



## DRINKS MENU

## CHALET ROBINSON

### COCKTAILS

<b>MOJITO</b>	10
<b>CAÏPIRINHA</b>	10
<b>DAÏQUIRI</b>	11
<b>PENICILLIN*</b> BLENDED SCOTCH WHISKEY, GIMBER, HONEY SYRUP, LEMON JUICE	13
<b>NEGRONI*</b> CAMPARI, MARTINI, GIN	11
<b>BASIL SMASH*</b> GIN BOMBAY, SUGAR SYRUP, LEMON, BASIL	12
<b>MOSCOW MULE</b> VODKA ERISTOFF LIME, GINGER BEER	10
<b>LONDON MULE</b> GIN BOMBAY, LIME, GINGER BEER	12
<b>GIMBER MULE</b> VODKA ERISTOFF, GIMBER, GINGER ALE, MINT	12
<b>BLOODY MARY</b>	11
<b>SOUR 'ON YOUR OWN'*</b> EGG WHITE, LEMON JUICE, CANE SUGAR + ALCOHOL	12
<b>ESPRESSO MARTINI*</b>	12

### MOCKTAILS

<b>ELDERFLOWER SPRING</b> ORANGE, TONIC, THYME	8
<b>VIRGIN MOJITO</b>	8
<b>VIRGIN GIMBER MULE</b> GINGER, LIME, SPARKLING WATER	9
<b>PALM TREE</b> PINEAPPLE JUICE, LEMON, EGG WHITE, GRENADINE	9

### BEERS

<b>TAP BEER - CRISTAL - 25   50 CL</b>	3,8   6,5
<b>TAP BEER - CHOUFFE - 25   50 CL</b>	4,5   8
<b>TAP BEER - DUVEL 666 - 25   50 CL</b>	4,5   8
<b>VEDETT BLOND   WHITE   IPA 33CL</b>	5
<b>DUVEL 33 CL</b>	5,5
<b>DESPERADOS 33 CL</b>	5,5
<b>TRIPLE D'ANVERS 33CL</b>	5,5
<b>LIEFMANS KRIEK 25CL</b>	5
<b>CHIMAY WHITE 33CL</b>	5,5

<b>LA CAMBRE BLOND 33CL</b>	6
<b>MAREDSOUS DARK 33CL</b>	5,5
<b>ZINNEBIR IPA - BRASSERIE DE LA SEINE 33CL</b>	6,5
<b>CRISTAL 0% 33CL</b>	4,5
<b>BEER OF THE WEEK</b>	4,5
<b>CIDER GALIPETTE BRUT 33CL</b>	5

### APERITIVES

<b>APEROL SPRITZ</b>	10
<b>LILLET ROSÉ TONIC</b>	9
<b>HUGO</b>	10
<b>SAINT GERMAIN SPRITZ</b>	10
<b>LIMONCELLO SPRITZ</b>	11
<b>RICARD</b>	6
<b>MARTINI BIANCO   ROSSO</b>	6
<b>CAMPARI</b> WITH FRESHLY SQUEEZED ORANGE JUICE + 4€	6
<b>PORTO OFFLEY RED   WHITE</b>	6
<b>KIR</b>	6
<b>KIR ROYAL</b>	12
<b>PINEAU DES CHARENTES</b>	6
<b>MIMOSA</b>	8
<b>BELLINI</b>	9
<b>CHANDON GARDEN SPRITZ (75CL)</b>	34

### TEA TIME

<b>LUNGO   ESPRESSO   RISTRETTO   DECA</b>	3,8
<b>DOUBLE ESPRESSO</b>	4,5
<b>LATTE MACCHIATO</b>	4,5
<b>CHAI LATTE</b>	4,5
<b>ICED COFFEE   ICED CHAI LATTE</b>	5
<b>ITALIAN CAPPUCCINO WITH MILK FROTH</b>	4
<b>CAPPUCCINO WITH WHIPPED CREAM</b>	4,5
<b>HOT CHOCOLATE WITH CHOCOLATE CHIPS</b>	4,5
+ HAZELNUT   VANILLA   SPECULOOS   CARAMEL SYRUP   WHIPPED CREAM	+0,5
+ AMARETTO	+1,5
<b>TEA BLACK, GREEN</b>	3,8
<b>FRESH MINT TEA</b>	4,5
<b>INFUSION AGRUM HIBISCUS   ROOIBOS</b>	3,8
ROOIBOS PEACH   CHAMOMILE	
<b>IRISH   ITALIAN   BELGIAN COFFEE*</b>	10
<b>EXTRA OAT OR ALMOND MILK</b>	1

\*EXCEPT DURING BRUNCH SERVICE

## WATER & SOFT DRINKS

BRU STILL   SPARKLING 25 CL	3,5
BRU STILL   SPARKLING 50 CL	5,5
<b>SYRUPS</b>	0,5
GRENADINE   SPEARMINT   ELDERFLOWER	
<b>COCA-COLA ORIGINAL TASTE   ZERO</b>	
<b>ICE TEA</b>	3,8
<b>FEVER TREE</b> GINGER BEER   GINGER ALE	3,8
MEDITERRANEAN   INDIAN TONIC	4,5
<b>FRESHLY SQUEEZED JUICE</b> ORANGE   APPLE	5,5
PEAR   STRAWBERRY & APPLE	
<b>TOMATO JUICE</b>	4,5
<b>HOME-MADE ICED TEA</b>	4
<b>HOME-MADE LEMONADE</b>	4
<b>KEFIR WATER 'EAU VERTUEUSE'</b>	5,5
<b>SMILE KOMBUCHA</b>	5,5

## SPIRITS

<b>BOMBAY SAPPHIRE DRY GIN 5CL &amp; SOFT</b>	10
<b>HENDRICK'S GIN 5CL &amp; SOFT</b>	13
<b>GIN MARE 5CL &amp; SOFT</b>	15
<b>SHOT: TEQUILA</b>	5
<b>J&amp;B* OR JACK DANIELS*</b>	8
<b>GLENFIDDICH 12 YEARS OLD</b>	14
<b>TALISKER 10 YEARS OLD</b>	14
<b>BACARDI* WHITE</b>	8
<b>BACARDI* 4 YEARS OLD BROWN</b>	12
<b>ERISTOFF*</b>	8
<b>BELVEDERE VODKA</b>	14

\*EXTRA SOFT DRINK 3,8 € - FEVER TREE 4,5 €

## BUBBLES

<b>ROYAL DE JARRAS</b> BLANC DE BLANC	7,5	-	30
<b>ROYAL DE JARRAS</b> ROSÉ BRUT		-	33
<b>CHAMPAGNE HEIDSIECK &amp; CO MONOPOLE</b>	11	-	62
<b>CHAMPAGNE MOËT &amp; CHANDON</b>	-	-	120
<b>CHAMPAGNE RUINART</b> BLANC DE BLANC	-	-	170

## WHITE WINES

<b>WINE OF THE WEEK</b>	6	18	26
<b>HARMONIE</b> DOMAINE DE PELLEHAUT – CHARDONNAY	-	-	27
<b>RESERVE CHÂTEAU DE BEAUCASTEL</b> – CÔTES DU RHÔNE – GRENACHE, MARSANNE ♥	7	-	29
<b>LES SAUTERELLES</b> TOURAINE BLANC, SAUVIGNON BLANC	-	-	32
<b>KERRIAS « COL DEL MONDO »</b> PECORINO, BIOLOGIQUE	-	-	38
<b>POUILLY FUME "ARGILE À SILEX"</b> DOMAINE BOUCHIÉ CHATELLIER – SAUVIGNON	9	-	45

## ROSÉ WINES

<b>VERGEL DE LA BOTEGA DE PINOSO</b> – BIOLOGIQUE	6	-	26
<b>FAVORI IGP MEDITERRANEE</b> PROVENCE, GRENACHE, BIOLOGIQUE	6,5	-	30
<b>CHÂTEAU FAVORI</b> PROVENCE, GRENACHE, BIOLOGIQUE ♥	-	-	37

## RED WINES

<b>WINE OF THE WEEK</b>	6	18	26
<b>JU DE VIE</b> DOMAINE DE LA GRAVEIRETTE – VALLÉE DU RHÔNE – MERLOT, GRENACHE, BIOLOGIQUE	6,5	-	28
<b>CHIANTI RUFINA "FRASCOLE"</b> SANGIOVESE, CANAILOLO, COLORINO, BIOLOGIQUE	8	-	40
<b>PINZUTU</b> DOMAINE DE SULAUZE, SCIACCARELLO, VIN NATURE ♥	-	-	42
<b>LES POYEUX</b> SAUMUR CHAMPIGNY, CABERNET FRANC, BIOLOGIQUE ♥	-	-	43
<b>CHÂTEAU PETIT BOCQ - SAINT-ESTÈPHE</b> BORDEAUX – MERLOT & CABERNET SAUVIGNON	-	-	54
<b>CHÂTEAU GRAND PEYLESCOURS</b> GRAND CRU SAINT-EMILION	-	-	56

## DIGESTIVES

<b>DISARONNO AMARETTO</b>	9	<b>GRAPPA</b>	10
<b>LIMONCELLO</b>	9	<b>CALVADOS OTARD</b>	10
<b>COINTREAU</b>	9	<b>VSOP</b>	10
<b>SAMBUCA</b>	9	<b>GRAND MARNIER</b>	10
<b>EAU DE VILLÉE</b>	10	<b>COGNAC HENNESSY</b>	10
<b>POIRE WILLIAM</b>	10	<b>MADELEINE (AMARETTO, COINTREAU, PINEAPPLE)</b>	10