



OUR STARTERS

- Beef Carpaccio** €16.00
Raw beef slices, vinaigrette, egg, capers, gherkins, parsley, shallots
- Plate of Ardeche Charcuterie** €18.50
Cured ham, rosette salami, caillette, chestnut terrine, jambonnette, dried sausage

OUR SALADS

- Cesar** €17.50
Lettuce, tomato, crispy chicken, croutons, parmesan, soft-boiled egg, anchovies, cesar dressing
- Rustic** €18.00
Lettuce, tomato, bacon bits, tangy apple, honey-roasted goat's cheese, croutons, fried onions

OUR FISH

- Sea bass fillet with sauce vierge** €19.00

OUR PASTA

- ✔ **Linguine with walnut pesto** €16.00

OUR MEAT

- Chicken Burger** €18.00
Burger bun, burger sauce, crispy chicken, cheddar, tomato, lettuce, onions, gherkins
- Burger of the moment** €19.00
- Texas-style pork ribs** €21.00
- Chicken supreme with autumn morel mushrooms** €23.00
- Butcher's beef cut (depending on the market)** price on the board
+ sauce of the day

EXTRAS

- ✔ **Plate of fries** €5.00

OUR PIZZAS

- TOMATO SAUCE BASE**
- ✔ **Margarita** €11.00
Tomato sauce, mozzarella, basil oil
 - Reine** €13.00
Tomato sauce, mozzarella, porchetta ham, mushrooms
 - Dravola** €14.50
Tomato sauce, mozzarella, merguez spicy sausage, chorizo, onions, peppers, egg
 - ✔ **Seguin** €15.00
Tomato sauce, mozzarella, goat's cheese, honey, walnuts, thyme
 - ✔ **Pouille** €16.00
Tomato sauce, roasted tomatoes, burrata, genovese pesto, rocket, parmesan

CREAM SAUCE BASE

- Carbonara** €14.50
Cream sauce, mozzarella, bacon bits, onions, egg
 - Normande** €16.00
Cream sauce, mozzarella, chicken, camembert, walnuts, honey
 - Bianca** €16.00
Cream sauce, mozzarella, cured ham (after cooking), parmesan shavings, rocket, balsamic vinegar
 - ✔ **Fromagère** €16.50
Cream sauce, mozzarella, gorgonzola, goat's cheese, camembert, parmesan
 - Montana** €16.50
Cream sauce, mozzarella, porchetta, potato, rosemary, gherkins
- Extra ingredient: €1.50

OUR DESSERTS

- Panna cotta with coulis of the moment** €6.50
- Salted butter chocolat fondant** €7.00
- Black Forest verrine** €8.50

KID'S MENU

€12.50 Including squash

Chickjen nuggets / Fricandelle /
Battered fish / Minced beef steak
served with fries or linguine or ratatouille
Ice cream

Means of Payment



✔ = Vegetarian

WHITE WINE

	50cl	75cl
 Vignerons Ardéchois - IGP Ardèche "Esprit de Noé" - <i>Viognier, Chardonnay</i>	-	€20.00
 Domaine de Vigier - IGP Ardèche - <i>Chardonnay</i>	€15.00	€21.00
Vignerons Ardéchois - IGP Ardèche "Douceurs d'Orelie" - <i>Viognier, Sauvignon-Blanc (Sweet)</i>	-	€22.00
Mirati - IGP Méditerranée - <i>Dry white wine</i>	-	€24.00
 Domaine de Bournet - IGP Ardèche "Notre Dame des Songes" - <i>Chardonnay</i>	-	€29.00

ROSÉ

	50cl	75cl	150cl
Vignerons Ardéchois - IGP Ardèche "Gris d'Ardèche" - <i>Grenache</i>	-	€20.00	€34.00
 Domaine de Vigier - IGP Ardèche "Gris de Grenache" - <i>Grenache</i>	€15.00	€21.00	-
 Mirati - IGP Méditerranée - <i>Cinsault, Grenache, Carignan</i>	-	€24.00	-
 Le Réal - AOP Côtes de Provence - <i>Cinsault, Grenache, Syrah, Tibouren</i>	-	€35.00	-

BUBBLY


Sparkling wine - Brut	10cl	€4.00
Sparkling wine - Brut	75cl	€20.00
Champagne Piper Hiedsieck Brut	75cl	€75.00
Champagne Piper Hiedsieck Blanc de Blanc	75cl	€85.00
Champagne Piper Hiedsieck Rare	75cl	€185.00

RED WINE

	50cl	75cl
 Vignerons Ardéchois - IGP Ardèche "Esprit de Noé" - <i>Syrah</i>	-	€20.00
Domaine de Vigier - IGP Ardèche "Cuvée Patriarche" - <i>Syrah</i>	€16.00	€22.00
 Vieux Truffiers - AOP Côtes du Rhône - <i>Grenache, Syrah, Cinsault, Carignan</i>	-	€22.00
Domaine Arzac - IGP Ardèche "Carbonik Basaltik" - <i>Syrah, Viognier</i>	-	€24.00
 Domaine de Bournet - IGP Ardèche "Notre Dame des Songes" - <i>Cabernet Sauvignon, Merlot, Syrah</i>	-	€27.00
Château de Lancyre - AOP Pic St Loup "Lancyre Coste" - <i>Syrah, Grenache, Carignan</i>	-	€27.00
Domaine Michelas St Jemms - <i>AOP Crozes Hermitage Syrah</i>	-	€35.00

WINE BY THE GLASS

White Wine

 Vignerons Ardéchois - IGP Ardèche "Esprit de Noé" - <i>Viognier, Chardonnay</i>	€4.00
Vignerons Ardéchois - IGP Ardèche "Douceurs d'Orélie" (Moelleux) - <i>Viognier, Sauvignon</i>	€4.00
Sommelier's suggestion	€4.50

Rosé

Vignerons Ardéchois - IGP Ardèche "Gris d'Ardèche" - <i>Grenache</i>	€4.00
Sommelier's suggestion	€4.50

Red Wine

 Vignerons Ardéchois - IGP Ardèche "Esprit de Noé" - <i>Syrah</i>	€4.00
Sommelier's suggestion	€4.50



SOFT DRINKS

Water	33cL	75cL
Vals, Thonon	€2.80	€4.00
Sodas		25cL
Coca-Cola, Coca Zero, Sprite, Fuzetea		€3.00
Fanta, Orangina, Schweppes (Citrus, Tonic)		€3.60
Oasis		€3.60
Fruit Juice		€3.00
Orange, Apple, Pineapple, Apricot, Strawberry, Tomato, Tropical		
Freshly squeezed Orange or Lemon juice		€4.50
Lemonade		€2.50
Diabolo (Lemonade + cordial)		€2.80
Squash		€2.30
Redbull		€5.00
Add cordial		€0.50



THE LOUNGE BAR

DRAFT BEERS

		25cL	50cL
Jupiler	5.2%	€3.00	€6.00
Leffe	6.6%	€4.70	€9.40
Hoegaarden	4.8%	€4.70	€9.40
Shandy		€3.00	€6.00
Monaco, Beer + cordial		€3.50	€7.00
Add Picon			€1.00
Add cordial			€0.50

APÉRITIFS

Ricard/Pastis	2cL	€2.50
Red/White Martini	4cL	€3.50
Suze	4cL	€3.50
Red/White Porto	10cL	€4.00
Kir	10cL	€4.00
Blackcurrant, Chestnut, Blackberry, Raspberry, Blueberry, Peach		
Muscat	10cL	€4.00
Homemade Punch (Sailor Jerry Rum)	12cL	€4.50
Add cordial		€0.50

BOTTLED BEERS

Bud	5%	33cL	€5.50
Flying Fish	5.9%	33cL	€6.50
Kwak	8.4%	33cL	€6.50
Tripel Karmeliet	8.4%	33cL	€6.50
Corona 0% (alcohol free)		33cL	€5.80

Subject to availability

DIGESTIFS

Get 27, Get 31	4cL	€7.00
Cognac, Armagnac, Calvados, Limoncello, Bailey's, Amaretto, Framboise, Poire, Verveine, Coiron, Manzana, Cointreau	4cL	€8.00
Special Rums		
Bumbu original	4cL	€9.00
Secha de la Silva (from Guatemala)	4cL	€9.00
XO Gouverneur	4cL	€10.00
Whiskeys and Bourbons		
Jack Daniel Old n°7	4cL	€8.00
Monkey Shoulder	4cL	€9.00
Balvenie 12 years old, Chivas 12 years old	4cL	€10.00
Gins		
Hendricks	4cL	€9.00
Bellerive	4cL	€10.00

TEA & COFFEE

Espresso, Decaf, Ristretto, Noisette, Americano	€1.70
Double Coffe, Double Decaf, Flat white	€3.20
Cappuccino	€4.50
Latte	€5.00
Viennois Coffee	€4.50
Glass of milk	€2.00
Glass of Milk with cordial	€2.50
Grenadine, Strawberry, Mint, Lemon, Pac Lemon, Peach, Cherry, Raspberry, Blackcurrant, Kiwi, Barley, Caramel	
Hot Chocolate	€3.50
Viennese Hot Chocolate	€4.50
Black Breakfast Tea	€3.00
Rooibos Red Tea	€3.00
Green Tea	€3.00
Mint Green Tea	€3.00
Lemon Tea	€3.00
Verbena Tea	€3.00
Linden and Mint Tea	€3.00
Add Milk	€0.50

Means of payment





RANC
★★★★★
DAVAINE

COCKTAILS

HOMEMADE BY OUR TEAM



CLASSICS

CAÏPIRIHNA €10.00

6cl of **Cachaça Janeiro**, fresh lime, brown sugar and cane sugar

FRUITY VERSION - €10.50

Mango, Passion fruit, Raspberry, Strawberry

MOJITO €10.00

6cl of **Havana Club White Rum**, fresh mint, fresh lime, sparkling water, brown sugar, cane sugar

FRUITY VERSION - €10.50

Mango, Passion fruit, Raspberry, Strawberry

NEW

ANOTHER FIZZ €11.00

6cl of **Hendrick's Gin**, cordial, elderflower liqueur, sparkling water

SPRITZ €9.00

Apérol, Hugo, Italian (Limoncello)

HENDRICKS TONIC €10.00

6cl of **Hendrick's Gin**, Schweppes tonic water, slice of lemon

SEX ON THE BEACH €10.00

4cl of **Żubrówka Vodka**, orange juice, cranberry juice, 2cl of peach liqueur

PINA COLADA €10.00

6cl of **Havana Club White Rum**, pineapple juice, coconut ice cream

CUBA LIBRE €10.00

6cl of **Havana Club White Rum**, lemon juice, Coca-Cola

SIGNATURE COCKTAILS

NEW

RANC STAR €11.00

6cl of **Żubrówka Vodka**, passion fruit juice, lemon juice, vanilla syrup

ZOMBIE €11.00

4cl of **Sailor Jerry Spiced Rum**, pineapple juice, 2cl of peach liqueur, lemon juice, grenadine

PINK LADY €11.00

6cl of **Hendricks Gin**, grapefruit juice, lime juice, cane sugar

MAI TAI €11.00

4cl of **Monkey Shoulder Whiskey**, 2cl of **Cointreau**, lime juice, barley water, pineapple juice

MOCKTAILS 0.0%

*THE PLEASURE OF A COCKTAIL,
WITHOUT THE ALCOHOL*

VIRGIN MOJITO €7.00

Lemon, lime, mint, sugar, sparkling water

COCO LADA €7.00

1 scoop of coconut ice cream, pineapple juice

PINK FLAMINGO €8.00

4cl of alcohol-free gin, grapefruit juice, lime juice, cane sugar

HUBBA RUBBA €8.00

4cl of alcohol free rum, apple juice, pineapple juice, bubble gum syrup

