



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

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## COCKTAIL

Cocktails with alcohol | 7 à 25cl

**CUBA LIBRE** Rum, Citron vert, Coca Cola | 10€

**MARGARITA** Tequila, Cointreau, Jus de citron vert | 10€

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

**PINA COLADA** Rum, Jus d'ananas, Crème de noix de coco | 12€

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

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

**MOJITO** Rhum Blanc, Citron Vert, Eau Gazeuse, Menthe Fraiche | 10€ | +2€ Champagne

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

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

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

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

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

**GIN FIZZ** Gin, Jus de citron, Perrier, Sucre de canne | 10€

**APÉROL SPRITZ** Apérol, Prosecco, Eau gazeuse | 10€

**DAIQUIRI** Rum, Jus de citron vert, Sucre de canne | 10€

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

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## MOCKTAIL

Cocktails without alcohol | 7 à 25cl | 8€

**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

*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	KRONENBOURG (1664)BOUTEILLE	33CL	7
KIR CHAMPAGNE	16CL	12	HEINEKEN BOUTEILLE	33CL	7
AMERICANO COCKTAIL	7CL	8	DESPERADOS BOUTEILLE	33CL	7
NEGRONI	7CL	10	CORONA BOUTEILLE	33CL	7
MALIBU, SUZE, WHISKY	4CL	6	BIERE DE MONACO AMBRÉE	33CL	7
AMARETTO, KAHLUA, BAILEYS	4CL	6	PRESSION MUTZIG - SIROPS + 0.50€	25CL	5
LIMONCELLO, GET27	4CL	8	PRESSION MUTZIG - SIROPS + 0.50€	50CL	9

## 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

Russian standard Russie	4CL	6
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

<b>ONION SOUP</b> Onion soup with crouton, melted gratin cheese	14 	<b>FRESH BOWL SALMON OR CHICKEN</b> <i>Marinated salmon or teriyaki chicken</i> tomatoes, radish, avocado, edamame wakame, quinoa and soy sauce	25 
<b>CHARCUTERIE &amp; CHEESE PLATTER</b>	25 	<b>GOAT CHEESE SALAD</b> goat cheese, mesclun salad, tomatoes, dried figs and bacon	19 
<b>CHICKEN CÉSAR SALAD</b> Crispy chicken, césar sauce, Grana Padano, roma salad	21	<b>BEEF TARTARE</b> Traditional beef tartare with fresh french fries & mesclun salad	20
<b>ROASTED CAMEMBERT, BREAD, MESCLUN AND RAW HAM</b>			23

## PASTA

<b>CHEF'S LASAGNA</b> Chef's beef lasagna - mesclun	21	<b>CHORIZO &amp; GARLIC SPAGHETTI</b> Garlic, shallot, tomato sauce	24  
<b>BEEF STEW WITH GNOCCHI</b>	24	<b>TRUFFLE RISOTTO</b> Truffle creamy risotto with italian cheese	28 



### CHILD MENU 12€

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

TTC prices in € | Taxes and services included

# L'ANTRE POTES

## BURGERS

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

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

## PINSA

<b>MARGUERITA</b> Tomato sauce, cow's milk mozzarella, olives, origano	13 	<b>BURRATA</b> Tomato sauce, cow's milk mozzarella, tomatoes, ham, burrata di bufala, basil	21
<b>REGINA</b> Tomato sauce, cow's milk mozzarella, fresh mushrooms, cooked ham, olives, origano	16 	<b>SALMON</b> Cream, smoked salmon, cow's milk mozzarella, chive	18
<b>GOAT CHEESE, HONEY</b> Cream, cow's milk, mozzarella, goat cheese, honey	19 	<b>4 CHEESES</b> Tomato sauce, cow's milk mozzarella, goat cheese, blue cheese, Emmental	17 
<b>SPIANATA</b> Tomato sauce, cow's milk mozzarella, spianata picante (sausage), ricotta, olives	17 	<b>VEGETABLES</b> Tomato sauce, cow's milk mozzarella, seasonal vegetables	17 
<b>TRUFFE</b> Truffle cream, cow's milk mozzarella truffle carpaccio <i>Tuber aestivum</i> , Fleur de sel – mesclun	32 	<b>EXTRA TOPPING</b> Price based on topping served from 3 to 15€	3/15
		<b>1 PINSA FOR 2 PERSONS</b>	+4

# L'ANTRE POTES

## RESTAURANT

### MEAT & FISH

<b>BEEF RUMSTEK</b>	29	<b>SEA BREAM FILLET</b>	26
bearnaise sauce, fresh french fries, mesclun salad		Oven cooked sea bream fillet, olive oil, fried vegetables	
<b>LENTIL WITH PERUGINE</b> 🐷	28	<b>SALMON ESCALOPE</b>	23
perugine sausage with lentil		Salmon escalope à la plancha citrus cream, pilaf rice & fried vegetables	
<b>VEAL « BLANQUETTE WAY »</b>	39	<b>CRISPY SPICY LARGE SHRIMPS</b>	24
<b>PILAF RICE</b>			
<b>TAJINE STYLE CHICKEN</b>	27	<b>ANY CHANGE OF TOPPING</b>	3
Chicken with olives and candied lemon		<b>EXTRA PORTION</b>	6
		Fresh French fries, Fried vegetables, mixed salad, mashed potatoes	

Meat origin: France, Ireland, Holland, Germany, Italy, Belgium

### DESSERTS

<b>ESSENTIALS</b>	9	<b>CHEESE PLATE</b>	12
Dessert of your choice Chocolate mousse* - Panna cotta* - Tiramisù		Cheese and mesclun	
<b>DESSERTS OF THE DAY</b>	10	<b>GOURMET COFFEE</b>	
Dessert according to the inspiration of our pastry chef		Coffee or tea and sweet delights	10
		<b>Champagne and its sweet delights</b>	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

<b>CAFÉ</b>		<b>IRISH COFFEE</b>	<b>12,00</b>
Expresso	1,90		
Noisette	2,20	<b>THÉ</b>	<b>4,00</b>
Café Américain	3,00	Citron	
Grand Crème	3,50	Fruits Rouges	
Cappuccino	3,90	Menthe	
		Earl Grey	
		Caramel	
<b>CHOCOLAT</b>		<b>INFUSION</b>	<b>4,00</b>
Chocolat Chaud	4,50	Tilleul	
Chocolat Viennois	6,00	Verveine	
		Camomille	

## COLD DRINKS

4 à 33 cl

Coca-Cola, Zéro	33cl	4,50	<b>JUS DE FRUIT</b>	25CL	4,20
Fanta / Orangina	25cl	4,50	ORANGE, ABRICOT, ANANAS, POMME, TOMATE		
Ice Tea Pêche	25cl	4,50	<b>JUS DE FRUIT FRAIS ORANGE OU CITRON</b>	20CL	6,00
Perrier	33cl	4,50	<b>LIMONADE</b>	25CL	4,50
Schweppes Tonic / Agrumes	25cl	4,50	<b>SPRITE</b>	25CL	4,50
Diabolo	25cl	4,50	<b>SANBITTER SAN PELLEGRINO</b>	10CL	4,00
Sirop Grenadine / Pêche / Orgeat	4cl	2,50	<b>EAU MINÉRALE / GAZEUSE</b>	75CL	6,00
Menthe / Fraise / Citron					

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

Any allergy? Please let us know before ordering!



Végétarien *vegetarian*



Sans gluten *Gluten-free*



Pimenté *Spicy*



Porc *Pork*

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