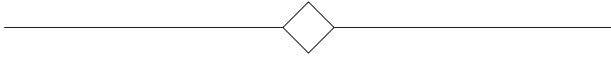


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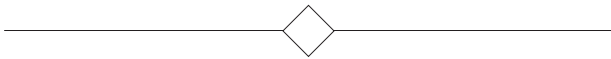


SNACKING

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

Cherry Moon 15.5cl

Sake Takeno Kamero Kurabu, maraschino liqueur, Lutèce gentiane, cardamom syrup, fresh lemon juice, bergamot black tea infusion

Balboa 16cl

Plantation Original Dark rum, ginger liqueur, bergamot syrup, fresh lemon juice, coconut puree, red pepper, fresh coriander, premium ginger bee Fever-Tree

Pink Berries 14cl

Fair Quinoa vodka, green shiso, bergamot liqueur, rose syrup, fresh lemon juice, cranberry juice, shiso bitters

Mrs Peanuts 10.5cl

The Macallan 12 year old whisky infused with peanut butter, Amaro Montenegro, Carthusian Fathers walnut liqueur, Martini Ambrato Bianco

Pandan Smash 10cl

Bombay Sapphire gin infused with pandan leaf, elderflower liqueur, coconut syrup, fresh lemon juice, fresh coriander, Thai bitters

Lady Piña 13cl

Brugal 1888 rum, Baldoria dry umami vermouth, Martini Riserva Bitter, coconut puree, vanilla syrup, pineapple juice

Flower Champagne 14cl

Grey Goose vanilla-infused vodka, yuzu liqueur, hibiscus syrup, fresh lemon juice, Veuve Clicquot «Carte Jaune» champagne

24

MIRROR COCKTAILS

With Alcohol 16cl

Mamma Mia Limoncello, Martini Riserva Bitter, lychee purée, bergamot syrup, fresh lemon juice

19

Alcohol free 16cl

Nolow bitter, lychee purée, bergamot syrup, fresh lemon juice

15

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

SPIRIT-BASED COCKTAILS

15

ALCOHOL FREE

Winter Spices 15.5cl

Djin Nature Passion n°1, cinnamon syrup, fresh lemon juice, fresh orange juice, carrot juice, turmeric

Tonic Leaf 16cl

Nolow Distillat Botanique, green shiso, rose syrup, fresh lemon juice, premium indian tonic water Fever-Tree

FRESH FRUIT COCKTAILS

13

ALCOHOL FREE

Green Detox 20cl

Apple, cucumber, ginger, lemon

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 33cl

BREWED WITH 100% FRENCH INGREDIENTS

White

La Brasserie Fondamentale - 4,5°

8,5

IPA

La Brasserie Fondamentale - 6°

8,5

APERITIFS

Sabaï Sabaï - 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
Ricard pastis - 3cl	8
Maison Hamelle Parisian pastis - 3cl	10

VERMOUTH & BITTERS 6cl

Martini Ambrato Bianco	12
Martini Rubino Rosso	12
Noilly Prat Dry	12
Martini Riserva Bitter	12
Campari	12
Aperol	12

SAKE 13cl

Takeno Kameno 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.

CHAMPAGNE 12cl

BRUT AOP

White

Veuve Clicquot «Carte Jaune»	19
Moët & Chandon «Grand Vintage» 2016	19

Rosé

Veuve Clicquot «Carte Jaune»	20
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WINE BY THE GLASS

AOP

White

	8cl	13cl
Chablis - <i>Angst 2023</i>		14
Saint-Véran - <i>Morat 2023 (organic wine)</i>		12
Condrieu - <i>Domaine Faury 2023</i>		16
Pessac-Léognan - <i>Château Lafont Menaut 2021</i>		10
Sauternes - <i>Château de Fargues 1996</i>	16	
Pouilly-Fumé «Présage» - <i>Terres de Brumes 2022</i>		15

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

Bourgogne «17 Rubis» - <i>Vuillemez 2022</i>	12
Saint-Joseph - <i>Domaine Faury 2022</i>	14
Corbières Boutenac «Atal Sia» - <i>Château Ollieux Romanis 2022</i>	13
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.

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 Pierre Ferrand - <i>Triple Sec</i> - 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

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</i> - 40°	14
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 12 ans Rare Cask - <i>Jamaica</i> - 43°	18
Neisson Le Rhum par Neisson - <i>Martinique</i> - 52,5°	15
Neisson Le Rhum Vieux - <i>Martinique</i> - 45°	20
J. Bally 12 ans - <i>Martinique</i> - 45°	26
Brugal 1888 - <i>Dominican Republic</i> - 40°	18
Brugal Coleccion Visionaria Edicion 2 - <i>Dominican Republic</i> - 40°	26
Brugal Maestro Reserva - <i>Dominican Republic</i> - 40°	42
Santa Teresa 1796 - <i>Venezuela</i> - 40°	18
Ron Zacapa Centenario XO - <i>Venezuela</i> - 40°	28
Flor de Caña 18 ans - <i>Nicaragua</i> - 40°	20

Cachaças

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

Tequilas & Mezcal

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

Guillotine Ossetra Caviar Petrossian - *France* - 40° 34

Gins

Bombay Sapphire - *England* - 40° 14

Bombay Bramble - *England* - 40° 15

Saneha - *Thailand* - 40° 18

Nikka Coffee Gin - *Japan* - 47° 16

Anaë - *France, organic* - 40° 16

Citadelle - *France* - 44° 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 4c

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
The Macallan 15 ans Double Cask - <i>Single Malt, Speyside - 43°</i>	38
The Macallan 18 ans Double Cask - <i>Single Malt, Speyside - 43°</i>	78
Glenrothes 18 ans - <i>Single Malt, Speyside - 43°</i>	50
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

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
Sazerac 6 an - <i>Rye Whiskey, Kentucky - 45°</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
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 /
Red Tomato Juice / Pure Victoria Pineapple Juice /
Williams Pear Nectar / Pure Sicilian Mandarin Juice

WATER

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

HOT BEVERAGES

Espresso	6
Decaffeinated	6
Double Espresso»	8
Café Noisette	6
Café Crème	6
Chai Latte, Matcha Latte, Golden latte	7
Cappuccino	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 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 - 12.24

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