



« It's around a table that friends enjoy the happiness of being together »

COCKTAIL

Cocktails with alcohol | 7 à 25cl

CUBA LIBRE Rhum Baccardi Carta Oro , Citron vert, Coca Cola | 10€

MARGARITA Tequila Camino Real, Cointreau, Jus de citron vert | 10€

TEQUILA SUNRISE Tequila Camino Real, Jus d'orange, Grenadine | 10€

PINA COLADA Rhum Baccardi Carta Oro, Jus d'ananas, Crème de noix de coco | 12€

ORGASME Vodka Eristoff, Menthe Fraiche, Sirop de Fraise, Jus de Cranberry | 12€

L'EXPRESSO MARTINI Vodka Eristoff, Liqueur de café, Espresso, Sirop de sucre | 12€

MOJITO Rhum Baccardi Carta Oro , Citron Vert, Eau Gazeuse, Menthe Fraiche | 10€ | +2€ Champagne

SEX ON THE BEACH Vodka Eristoff, Liqueur de pêche, Grenadine, Jus d'orange, Jus de Cranberry | 11€

BELLINI/MIMOSA/ROSSINI Champagne, sirop de pêche, d'orange, de fraise | 12€

BLOODY MARY Vodka Eristoff, Jus de tomate et assaisonnements, Jus de citron | 10€

CAIPIROSKA/CAIPIRINHA Vodka| Cachaça Leblon, Citron vert, Sucre blanc | 10€

HUGO SPRITZ Liqueur St Germain, prosecco, feuille de menthe, citron vert | 12€

COSMOPOLITAIN Vodka Eristoff, Cointreau, Jus de citron vert, Cranberry | 10€

DAIQUIRI Rhum Baccardi Carta Oro, Jus de citron vert, Sucre de canne | 10€

GIN FIZZ Gin Bombay Sapphire, Jus de citron, Perrier, Sucre de canne | 12€

MOSCOW MULE Vodka Eristoff, Ginger Beer, Citron vert | 12€

APÉROL SPRITZ Apérol, Prosecco, Eau gazeuse | 10€

MOCKTAIL

Cocktails without alcohol | 7 à 25cl | 9€

VIRGIN MOJITO Citron Vert, Eau Gazeuse, Menthe Fraiche

BABAYAGA Crème passion, Crème de mangue, Citron, Jus de Cranberry

SOLEIL D'ORIENT Purée de litchi, Jus d'orange, Jus de Pomme, Jus de Citron

MANGO PARADISE Jus de pomme, Crème de Mangue, Citron, Jus de Pamplemousse

FILTRE D'AMOUR Crème Passion, Crème de Fraise, Citron, Jus de Cranberry, Jus de Pomme

VIRGIN SEX ON THE BEACH Grenadine, Jus d'orange, Jus de Cranberry, Sirop de Pêche

VIRGIN PINA COLADA Jus d'ananas, Crème de noix de coco

Alcohol abuse is dangerous for health | TTC prices in € | Taxes and services included

L'ANTRE POTES

APERITIF

PASTIS / RICARD - SIROPS + 0.50€	4CL	5	FERNET-BRANCA, JÄGERMEISTER	4CL	8
MARTINI BLANC / ROUGE	6CL	5	GENEPI, GRAPPA, SAMBUCA	4CL	8
CAMPARI	6CL	5	GRAND-MARNIER, COINTREAU	4CL	8
PORTO ROUGE/BLANC	12CL	6	PANACHÉ / MONACO	25CL	5
KIR CASSIS / MÛRE / PÊCHE	16CL	6	HEINEKEN O.O SANS ALCOOL	33CL	7
KIR CHAMPAGNE	16CL	12	DESPERADOS / CORONA BOUTEILLE	33CL	7
AMERICANO COCKTAIL	7CL	8	MOUNTA CALA AMBRÉE / BLONDE	33CL	7
NEGRONI	7CL	10	MOUNTA CALA BLANCHE	33CL	7
MALIBU, SUZE, WHISKY	4CL	6	PRESSION MUTZIG - SIROPS + 0.50€	25CL	5
AMARETTO, KAHLUA, BAILEYS	4CL	6	PRESSION MUTZIG - SIROPS + 0.50€	50CL	9
LIMONCELLO, GET27	4CL	8			

ALCOHOLS

WHISKY

Jack Daniels Tennessee	4CL	10
Chivas Regal 12 ans Ecosse	4CL	10
Kensei Japon	4CL	12
Glenturret 10 ans Peat Smoke	4CL	15
Black Bull 21 ans Ecosse	4CL	24

RUM

Havana 3 Ans Cuba	4CL	6
Havana 7 Ans Cuba	4CL	11
Diplomatico Reserva Venezuela	4CL	8
Gold of Mauritius île Maurice	4CL	9
Compagnie des Indes Latino	4CL	11
Compagnie des Indes 17 Ans Florida	4CL	21
El Dorado 21 ans Guyana	4CL	29

VODKA

Eristoff Georgie	4CL	9
Belvedere Pologne	4CL	11
Grey Goose France	4CL	9
Crytal Head Canada	4CL	9

GIN

Gordon's Angleterre	4CL	6
Bombay sapphire Angleterre	4CL	9
BM Gin France	4CL	10
Silent Pool Angleterre	4CL	11

TEQUILA

San José Mexique	4CL	6
Silver Patron Mexique	4CL	12
Tequila 123 anejo Mexique	4CL	16

COGNAC

Hennessy VS France	4CL	10
Hennessy XO France	4CL	25
Fanny Fougerat Laurier d'Apollon VO	4CL	12

EAU DE VIE / CALVADOS

Poire, Mirabelle Marc de Garlaban France	4CL	8
Père Magloire VSOP	4CL	8
Poire prisonnière Ogier	4CL	10

ARMAGNAC

Janneau Distillerie 12 ans France	4CL	12
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L'ANTRE POTES

RESTAURANT

STARTERS

ROMA SALAD 🐷	20	FRESH BOWL VEGGIE 🌱 🌿	21
Tomatoes, mozzarella burrata, pesto, ham, mesclun		Cherry tomatoes, radish, avocado, edamame wakame, quinoa and soy sauce	
ONION SOUP	14	FRESH BOWL SAUMON OU POULET 🌱	25
Onion soup with crouton, melted gratin cheese		<i>Marinated salmon or teriyaki chicken</i> Cherry tomatoes, radish, avocado, edamame wakame, quinoa and soy sauce	
CRISPY GOAT CHEESE AND HONEY	18	CHICKEN CÉSAR SALAD	21
Mesclun, cherry tomatoes, walnuts, tangy apple, crispy honey goat cheese bread		Crispy chicken, anchovies césar sauce, Grana Padano cheese, roma salad	
NIÇOISE SALAD 🌱	22	MIXED PLATE 🐷	25
Tomatoes, eggs, cucumber, olives, celery, tuna, anchovies, pepper, spring onion, salad		Cheese and charcuterie	

PASTA


CHEF'S LASAGNA	19	CHORIZO & GARLIC SPAGHETTI	22
Chef's beef lasagna - mesclun		Garlic, shallot, tomato sauce 🐷 🌶️	
SPAGHETTI SAUCE NAPOLITAINE 🌱	19	EXTRA PORTION	+6
Home-made tomato sauce		<i>Choice: Fresh fries, Pan-fried vegetables, mixed salad, pilaf rice</i>	
TRUFFLED GNOCCHI 🌱	28	ANY CHANGE OF TOPPING	+3
Potatoes gnocchi, Truffled cream, truffle, Italian cheese			

CHILD MENU 12€

Specially cooked for our young picky little eaters, offer them a king's feast ordering our child menu now!

L'ANTRE POTES

BURGERS

CHEESE BURGER Steak black Angus, cheddar, tomato, pickles, secret sauce	21	AVOCADO BURGER Steak black Angus, guacamole, cheddar, tomato, crispy onions, pickles, secret sauce	24
CHICKEN BURGER Chicken tenders, cheddar, tomato, onions confit, pickles, secret sauce	22	DOUBLE STEAK "POTES" Double Black Angus steak, cheddar, red onions, tomato, pickles, secret sauce	29
FRESH FRENCH FRIES  Extra portion of fresh French fries	6	ADDITIONAL STEAK Black Angus	+8

ALL OUR BURGERS ARE SERVED WITH BRIOCHE BREAD AND FRESH FRENCH FRIES

To maintain the balance of flavours, we are unable to modify the ingredients.

PINSA

MARGUERITA  Tomato sauce, cow's milk mozzarella, olives, origano	14	BURRATA  Tomato sauce, cow's milk mozzarella, tomatoes, ham, burrata di bufala, basil	21
REGINA  Tomato sauce, cow's milk mozzarella, fresh mushrooms, cooked ham, olives, origano	16	SALMON Cream, smoked salmon, cow's milk mozzarella, chive	19
GOAT CHEESE, HONEY Cream, cow's milk, mozzarella, goat cheese, honey	19	4 CHEESES Tomato sauce, cow's milk mozzarella, goat cheese, blue cheese	17
SPIANATA   Tomato sauce, cow's milk mozzarella, spianata picante, ricotta, olives	17	VEGETABLES  Tomato sauce, cow's milk mozzarella, seasonal vegetables	17
TRUFFE  Truffle cream, cow's milk mozzarella truffle carpaccio <i>Tuber aestivum</i> , Fleur de sel – mesclun	32	EXTRA TOPPING from 5 to 15€	5/15
		1 PINSA FOR 2 PERSONS	+4

L'ANTRE POTES

RESTAURANT

MEAT & FISH

BEEF TARTARE Traditional beef tartare fresh french fries & mesclun salad	19	SEA BREAM FILLET Oven cooked sea bream fillet, olive oil, pilaf rice & fried vegetables	25
BEEF CARPACCIO Beef carpaccio fresh french fries, mesclun	19	SALMON ESCALOPE Salmon escalope à la plancha citrus cream, pilaf rice & fried vegetables	23
PAL'S ENTRECOTE Entrecote, bearnaise sauce, fresh french fries & mesclun salad	28	FRIED GAMBAS Fried gambas, garlic and parsley, pilaf rice	34
HALF CHICKEN Half free range marinated chicken, fresh french fries & mesclun salad	24		
RIB OF BEEF Fresh fries & mesclun, Sauce of your choice bleu cheese or pepper or bearnaise For 1 person, Approximately 500grs	47		
WHOLE DUCK BREAST Fresh fries & mesclun, honey and ginger sauce	28		

Meat origin
France, UK, Holland, Ireland, EU

DESSERTS

ESSENTIALS Dessert of your choice : Chocolate mousse 🍷 Panna cotta 🍷 Tiramisù	9	CHEESE PLATE Selection of ripened cheese	12
DESSERTS OF THE DAY Dessert according to the inspiration of our pastry chef	10	GOURMET COFFEE COFFEE OR TEA AND SWEET DELIGHTS CHAMPAGNE AND ITS SWEET DELIGHTS	10 14

SCOOP OF ICE CREAM | 3,50

Vanilla, chocolate, coffee, mint -chocolate, salted butter caramel, strawberry, lemon, passion fruit

ICE CREAM COUPE | 10

Dame Blanche, Tutti Frutti, Banana split

ICE CREAM COUPE | 12

Colonel, Coteau glacial

L'ANTRE POTES

RESTAURANT

HOT DRINKS

4 à 12 cl

CAFÉ

Expresso	1,90
Noisette	2,20
Café Américain	3,00
Grand Crème	3,50
Cappuccino	3,90

CHOCOLAT

Chocolat Chaud	4,50
Chocolat Viennois	6,00

IRISH COFFEE 12,00

THÉ 4,00

Citron
Fruits Rouges
Menthe
Earl Grey
Caramel

INFUSION 4,00

Tilleul
Verveine
Camomille

COLD DRINKS

4 à 33 cl

Coca-Cola, Zéro	33cl	4,50
Fanta / Orangina	25cl	4,50
Ice Tea Pêche	25cl	4,50
Perrier	33cl	4,50
Schweppes Tonic / Agrumes	25cl	4,50
Diabolo	25cl	4,50
Sirop Grenadine / Pêche / Orgeat Menthe / Fraise / Citron	4cl	2,50

JUS DE FRUIT 25CL 4,20

ORANGE, ABRICOT, ANANAS, POMME, TOMATE

JUS DE FRUIT FRAIS ORANGE OU CITRON 20CL 6,00

LIMONADE 25CL 4,50

SPRITE 25CL 4,50

SANBITTER SAN PELLEGRINO 10CL 4,00

EAU MINÉRALE / GAZEUSE 75CL 6,00

If you want to avoid surprises, know that our Chef uses allergens, gluten, shellfish, eggs, fish, peanuts, soy, milk, nuts, celery, mustard, sesame seeds, sulphites.

An allergy? Please let us know before ordering!

TTC prices in € | Taxes and services included