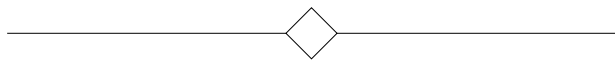


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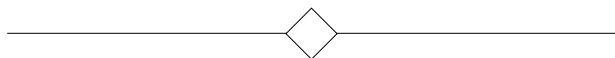


SNACKING

4 pieces



Mini vegetable fried spring rolls	12
Mini langoustines & thai basil fried spring rolls, chili sauce	26
Grilled chicken skewers, peanut butter sauce	12
Salmon & tobiko eggs fried maki, spring onions, Sriracha mayonnaise	13
Beef salad with lemongrass & herbs	18



SIGNATURE COCKTAILS

19

Raspberry Spritz 18cl

Bombay Bramble gin, Noilly Prat Dry vermouth, raspberry purée and syrup, Riccadonna Prosecco, vanilla bitters

Balboa 16cl

Plantation Original Dark rum, ginger liqueur, Italicus bergamot liqueur, fresh lemon juice, coconut purée, red pepper, fresh coriander, premium ginger beer Fever-Tree

Pink Berries 14cl

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

Green Rainbow 10cl

The Macallan 12 years whisky, Umeshu Genshu Hakutsuru plum liqueur, homemade lemongrass syrup, fresh lemon juice, hazelnut tint, mint, lemon zests

Pandan Smash 10cl

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

Lady Tiki 15cl

Burgall 1888 rum, ginger liqueur, strawberry purée, vanilla syrup, fresh lemon juice, pomegranate juice, fresh mint

Flower Champagne 14cl

Grey Goose vanilla-infused vodka, yuzu liqueur, hibiscus syrup, fresh lemon juice, Veuve Clicquot 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€

APERITIFS

Sabai Sabai - 16cl	16
<i>Shakara 12 years rum, fresh lemon juice, jasmine syrup, Thai basil, premium ginger beer Fever-Tree</i>	
Lutèce gentiane - 6cl	14
Lillet - Blanc or Rosé - 6cl	14
Double Jus & Pickles - 23° - Apple aperitive - 6cl	14
Ricard - 3cl - Pastis parisien Maison	8
Hamelle - 3cl	10

VERMOUTHS & BITTERS 6cl

Vermouth Martini Riserva Speciale Ambrato	12
Vermouth Martini Riserva Speciale Rubino	12
Vermouth Noilly Prat Dry	12
Martini Riserva Speciale Bitter	12
Campari	12
Aperol	12
Fusetti Bitter Cacao	16

SAKE 13cl

Takeno Kameno Kurabu [Modern Sake]	16
<i>Floral, sweet and supple with signature notes of melon and dark chocolate - 14,7°</i>	
Masumi Shiro White [Traditional Sake]	16
<i>Light, flavourful and delicate, featuring notes of banana, apple and umami - 12°</i>	

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

CHAMPAGNE 12cl

BRUT PDO

Whites

Veuve Clicquot «Carte Jaune»	19
Moët & Chandon «Grand Vintage» - 2016	22

Rosé

Veuve Clicquot «Carte Jaune»	20
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WINE BY THE GLASS

PDO

Whites

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

Rosés

Côtes de Provence «Whispering Angel» - <i>Château d'Esclans 2024</i>	13
Côtes de Provence - <i>Domaine de l'Île 2024 (organic wine)</i>	14

Reds

Bourgogne «17 Rubis» - <i>Vuillemez 2022</i>	12
Saint-Joseph - <i>Domaine Faury 2021</i>	14
Corbières Boutenac «Atal Sia» - <i>Château Ollieux Romanis 2022 (organic wine)</i>	13
Listrac-Médoc - <i>Château Clarke 2018</i>	18
Montagne Saint-Émilion - <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
Myrtille Maison M - 18°	14
Arran Gold - Cream Liqueur - 17°	14
Dry Curaçao Pierre Ferrand - Triple Sec - 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
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

Camus XO Prestige - 40° - Carafe served on the table - price by the centiliter	18
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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 - 7 years - 46°	18
Marc de Bourgogne AOC Sab's - 46°	18
Fine de Bourgogne AOC Sab's - 8 years / 9 years - 46°	18
Pisco La Diablada - 40°	16

Calvados

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

SPIRITS 4cl

Rum

Bacardi Carta Oro - <i>Porto Rico</i> - 40°	14
Phraya Gold - <i>Thailand</i> - 40°	20
Shakara 12 years - <i>Thailand</i> - 45,7°	18
Plantation Original Dark - <i>Trinidad & Tobago</i> - 40°	15
Plantation XO 20 th Anniversary - <i>Barbados</i> - 40°	20
La Hechicera - <i>Mexico</i> - 40°	18
Appleton 12 years 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 years - <i>Martinique</i> - 45°	26
Brugal 1888 - <i>Dominican Republic</i> - 40°	18
Brugal Coleccion Visionaria Edicion 2 - <i>Dominican Republic</i> - 45°	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 years - <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
Patrón El Alto - <i>Mexico, Jalisco</i> - 40°	64
Amor Mío Reposado - <i>Mexico, Jalisco</i> - 38°	32
Amor Mío Añejo - <i>Mexico, Jalisco</i> - 38°	52
Clase Azul Reposado - <i>Mexico, Jalisco</i> - 40°	42
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 - *France* - 40° 14

Nikka Coffey Vodka - *Japan* - 40° 15

Grey Goose Original - *France* - 40° 16

Grey Goose Altius - *France* - 40° 34

Øishi - *France* - 40° 16

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

Gins

Bombay Sapphire - *England* - 40° 14

Bombay Bramble - *England* - 40° 15

Bombay Citron Pressé - *England* - 37,5° 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 12 years - <i>Blended - 40°</i>	16
Aberlour Forest Reserve 10 years - <i>Single Malt, Speyside - 40°</i>	18
Craigellachie 13 years - <i>Speyside, Single Malt - 46°</i>	19
Aberlour A'Bunadh - <i>Speyside, Single Malt - 61,5°</i>	22
The Macallan 12 years Double Cask - <i>Single Malt, Speyside - 40°</i>	24
The Macallan 15 years Double Cask - <i>Single Malt, Speyside - 43°</i>	38
The Macallan 18 years Double Cask - <i>Single Malt, Speyside - 43°</i>	78
Glenrothes 18 years - <i>Single Malt, Speyside - 43°</i>	50
Dalmore 12 years - <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 years - <i>Islay, Single Malt - 43°</i>	20

Ireland

Jameson - <i>Cork Country, Blended - 40°</i>	16
Redbreast 12 years - <i>Cork Country, Single Pot Still - 40°</i>	18
Method & Madness - <i>Single Grain - 46°</i>	22
Neit Toffee Dream - <i>Blended - 43°</i>	24

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
Hatozaki - <i>Blended - 40°</i>	16
The Yamazaki 12 years - <i>Single Malt - 43°</i>	48
The Hakushu 18 years - <i>Honshu - Yamanashi, Single Malt - 43°</i>	149
Hibiki 21 years 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 years - <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

Homemade lemonade with bergamot - 20cl	6,5
<i>Fresh lemon juice, bergamot syrup, lemon, lime, cucumber, fresh basil</i>	
Coca-Cola, Coca-Cola Zero - 33cl	6
Fanta Orange, Sprite, Orangina - 25cl	6
Premium Tonic Water Fever-Tree - 20cl	6
Premium Ginger Beer Fever-Tree - 20cl	6
Premium Ginger Ale Fever-Tree - 20cl	6
White Blueberry Tea - <i>Tensai Tea</i> 33cl	7
Lemon Elderflower Green 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 /
Pure Sicilian Mandarin Juice

WATER

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

HOT BEVERAGES

Espresso, Decaffeinated	6
Double Espresso	8
Café Noisette, 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

"Perles de Jasmin" - 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 - 05.25

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