



RED WINES

	15 CL	75 CL
SAUMUR CHAMPIGNY <i>Le clos de Perrou</i>	6	28
Brouilly <i>Château Saint Lager</i>	7	35
CROZES - HERMITAGE <i>Signature Domaine Michelos</i>	7	35
GRAVES <i>Château des mauves</i>	5.5	25
HAUT MEDOC <i>Château Peyrat- Fourthon</i>	7	35
TERRASSES DU LARZAC <i>Domaine la croix Chaptal</i>	6.5	32
CÔTES DE GASCOGNE <i>Domaine Pellehaut</i>	5	23

V I N S



LE GÉNIE BAR VOUS PROPOSE DES COCKTAILS
CLASSIQUES OU BIEN SUR-MESURE JUSTE POUR VOUS !

BOISSONS CHAUDES

EXPRESSO	2.5
DOUBLE EXPRESSO	4.5
CAFÉ CRÈME	3
NOISETTE	2.5
CAPPUCCINO	5.5
CHOCOLAT CHAUD	4.5
INFUSION / THÉ	4

Palais des thés

SOFTS

SAN PELLEGRINO 50/100CL	3.5/4.5
VITTEL 50/100CL	3.5/4.5
SPRITE 33CL	4.5
PERRIER 33CL	4.5
ORANGINA 25CL	4.5
COCA-COLA 33CL	4.5
Zéro	4.5
SCHWEPES 25CL	4.5
<i>Indian tonic/Agrumes</i>	
JUS GRANINI 25CL	4.5
<i>Orange/Abricot/ Pamplemousse/ Pomme/Tomate/ Multivitaminé/Ananas</i>	
FUZE TEA	4.5
GINGER BEER/ALE 20CL	4.5
FANTA ORANGE	4.5
<i>Sirop Monin : Citron / grenadine / menthe</i>	0.5

APÉRITIFS

RICARD/PASTIS 51 2 CL	5
MARTINI 6CL	5
<i>Rouge/Blanc/D</i>	
CIDRE 33CL	7/8
<i>Classique/Rosé</i>	
SUZE 4CL	5
CAMPARI 6CL	6
COINTREAU 6CL	6
GET 27/31 BAILEYS	8
KIR	7
<i>Crème cartron: Cassis/Mure/Pêche</i>	

L'abus d'alcool est dangereux pour la santé. A consommer avec modération. Prix nets en euros

HAPPY HOURS

18H15 - 20H

1664 PRESSION 50CL	6
GRIMBERGEN 50CL	7.5
LA CHOUFFE 50 CL	8.5
COCKTAIL SUR MESURE	10
MOCKTAIL SUR MESURE	6

CRÉATIONS

VOUS SOUHAITEZ ÊTRE SURPRIS ?

Donnez nous votre alcool favori
(Sucré/Amer/Acide/Fumé...)

12€ (hors alcool premium)

8€ (sans alcool)

BIÈRES PRESSIONS

1664 25CL	4
1664 50CL	7
GRIMBERGEN 25CL	5
GRIMBERGEN 50CL	8.5
LA CHOUFFE 25CL	5.5
LA CHOUFFE 50CL	9.5

BIÈRES 33CL

1664 ZÉRO	6
GRIMBERGEN	7
<i>Ambré/Blanche</i>	
LA BÊTE	7
LA BÊTE BLANCHE	7
BROOKLYN DEFENDER IPA	7
PIETRA	7

B O I S S O N S

VODKA 5CL

AIR KINOA	11
GREY GOOSE	15
ABSOLUT VODKA	13

GIN 5CL

CITADELLE	13
HENDRICK'S	12
MONKEY 47	16
BOTANIST 22	13
COPPER HEAD	
<i>Alchimiste</i>	13
<i>Black batch</i>	15
<i>Gibson</i>	13
ROKU GIN	16
MOON GIN	18
GIBSON	10

RHUM 5CL

MOUNT GAY XO	20
LONGUETEAU	
<i>Prelude</i>	19
<i>Agricole blanc 50°</i>	11
<i>Punch maracudja</i>	10
<i>Spiced</i>	13
XM 10 ANS	15
DON PAPA BAROKO	14
DIPLOMATICO RESERVA	15

TEQUILA/MEZCAL/ PISCO 5CL

CALLE 23 REPOSADO	20
CALLE 23 ANEJO	15
DON JULIO	15
PATRON SILVER	17
WAQAR	12
KOCH ESPADIN	11

COGNAC/ARMAGNAC/ CALVADOS 5CL

REMY MARTIN VSOP	13
REMY MARTIN 1738	22
CALVADOS CHRISTIAN	9
DROUIN PAYS D'AUGES	
ARMAGNAC LAUBADE	10

SCOTCH 5CL

PENDERYNN LEGEND	16
PENDERYNN MYTH	15
AUCHENTOSHAN THREE	20
WOOD'S	
DALMORE 12 ANS	28
BALVENIE FIRST FILL	21
CRAIGELACHIE 17 ANS	40
AMRUT	18
CAO ILA MOCH	18
GLENFIDICH 12 ANS	12
MONKEY SHOULDER'S	12
ARMORICK	17
JURA 18 ANS	46
ROZELIEURES	15
LE PIAUTRE	12
VILANO ARGILE	21
POINTE BLANCHE	15
MICHEL COUVREUR	28
INTRAVAGANZA	
AMAETHON	16
PORT CHARLOTTE	15
PERFECT PEAT NU	10
WOVEN SUPERBLEND	11
GREEN SPOT	16
RED BREAST	21
WISKY J&B	13
ABELROUR 10 ANS	13

BOURBON/TENNESY 5CL

BLANTON'S ORIGINAL	18
BUFFALO TRACE	11
BULLEIT BOURBON	13
EAGLE RARE	16
SONOMA KENTUCKY	23
WOODFORD RESERVE	
DOUBLE OAKED	16
YELLOW STONE	19
JACK DANIEL	10

RYE 5CL

BULLEIT RYE	13
WOODFORD RYE	18

WISKY JAPONAIS 5CL

NIKKA FROM THE BAREL	12
NIKKA COFFEE MALT	17
NIKKA YOICHI	20
NIKKA MIAGIKYO	20
TOKINOKA BLEND	11
KAMIKI BLENDED MAL	22

B O I S S O N S



MENU DU GÉNIE

ENTRÉE - PLAT - DESSERT

CAESAR SALAD

✓ ^{OR} CAULIFLOWER FRITTERS

BURGER BEEF TENDERLOIN

^{OR}

CHICKEN FRIED NOODLES

^{OR}

✓ ARTICHOKE HEARTS RISOTTO

APPLE AND RHUBARB CRUMBLE

^{OR}

-PISTACHIO AND CHERRY PANNA COTTA

^{OR}

FRESH FRUITS SALAD

32.5

MENU ENFANT

PASTA BOLOGNAISE

^{OR}

FISH & CHIPS

CHOCOLATE MOUSET

^{OR}

FRESH FRUITS SALAD

15.5

STARTERS

LANDES SAND ASPARAGUS, MIMOSA QUAIL

12.5

EGGS, SMOKED DUCK BREAST AND WILD GARLIC
MAYONNAISE

SEA BREAM CEVICHE, COCONUT YUZU LECHE DE
TIGRE, RED MEAT RADISH CARPACCIO AND
GREEN SHISO LEAVES

11.5

AVOCADO TOAST

12

CAESAR SALAD WITH CRUNCHY CHICKEN AND
POACHED EGG

10.5

✓ CAULIFLOWER FRITTERS,
VIERGE, TAHINI CREAM

PISTACHIO SAUCE

-SOUP OF THE DAY

8

M E N U



DISH

BEEF TENDERLOIN, MINI POTATO PANCAKE WITH 24.5
COMTÉ CHEESE, MOREL SAUCE

PULLED BEEF BURGER, PICKLED ONIONS AND RED 20.5
CABBAGE, BARBECUE SAUCE, FRENCH FRIES AND
SALAD

VEAL T-BONE STEAK, SUN VEGETABLES 23
MILLEFEUILLE, POTATO WAFERS, MERCHANT WINE
SAUCE

CHICKEN AND VEGETABLES FRIED NOODLES, 17.5
CASHEW SOY SAUCE

SALMON STEAK UNILATERAL STYLE, SPELT 22.5
RISOTTO WITH FRESH PEAS, COMBAWA BEURRE
BLANC

✓ ARTICHOKE HEARTS RISOTTO, FAVA BEANS AND 18
SNOW PEAS, TRUFFLE SAUCE AND PECORINO
CHEESE SHAVINGS

PLAT DU JOUR 14.5

DESSERT

PECAN AND DULCEY ROCK 12

APPLE AND RHUBARB CRUMBLE, VANILLA ICE CREAM 9

ROSE ILE FLOTTANTE, GARIGETTE STRAWBERRIES 10.5

PISTACHIO AND CHERRY PANNA COTTA 8.5

FRESH FRUITS SALAD 10

LANDES SAND ASPARAGUS, MIMOSA QUAIL EGGS, SMOKED
DUCK BREAST AND WILD GARLIC MAYONNAISE



SEA BREAM CEVICHE, COCONUT YUZU LECHE DE TIGRE, RED
MEAT RADISH CARPACCIO AND GREEN SHISO LEAVES



AVOCADO TOAST



CAESAR SALAD WITH CRUNCHY CHICKEN AND POACHED EGG



CAULIFLOWER FRITTERS, PISTACHIO SAUCE VIERGE, TAHINI
CREAM



SOUP OF THE DAY

BEEF TENDERLOIN, MOREL SAUCE



PULLED BEEF BURGER



VEAL T-BONE STEAK,



CHICKEN AND VEGETABLES FRIED NOODLES



SALMON STEAK UNILATERAL STYLE



ARTICHOKE HEARTS RISOTTO



PECAN AND DULCEY ROCK



APPLE AND RHUBARB CRUMBLE, VANILLA ICE CREAM



ROSE ILE FLOTTANTE, GARIGETTE STRAWBERRIES



PISTACHIO AND CHERRY PANNA COTTA



FRESH FRUITS SALAD



ALLERGÈNES