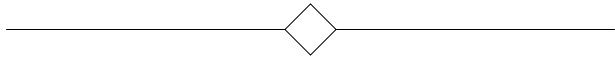


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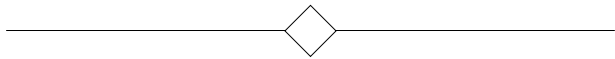


SNACKING

4 pieces



Mini chicken egg rolls	12
Mini prawn & basil egg rolls, chilli sauce	26
Grilled chicken skewers, peanut butter sauce	12
Crispy salmon & tobiko maki, Thai mayonnaise	13
Tuna-avocado maki	13



SIGNATURE COCKTAILS

19

Artist Blend 16cl

Nikka Coffey gin, Nigori yuzu liqueur, cardamom syrup, sakura sencha green tea with cherry blossom infusion, yuzu bitters

Sweet Plum 15cl

Roku gin, Umeshu Genshu plum liqueur, homemade sesame syrup, fresh lemon juice, Awa Yuki sparkling sake

Balboa 16cl

Plantation Original Dark rum, ginger liqueur, bergamot syrup, fresh lemon juice, coconut puree, red pepper, fresh coriander, ginger beer

Pink Berries 15cl

Haku vodka, green shiso, bergamot liqueur, rose syrup, Bourgoin verjus, cranberry juice, shiso bitters

Smoked Honey 10cl

Suntory Toki whisky, Cesar Florido Amontillado Cruz del Mar sherry, honey syrup, sesame oil, Lapsong Souchong smoked black tea tincture

Pandan Smash 10cl

Hendrick's gin infused with pandan leaf, elderflower liqueur, coconut syrup, fresh lemon juice, fresh coriander, Thai bitters

Poison Lips 14cl

Mezcal Unión Uno, H.Théoria Cuir Lointain liqueur, homemade azuki syrup, Bourgoin verjus, jasmine green tea infusion

Flower Champagne 15cl

Grey Goose vanilla flavoured vodka, Nigori yuzu liqueur, hibiscus syrup, fresh lemon juice, Louis Roederer Collection brut champagne

24



Our bartender is delighted to craft traditional cocktails upon request. - 19

APERITIFS

Sabaï Sabaï - 16cl - *ADDITIONAL THAI APERITIF WITH A TWIST* 16
Mekhong Spirit, fresh lemon juice, jasmine syrup, Thai basil, ginger beer

Natural apple aperitif - 30&40 Double Jus - 6cl 14
A blend of Calvados AOC and apple juice with a dash of Belize rum - 23°

Natural elderflower aperitif - *Maison M* - 6cl 14
Fresh-picked wild flowers make this a flavourful and floral aperitif - 18°

Natural merise aperitif - *Maison M* - 6cl 14
Small wild cherries are picked when overripe for a taste of candied cherries with hints of almond - 18°

Henri Bardouin pastis - 3cl 10

VERMOUTH & BITTERS 6cl

Martini Ambrato Bianco 12

Martini Rubino Rosso 12

Baldoria Dry Rosso, Umami 12

Noilly Prat Dry 12

Martini Riserva Bitter 12

Campari 12

Aperol 12

SAKE 13cl

Takeno 2021 Kameno Kurabu [*Modern Sake*] 16
Floral, sweet and supple with signature notes of melon and dark chocolate - 14.7°

Masumi Shiro White [*Traditional Sake*] 16
Light, flavourful and delicate, featuring notes of banana, apple and umami - 12°

An extensive fine selection of modern and traditional sakes served by the bottle is available upon request.

SPIRIT-BASED COCKTAILS

15

ALCOHOL FREE

Cherry 16cl
Nature Passion Djin n°1, verbena syrup, fresh lemon juice, sakura sencha green tea with cherry blossom infusion

Tonic Leaf 16cl
Nolow Distillat Botanique, green shiso, rose syrup, fresh lemon juice, tonic

Granatea 16cl
Oscó 'Le Rouge Ardent' Verjus, pomegranate molasses, jasmine green tea infusion, fresh mint

FRESH FRUIT COCKTAILS

13

ALCOHOL FREE

Botanic Garden 20cl
Cucumber, apple, spinach, lemon, kale

Exotic Detox 20cl
Pineapple, passion fruit, apple, lemon, ginger, turmeric

BOTTLED BEER 33cl

Singha - 5° 8

Asahi Super Dry - 5,2° 8

ORGANIC CRAFT BEER

BREWED WITH 100% FRENCH INGREDIENTS

Blanche 9
La Brasserie Fondamentale - 4,5°

Bière IPA 9
La Brasserie Fondamentale - 6°

LIQUORS & BRANDY 4cl

CHAMPAGNE 12cl BRUT AOP

White

Louis Roederer "Collection"	18
Moët & Chandon "Grand Vintage" 2015	19

Rosé

Veuve Clicquot Ponsardin	20
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WINE BY THE GLASS 13cl AOP

White

Chablis - <i>Angst 2022</i>	14
Saint-Véran "Roche Mer" - <i>Morat 2022 (organic wine)</i>	12
Condrieu "Le Mornieux" - <i>Domaine Faury 2022</i>	16
Côtes de Provence - <i>Château la Mascaronne 2022 (organic wine)</i>	13
Pessac-Léognan - <i>Château Lafon Menaut 2021</i>	10

Rosé

Côtes de Provence - <i>Château la Mascaronne 2022 (organic wine)</i>	12
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Red

Santenay "Vieilles Vignes" - <i>Lucien Muzard 2020</i>	16
Bourgogne - "17 Rubis" - <i>Vuillemez 2021</i>	12
Saint-Joseph "Les Ribaudes" - <i>Domaine Faury 2020</i>	14
Listrac-Médoc - <i>Château Clarke 2018</i>	18
Montagne Saint-Emilion - <i>Vieux Château Saint-André 2019</i>	10

Our sommelier's wine list is available upon request.

Umeshu Genshu - 16°	14
Arran Gold - <i>Cream Liqueur</i> - 17°	14
Pierre Ferrand Dry Curaçao Triple Sec - 40°	14
Adriatico Amaretto Roasted - 28°	14
Adriatico Amaretto Bianco - 16°	14
Mamma Mia! Limoncello des Pouilles - 24°	14
Fair Coffee Liqueur - 22°	14
Chartreuse Verte - 55°	16
H.Théoria Amour Matador - 34,1°	18
H.Théoria Cuir Lointain - 28,6°	18
H.Théoria Electric Velvet - 25,2°	18
H.Théoria Midi Fauve - 26°	18

Cognac

Hennessy Very Special - 40°	16
Ferrand 10 Générations - 46°	20
Delamain Pale&Dry XO - 42°	28
Bourgoin 1998 Micro Barrique XO - 43°	30
Pierre Ferrand Sélection des Anges - 41,8°	36
Rémy Martin XO Excellence - 40°	52

Armagnac

Domaine Laballe Bas Armagnac 12 years Rich - 44,2°	22
Domaine Laballe Bas Armagnac 21 years Gold - 41,6°	24
L'Encantada 20 Years - 47,2°	26
L'Encantada Domaine Del Cassou 1982 - 43,3°	36

Eau-de-vie

Sab's "La Poire", Poire Williams - 46°	18
Sab's "Le Marc", Très Vieille Marc de Bourgogne AOC - 46°	18
Sab's "La Fine", Très Vieille Fine de Bourgogne AOC - 46°	18
La Diablada Pisco - 40°	16

Calvados

Sassy "La Fine" AOC - 40°	14
30&40 Extra Old 10 Years - 42°	24
Pays d'Auge de Christian Drouin Hors d'âge 18 Years - 42°	26

SPIRITS 4cl

SPIRITS 4cl

Rum

Bacardi Añejo Cuatro - <i>Porto Rico</i> - 40°	14
Rum Explorer Thailand 5-Year - <i>Thailand</i> - 42°	18
Phraya Gold - <i>Thailand</i> - 40°	20
Plantation Original Dark - <i>Trinidad & Tobago</i> - 40°	15
Plantation XO 20 th Anniversary - <i>Barbado</i> - 40°	20
Appleton Estate 12-Year-Old Rare Casks - <i>Jamaica</i> - 43°	18
Le Rhum par Neisson - <i>Martinique</i> - 52,5°	15
Neisson Le Rhum Vieux - <i>Martinique</i> - 45°	20
Trois Rivières Single Cask 2007 - <i>Martinique</i> - 42°	30
Brugal 1888 - <i>Dominican Republic</i> - 40°	18
Santa Teresa 1796 - <i>Venezuela</i> - 40°	18
Ron Zacapa Centenario XO - <i>Venezuela</i> - 40°	28
Flor de Caña 18 year - <i>Nicaragua</i> - 40°	20

Cachaça

Abelha Silver Organic - <i>Brazil, organic</i> - 39°	16
Leblon - <i>Brazil</i> - 40°	16

Tequila & Mezcal

Ocho Blanco - <i>Jalisco, Mexico</i> - 40°	16
Patrón Silver - <i>Jalisco, Mexico</i> - 40°	20
Amor Mío Reposado - <i>Jalisco, Mexico</i> - 38°	32
Amor Mío Añejo - <i>Jalisco, Mexico</i> - 38°	52
Mahani Mezcal - <i>Oaxaca, Mexico</i> - 40°	18
Contraluz Cristalino Mezcal - <i>Oaxaca, Mexico</i> - 36°	24

Baijiu

Ming River Sichuan - <i>China</i> - 40°	17
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Vodka

Fair Quinoa organic - <i>France, organic</i> - 40°	14
Nikka Coffey Vodka - <i>Japan</i> - 40°	15
Grey Goose Original - <i>France</i> - 40°	16
Domaine des Hautes Glaces Woska Organic - <i>France, organic</i> - 43°	22
Guillotine Ossetra Caviar - <i>France</i> - 40°	28
Le Philtre Organic - <i>France, organic</i> - 40°	18

Gin

Bombay Sapphire - <i>England</i> - 40°	14
Saneha - <i>Thailand</i> - 40°	18
Nikka Coffee Gin - <i>Japan</i> - 47°	16
Anaë - <i>France, organic</i> - 40°	16
Citadelle - <i>France</i> - 44°	16
Citadelle Reserve - <i>France</i> - 45,2°	16
Nusbaumer Jos'Berri Organic - <i>France, organic</i> - 45°	18
Le Gin de Christian Drouin - <i>France</i> - 42°	16
Sab's "Le Gin" - <i>France</i> - 46°	17
Hendrick's - <i>Scotland</i> - 41,4°	16
Dood's - <i>England</i> - 49,9°	20
Monkey 47 - <i>Germany</i> - 47°	24

WHISKIES

Scotland

Johnnie Walker Red Label - <i>Blended</i> - 40°	14
Johnnie Walker Black Label aged 12 years - <i>Blended</i> - 40°	16
Glenmorangie aged 10 years - <i>Highlands, Single Malt</i> - 40°	18
Craigellachie aged 13 years - <i>Speyside, Single Malt</i> - 46°	19
Aberlour A'Bunadh - <i>Speyside, Single Malt</i> - 61,5°	22
Ardbeg Uigeadail - <i>Islay, Single Malt</i> - 54,2°	24
Dalmore aged 12 years - <i>Highlands, Single Malt</i> - 40°	20
Dalmore Cigar Malt - <i>Highlands, Single Malt</i> - 44°	30
Dalmore King Alexander III - <i>Highlands, Single Malt</i> - 40°	52
Lagavulin aged 16 years - <i>Islay, Single Malt</i> - 43°	20

WHISKIES

Ireland

Redbreast 12 Years - <i>Cork Country, Single Pot Still - 40°</i>	18
Method & Madness - <i>Single Grain - 46°</i>	22

Taiwan

Kavalan Classic - <i>Yilan County, Single Malt - 40°</i>	20
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Japan

Suntory Toki - <i>Blended - 43°</i>	16
Nikka from the Barrel - <i>Blended - 51,4°</i>	18
Nikka Yoichi - <i>Hokkaido, Single Malt - 45°</i>	20
The Yamazaki 12 years - <i>Single Malt - 43°</i>	28
The Hakushu 18 years - <i>Honshu - Yamanashi, Single Malt - 43°</i>	84
Suntory Hibiki 21 years - <i>Honshu - Honshu, Blended - 43°</i>	84

France

Alfred Giraud Héritage - <i>Blended Malt - 45,9°</i>	26
Alfred Giraud Voyage - <i>Blended Malt - 48°</i>	28
Alfred Giraud Harmonie - <i>Blended Malt - 46,1°</i>	32

United States

Buffalo Trace - <i>Kentucky Bourbon - 40°</i>	14
Maker's Mark - <i>Kentucky Bourbon - 45°</i>	16
Eagle Rare 10 years - <i>Kentucky Bourbon - 45°</i>	18
Angel's Envy - <i>Port Cask Finish, Kentucky - 43,3°</i>	24
Sazerac Rye 6 years - <i>Rye Kentucky Whiskey - 45°</i>	20
Blanton's Gold Edition - <i>Kentucky Bourbon - 51,5°</i>	26

SOFT DRINKS

Coca-Cola, Coca-Cola Zero - <i>33cl</i>	6
Fanta Orange, Sprite - <i>25cl</i>	6
Schweppes Tonic - <i>25cl</i>	6
Orangina - <i>25cl</i>	6
White Blueberry Tea - <i>Tensai Tea 33cl</i>	7
Lemon Elderflower Tea - <i>Tensai Tea 33cl</i>	7
Sparkling lemonade - <i>Leamo 33cl</i>	7
Sparkling green tea - <i>Leamo 33cl</i>	7
Fresh-squeezed orange juice <i>20 cl</i> or lemon juice <i>12cl</i>	7

FRUIT JUICE & NECTAR Patrick Font - 25cl 8

Pure Organic Orange Juice / Pure Organic Apple Juice /
Pure Red Tomato Juice / Pure Victoria Pineapple Juice /
Gariguet Strawberry Nectar

WATER

Badoit - <i>50cl/1L</i>	6 / 8
Evian - <i>50cl/1L</i>	6 / 8
Châteldon - <i>75cl</i>	9
Perrier - <i>33cl</i>	7

HOT BEVERAGES

Florio Richard Espresso	6
Decaffeinated	6
Double Espresso	8
Café Noisette	6
Café Crème	6
Capuccino	8
Vienna Coffee or Chocolate	9
Hot Chocolate	9

TEAS

"CONSERVATOIRE DES HÉMISPÈRES"

TEMPLE OF RARE PARISIAN TEAS

Signature Tea

Green sencha tea flavoured with a blend of turmeric and lemongrass.

12

Green Japanese Teas

10

Sobacha

This infusion of toasted buckwheat is gluten-free, caffeine-free and full of health benefits.

Geinmaicha - Shizuoka

*Organic green tea with toasted rice grown on the Japanese island of Honshu.
Refreshing with notes of roasted hazelnuts.*

10

Kyushu Sencha - agoshima, Kyushu Island

Organic green tea with lively notes of plants and ocean air.

10

Green Teas

10

"Couvent des Carmelites"

Sencha green tea enhanced with aniseed, liquorice and basil.

Jasmine Pearls - Thyolo, Malawi

Pearls of green tea with intensely fragrant jasmine.

12

Wulong Teas

Tie Guan Yin - Anxi, Fujian Province, China

The most popular Chinese Wulong tea. It features notes of lilac and lily of the valley.

10

Black Teas

Yunnan Dian Hong - ncang, Yunnan Province, China

*Also known as 'Yunnan Gold', it is beyond question the best Chinese tea from the Yunnan province.
It expresses rich layers of woody and spicy notes.*

10

Pu Erh - Thyolo, Malawi

*Sweet fermented black tea with an earthy, woody character.
Subtle hints of liquorice and chocolate blend seamlessly with spicy humus notes.*

10

INFUSIONS

"Tisane des Jours Longs" - Ban Lien, Vietnam

The perfect infusion after a long day. This blend of plants fights inflammation and boosts immunity with a burst of peppermint while star anise provides antibacterial and antiviral properties.

10

All prices are net, service included. Payment by check is not accepted - 09.23

ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH, PLEASE DRINK RESPONSIBLY