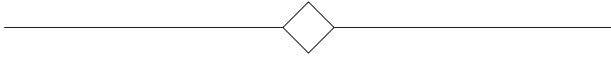


Thou



SNACKING

4 pieces



Mini vegetable egg rolls	12
Mini langoustine & basil egg rolls, chilli sauce	26
Grilled chicken skewers, peanut butter sauce	12
Crispy salmon & tobiko maki, Thai mayonnaise	13
Small beef salad with lemongrass	18



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

Toki Suntory whisky, Bertola Amontillado 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 Del Maguey Vida, liqueur Cuir Lointain H.Théoria, house azuki syrup, Bourgoin verjuice, jasmine green tea infusion

Flower Champagne 15cl

Grey Goose vanilla-infused vodka, yuzu liqueur, hibiscus syrup, fresh lemon juice, Moët & Chandon Brut Impérial champagne

24

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

APERITIFS

Sabai Sabai - 16cl - <i>TRADITIONAL THAI APERITIF WITH A TWIST</i> <i>Mekhong Spirit, fresh lemon juice, jasmine syrup, Thai basil, ginger beer</i>	16
Lutèce gentiane - 6cl	14
Lillet - <i>White or Rosé</i> - 6cl	14
Natural apple aperitif - 30&40 <i>Double Jus</i> - 6cl	14
Natural elderflower aperitif - <i>Maison M</i> - 6cl	14
Henri Bardouin pastis - 3cl	10
Maison Hamelle Parisian 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 2022 Kamenno Kurabu [<i>Modern Sake</i>] <i>Floral, sweet and supple with signature notes of melon and dark chocolate</i> - 14,7°	16
Masumi Shiro White [<i>Traditional Sake</i>] <i>Light, flavourful and delicate, featuring notes of banana, apple and umami</i> - 12°	16

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

Red Detox 20cl

Strawberry, raspberry, coconut water, orange blossom, apple, orange

Ginger 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

White

La Brasserie Fondamentale - 4,5°

9

IPA

La Brasserie Fondamentale - 6°

9

CHAMPAGNE 12cl

BRUT AOP

White

Veuve Clicquot «Carte Jaune»	18
Moët & Chandon «Grand Vintage» 2015	19

Rosé

Veuve Clicquot «Carte Jaune»	20
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WINE BY THE GLASS 13cl

AOP

White

Saint-Véran - <i>Morat 2023 organic wine</i>	12
Chablis - <i>Angst 2022</i>	14
Condrieu - <i>Domaine Faury 2022</i>	16
Pouilly-Fumé «Présage» - <i>Terres de Brumes 2022</i>	15
Pessac-Léognan - <i>Château Lafont Menaut 2021 / 2022</i>	10

Rosé

Côtes de Provence - «Whispering Angel» <i>Château d'Esclans 2023</i>	13
Côtes de Provence - <i>Domaine de l'Île 2023 organic wine</i>	14

Red

Santenay «Vieilles Vignes» - <i>Lucien Muzard 2021</i>	16
Bourgogne «17 Rubis» - <i>Vuillemez 2021</i>	12
Saint-Joseph - <i>Domaine Faury 2023</i>	14
Listrac-Médoc - <i>Château Clarke 2018</i>	18
Montagne Saint-Emilion - <i>Vieux Château Saint-André 2017 / 2019</i>	10

Our sommelier's wine list is available upon request.

LIQUORS & BRANDY 4cl

Umeshu Genshu Hakutsuru - 19,7°	14
Abricot de Bourgogne Sab's - 23°	14
Arran Gold - <i>Cream Liqueur</i> - 17°	14
Dry Curaçao Triple Sec Pierre Ferrand - 40°	14
Amaretto roasted Adriatico - 28°	14
Amaretto bianco Adriatico - 16°	14
Limoncello des Pouilles Mamma Mia! - 24°	14
Liqueur de café Fair - 22°	14
DOM Bénédictine - 40°	14
Get 27 - 17,9°	14
Chartreuse Verte - 55°	16
Amour Matador H.Théoria - 34,1°	18
Cuir Lointain H.Théoria - 28,6°	18
Electric Velvet H.Théoria - 25,2°	18
Midi Fauve H.théoria - 26°	18

Cognacs

Hennessy Very Special - 40°	16
Martell VSOP - 40°	18
Delamain Pale&Dry XO - 42°	28
Martell Cordon Bleu - 40°	30
Pierre Ferrand Sélection des Anges - 41,8°	36
Rémy Martin XO Excellence - 40°	52

Armagnacs

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

Eaux-de-vie

Poire Williams de Bourgogne Sab's - 46°	18
Marc de Bourgogne AOC Sab's - 46°	18
Fine de Bourgogne AOC Sab's - 8 ans / 9 ans - 46°	18
Pisco La Diablada - 40°	16

Calvados

Sassy «La Fine» AOC - 40°	14
Coquerel XO - 40°	16
Christian Drouin 18 ans Hors d'âge Pays d'Auge - 42°	26

SPIRITS 4cl

Rum

Bacardi Añejo Cuatro - <i>Porto Rico - 40°</i>	14
Phraya Gold - <i>Thailand - 40°</i>	20
Plantation Original Dark - <i>Trinidad & Tobago - 40°</i>	15
Plantation XO 20 th Anniversary - <i>Barbado - 40°</i>	20
Appleton 12 ans Rare Cask - <i>Jamaica - 43°</i>	18
Neisson Le Rhum par Neisson - <i>Martinique - 52,5°</i>	15
Neisson Le Rhum Vieux - <i>Martinique. - 45°</i>	20
J. Bally 12 ans - <i>Martinique - 45°</i>	26
Brugal 1888 - <i>Dominican Republic - 40°</i>	18
Santa Teresa 1796 - <i>Venezuela - 40°</i>	18
Ron Zacapa Centenario XO - <i>Venezuela - 40°</i>	28
Flor de Caña 18 ans - <i>Nicaragua - 40°</i>	20

Cachaças

Abelha Silver Organic - <i>Brazil, organic - 39°</i>	18
Leblon - <i>Brazil - 40°</i>	16

Tequilas & Mezcal

Cazadores Blanco - <i>Mexico, Jalisco - 40°</i>	14
Patrón Silver - <i>Mexico, Jalisco - 40°</i>	20
Amor Mío Reposado - <i>Mexico, Jalisco - 38°</i>	32
Amor Mío Añejo - <i>Mexico, Jalisco - 38°</i>	52
Mezcal Del Maguey Vida - <i>Mexico, Oaxaca - 40°</i>	18
Mezcal Contraluz Cristalino - <i>Mexico, Oaxaca - 36°</i>	24

SPIRITS 4cl

Baijiu

Ming River Sichuan - *China* - 40° 17

Vodkas

42 Below - *New Zealand* - 40° 14

Fair Quinoa - *France, organic* - 40° 14

Nikka Coffey Vodka - *Japan* - 40° 15

Grey Goose Original - *France* - 40° 16

Øishi - *France* - 40° 16

Haku - *Japan* - 40° 18

Guillotine Ossetra Caviar Petrossian - *France* - 40° 28

Gins

Bombay Sapphire - *England* - 40° 14

Bombay Bramble - *England* - 40° 15

Roku - *Japan* - 40° 15

Saneha - *Thailand* - 40° 18

Nikka Coffee Gin - *Japan* - 47° 16

Anaë - *France, organic* - 40° 16

Citadelle - *France* - 44° 16

Citadelle Réserve - *France* - 45,2° 16

Madlord - *France* - 47° 18

Christian Drouin Le Gin - *France* - 42° 16

Sab's Le Gin - *France* - 46° 17

Hendrick's - *Scotland* - 41,4° 16

Monkey 47 - *Germany* - 47° 24

WHISKIES

Scotland

Ballantine's Finest - <i>Blended - 40°</i>	14
Johnnie Walker Black Label 12ans - <i>Blended - 40°</i>	16
Aberlour Forest Reserve 10 ans - <i>Single Malt, Speyside - 40°</i>	18
Craigellachie 13 ans - <i>Speyside, Single Malt - 46°</i>	19
Aberlour A'Bunadh - <i>Speyside, Single Malt - 61,5°</i>	22
The Macallan 12 ans Double Cask - <i>Single Malt, Speyside - 40°</i>	24
Dalmore 12 ans - <i>Highlands, Single Malt - 40°</i>	20
Dalmore Cigar Malt - <i>Highlands, Single Malt - 44°</i>	30
Dalmore King Alexander III - <i>Highlands, Single Malt - 40°</i>	52
Lagavulin 16 ans - <i>Islay, Single Malt - 43°</i>	20

Ireland

Jameson - <i>Cork Country, Blended - 40°</i>	16
Redbreast 12 ans - <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

Toki Suntory - <i>Blended - 43°</i>	16
Nikka from the Barrel - <i>Blended - 51,4°</i>	18
The Yamazaki 12 ans - <i>Single Malt - 43°</i>	48
The Hakushu 18 ans - <i>Honshu - Yamanashi, Single Malt - 43°</i>	149
Hibiki 21 ans Suntory - <i>Honshu - Honshu, Blended - 43°</i>	249

France

Benjamin Kuentz Fin de Partie - <i>Single Malt - 46°</i>	22
Benjamin Kuentz D'un Verre Printanier - <i>Single Malt - 46°</i>	22

United States

Buffalo Trace - <i>Kentucky Bourbon - 40°</i>	14
Rittenhouse 100 Proof bottled in bond - <i>Rye Whiskey, Kentucky - 50°</i>	18
Angel's Envy - <i>Port Cask Finish, Kentucky - 43,3°</i>	22
Blanton's Gold Edition - <i>Kentucky Bourbon - 51,5°</i>	30

SOFT DRINKS

Coca-Cola, Coca-Cola Zero - 33cl	6
Fanta Orange, Sprite - 25cl	6
Schweppes Tonic - 25cl	6
Orangina - 25cl	6
White Blueberry Tea - <i>Tensai Tea</i> 33cl	7
Lemon Elderflower Tea - <i>Tensai Tea</i> 33cl	7
Sparkling lemonade - <i>Leamo</i> 33cl	7
Sparkling green tea - <i>Ginger</i> - <i>Leamo</i> 33cl	7
Freshly-squeezed orange juice 20 cl or lemon juice 12cl	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 - 50cl/1L	6 / 8
Evian - 50cl/1L	6 / 8
Châteldon - 75cl	9
Perrier - 33cl	7

HOT BEVERAGES

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

TEAS

"CONSERVATOIRE DES HÉMISPHERES"

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 Carmélites"

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 - Lincang, 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

INFUSION

"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 - 06.24

ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH , PLEASE CONSUME WITH MODERATION