO VEGAN

MONTAGNE SAINT ÉMILION AOC, CHÂTEAU BEL AIR 75 CL 42
MERLOT, ÉLEVÉ EN FÛTS

HAUT MÉDOC AOC, L'HÉRITAGE DE CHASSE-SPLEEN 75 CL 72
CABERNET SAUVIGNON,
MERLOT, CABERNET FRANC, PETIT VERDOT

ROUND • VELVET

PIC SAINT-LOUP AOP, MAS DE L'ONCLE 15 CL 8,8 75 CL 48
SYRAH, GRENACHE

VENTOUX AOC, CHAPELLE DE BACCHUS 75 CL 59
GRENACHE, SYRAH, BIO

CROZES-HERMITAGE AOC, ETIENNE POCHON 75 CL 60
SYRAH, BIO

CHÂTEAUNEUF DU PAPE AOP, CHÂTEAU LA NERTHE 75 CL 135
2020, GRENACHE NOIR, SYRAH, MOURVÈDRE, ÉLEVÉ EN FÛTS, BIO

White Wines

CITRUSY · FRESH · LIVELY

VIN DE FRANCE, DUO DES MERS, SAUVIGNON VIOGNIER 15 CL 5,8 75 CL 27
SAUVIGNON OCÉANIQUE, VIOGNIER MÉDITERRANÉEN

CORSE AOP DOMAINE VETRICCIE 15 CL 7,4 75 CL 37
VERMENTINO

MENETOU-SALON AOC, LES PLEURANTS 75 CL 50
DOMAINE DE LA FARGE, SAUVIGNON

SMOOTH · SWEET · FRESH

IGP CÔTES DE GASCOGNE, CHAMBRE D'AMOUR 75 CL 32
LIONEL OSMIN, GROS MANSENG, SAUVIGNON

FULL-BODIED · SOFT · REFINED

IGP PAYS D'OC, ORCHYS 15 CL 5,8 75 CL 27
CHARDONNAY

PETIT CHABLIS AOC 15 CL 11 75 CL 55
DOMAINE GUEGUEN

VOUVRAY AOP, PLÉNITUDE 75 CL 60
FRANÇOIS XAVIER BARC, CHENIN

Rosé Wines

PALE · FRESH · SALINE

SABLE DE CAMARGUE AOP, PETIT CHAUMONT 15 CL 5,8 75 CL 27
LE GRIS DE NATHALIE, GRENACHE NOIR ET GRIS, CINSAULT, CARIGNAN, BIO

CITRUSY · FLORAL · MINERAL

IGP MÉDITERRANÉE, STUDIO BY MIRAVAL 75 CL 37
CINSAULT, GRENACHE, ROLLE, TIBOUREN

FULL BODIED · VELVET · BRIGHT

VENTOUX AOC, CHÂTEAU DE BACCHUS 75 CL 39
CINSAULT, MOURVÈDRE, GRENACHE, BIO

*Old things stir us, one collects knick-knacks.
Tonight, we try to stop time, let's come!
The light is cosy, books are stacked, the bar is lively,
the wine is a jewel, cocktails are poets, the service is our art,
the cooking is creative, the place is confidential.
One dinner eye to eye, one lovely evening...
When the clock doesn't tick anymore,
love never ends, the poetry lasts all night long?*

Café Poète.



SERVICE INCLUDED

Cocktails

POETS 15 CL

15

SPLEEN MARGARITA
TEQUILA INFUSED LAVANDER, BERGAMOT,
VANILLA, ROSE, COINTREAU, LIME

FLEUR BLEUE
VODKA INFUSED GRAPEFRUIT, CHAMOMILE,
GINGER BEER, MINT, ORANGE PEEL

JOLI SOUVENIR
GIN INFUSED ACAI, GOJI, RASPBERRY,
EGG WHITE, ROSEMARY

SOLEIL MADELEINE
AMBER RHUM, ADRIATICO AMARETTO,
PINEAPPLE JUICE, LIME

CLASSICS 15 CL

SPRITZ, PISCO SOUR, MEZCAL MULE 12
MARGARITA, BASIL SMASH, MAI TAI 12
FRAMBOISE BELLINI, NEGRONI, OLD FASHIONED 12
ESPRESSO MARTINI, VODKA MARTINI 14
PORN STAR MARTINI 14

VIRGIN 25 CL

10

REVIENS-MOI, ACACIA
APPLE JUICE, GINGER BEER, MINT,
LIME, ACACIA HONEY

JE T'ADORE, ROSE
RASPBERRY, LIMONADE, ROSE SYRUP

MON PARFUM LAVANDE
PINEAPPLE JUICE, ALMOND SYRUP, ROSEMARY, LAVANDER

Spirit

4 CL

MADELEINE DE PROUST 12
PINEAPPLE JUICE, ADRIATICO AMARETTO, COINTREAU

VODKAS

NUAGE 8
GUILLOTINE ORIGINALE 12

GIN S

NUAGE 8
MADLORD 12
OLI' GIN 15

WHISKY

D'UN VERRE PRINTANIER PAR BENJAMIN KUENTZ 15
BELLEVOYE BLANC 13
NIKKA FROM THE BARREL 18
BOURBON BUFFALO TRACE 12

TEQUILA

TOBIEN 8
MEZCAL CONVITE ESSENCIAL 8

RHUMS

PLANTATION ORIGINAL DARK 9
BACARDI CARTA BLANCA 10
DON PAPA 14
MILLONARIO 12
DIPLOMATICO 15

CALVADOS

COQUEREL XO 10

COGNAC & ARMAGNAC

COGNAC VERSEAU BOURGOIN 12
BAS-ARMAGNAC LABALLE RESISTANCE 12

LIQUEURS

ADRIATICO AMARETTO DES POUILLES 11
POIRE SAB'S 9
CHARTREUSE 12
BAILEYS 9
LIMONCELLO 9
MENTHEUSE 9

Desserts

CHOCOLATE CAKE **8**
DULCE DE LECHE, WHIPPED CREAM

CRÈME BRÛLÉE **9**
VANILLA

TIRAMISU **8**
COFFEE

DARK CHOCOLATE & PECAN COOKIE **12**

LEMON CREAM WITH CRUMBLE **9**

PINEAPPLE CARPACCIO **11**
CRANBERRIES, RASPBERRY SORBET

ICE CREAMS & SORBETS **10**
2 SCOOPS BERTHILLON, RASPBERRY, PISTACHIO
VINE PEACH, LIME, VANILLA, NOCCIOLATA

Prosecco & Champagne

PROSECCO SPUMANTE DOC 15 CL 9 75 CL 40
CHAMPAGNE BRUT AOC DEVAUX GRANDE RÉSERVE 15 CL 17 75 CL 75
CHAMPAGNE RUINART, BRUT 75 CL 125

Bières & Ciders

KANTER PRESSION 9 50 CL
GRIMBERGEN PRESSION 10 50 CL
1664 BLANCHE PRESSION 9,5 50 CL
DEMORY IPA PRESSION 10 50 CL
CORONA 7 33 CL
DESPERADOS 7 33 CL
BROOKLYN 0% 7 33 CL
CIDRE BRUT SASSY 7,5 33 CL

Apéro

MARTINI BIANCO, ROSSO 6 6 CL
KYR CASSIS 6,5 15 CL
LES BULLES ROSES 18 15 CL
ROSE SYRUP, CHAMPAGNE BRUT

Soft

COCA COLA, ZÉRO, PERRIER 5,5 33 CL
LIMONADE, SCHWEPPE'S TONIC, GINGER BEER 5,5 25 CL
ICED INFUSION 'BAMBOU COCO' 6,5 25 CL
ICED INFUSION 'JOLI CŒUR, RAMÈNE TA FRAISE' 6,5 25 CL
FRESH ORANGE 7 33 CL
APPLE, APRICOT, STRAWBERRY, TOMATO JUICE 5,5 20 CL
STILL VITTEL, SPARKLING SAN PELLEGRINO 8 1 L

Starters

COUNTRY TERRINE 12
MAISON METZGER

ARANCINI 8
RICE RISOTTO, MOZZARELLA DI BUFALA,
SLIGHTLY SPICY TOMATO SAUCE

GREEN ASPARAGUS 9
FETA, BASIL, ORANGE VINAIGRETTE

JAMBON DE BAYONNE 13

SEA BREAM CEVICHE 14
ZUCCHINI, AVOCADO, LEMON, RED ONION

ROASTED SAINT MARCELLIN 9
THYME, CHERRY TOMATOES

Mains

LE MARAÎCHER 20

JAMBON DE BAYONNE, GREEN ASPARAGUS, ROASTED ALMONDS
CUCUMBER, CHERVIL, MESCLUN SALAD

EGGPLANT FETA 19

EGGPLANT CONFIT, TOMATO SAN MARZANO, ZUCCHINI, FETA
OLIVE OIL, BASIL, SHALLOT CONFIT, SUMAC

ROYAL SEA BREAM FILLET 24

SAUCE VIERGE

STEAMED SALMON 25

BUTTER SAUCE

BUTCHER'S CUT 25

SCOTTISH ANGUS BEEF, PEPPER SAUCE

BRAISED BEEF 24

HAZELNUT MEAT JUS, MUSTARD SEEDS

CHICKEN PAILLARD 21

5 SPICES, LEMON CREAM, CHERVIL

CRYING TIGER 32

BLACK ANGUS BEEF, TIGER SAUCE

SCOTTISH ANGUS RIB STEAK 95

1.2KG TO SHARE, PEPPER SAUCE & BEARNAISE SAUCE, 2 SIDES

Sides

MASH POTATOES

FRENCH FRIES

JASMINE RICE

MESCLUN SALAD

BASIL RATATOUILLE