



BAR



LA BRISE



Fairmont
LE MANOIR RICHELIEU



JERRY THOMAS (1830-1885) est considéré comme le père du cocktail, il ne l'a pas inventé mais l'a introduit dans le monde et l'a fait connaître. Le "professeur" Thomas est tout simplement le premier à publier le premier livre de recettes de cocktails, c'était en 1862 et c'est cet ouvrage titré "Bartender's guide : How to mix drinks" qui a lancé le cocktail.

C'est Jerry Thomas qui a inventé notamment le Blue Blazer et le Tom & Jerry. Dans son livre il classe les cocktails selon des familles qui sont toujours restées d'actualité et théoriquement apprises dans les écoles de formations au bar : cobbler, egg nog, julep, flip ou encore sour.



JERRY THOMAS (1830-1885) is considered the father of the cocktail. Although he did not invent it, he introduced it to the world and made it known. "Professor" Thomas is the first person to ever publish a book of cocktail recipes called the "Bartender's guide: How to mix drinks" which was published in 1862.

Jerry Thomas invented the Blue Blazer and the Tom & Jerry. In his book, he categorizes cocktails according to their family and focuses on the classics, which are still taught today in bartending schools worldwide: cobbler, eggnog, julep, flip and sour.



#FAIRMONTMANOIR #MOMENTSLMR #FAIRMONTMOMENT #BARLABRISE





COCKTAILS

INSPIRATION DU MIXOLOGUE 22
OUR MIXOLOGIST`S CREATION`S

NOS CRÉATIONS DE SAISON 20
SEASONAL CRAFT CREATIONS

LE BÛCHERON

À BASE DE WHISKY, RHUM ÉPICÉ ET NOTE D'ÉRABLE
WHISKY BASE, SPICED RUM & HINT OF MAPLE SYRUP

SPRITZ YUZU

AMARMELADE, PROSECCO & CITRON YUZU
ORANGE MARMALADE LIQUEUR, PROSECCO & YUZU LEMON

PARFUM DE BAIE

VODKA, CANNEBERGE & SIROP DE MÛRE
VODKA BASE, CRANBERRIES & BLACKBERRY SYRUP

LE NICHET

GIN BLEU ROYAL, NOTE DE CAMOMILLE & CITRON
BLUE GIN, NOTES OF CHAMOMILE & LEMON

THÉ DES MONTS

RHUM ÉPICÉ, NOTE DE POMME ET HERBACÉ
SPICED RUM, NOTES OF APPLE & HERBS

LE VERGER

À BASE DE CALVADOS, PROSECCO & CIDRE DE GLACE
CALVADOS BASE, PROSECCO & ICE CIDER

LE ST-LAURENT ARTISANAL

À BASE DE GIN, NOTE SALINE & PAMPLEMOUSSE
GIN BASE, NOTES OF GRAPEFRUIT & SALINE

SOUR QC

WHISKEY SOUR AUX NOTE D'ÉRABLE
OUR WHISKY SOUR WITH A TOUCH OF MAPLE SYRUP



SERVICE NON INCLUS ET TAXES EN SUS.
GRATUITIES ARE NOT INCLUDED AND ALL PRICES ARE SUBJECT TO APPLICABLE TAXES.

COCKTAILS

INDÉMODABLES DU MANOIR 18 THE MANOIR'S TIMELESS CLASSICS

AMERICANO

CAMPARI, VERMOUTH ROUGE, EAU DE SODA
CAMPARI, RED VERMOUTH, SODA WATER

BLOODY CAESAR

VODKA, MÉLANGE CÉSAR, CHILI, SAUCE
WORCESTERSHIRE - VODKA, CAESAR MIX, CHILI,
WORCESTERSHIRE SAUCE

BLOODY MARY

VODKA, JUS DE TOMATE, CHILI, CITRON, SAUCE
WORCESTERSHIRE - VODKA, TOMATO JUICE, CHILI, LEMON,
WORCESTERSHIRE SAUCE

COSMOPOLITAN

VODKA, TRIPLE SEC, CITRON VERT, JUS DE CANNEBERGE
VODKA, TRIPLE SEC, LIME, CRANBERRY JUICE

DAIQUIRI

RHUM BLANC, JUS DE CITRON VERT, SUCRE
WHITE RUM, LIME, SIMPLE SYRUP

LONG ISLAND ICED TEA

TEQUILA, GIN, VODKA, RHUM, TRIPLE SEC, COLA
TEQUILA, GIN, VODKA, RUM, TRIPLE SEC, COLA

MAI TAI

RHUM, GRAND MARNIER, ORGEAT, CITRON VERT
RUM, GRAND MARNIER, ALMOND SYRUP, LIME

MANHATTAN

WHISKY, VERMOUTH ROUGE, ANGOSTURA
WHISKY, RED VERMOUTH, ANGOSTURA BITTERS

MARGARITA

TEQUILA, COINTREAU, JUS DE CITRON VERT,
SYROP SIMPLE - TEQUILA, COINTREAU, LIME JUICE,
SIMPLE SYRUP

PIÑA COLADA

RHUM, JUS D'ANANAS ET CRÈME DE NOIX DE COCO
RUM, PINEAPPLE JUICE, COCONUT CREAM

SIDECAR

COGNAC, COINTREAU, JUS DE CITRON, SIROP SIMPLE
COGNAC, COINTREAU, LEMON JUICE, SIMPLE SYRUP

ET BIEN PLUS ENCORE | AND MUCH MORE

NOS DRY OU DYRTY MARTINIS OUR DRY OR DIRTY MARTINIS

MARTINI PREMIUM 18

VODKA FINLANDIA · GIN BOMBAY SAPPHIRE

MARTINI LOCAL 22

VODKA MENAUD · GIN MENAUD

MARTINI DELUXE 20

VODKA GREY GOOSE · GIN HENDRICKS



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COCKTAILS

NOS SPRITZ – OUR SPRITZ 18

APÉROL SPRITZ – APEROL SPRITZ

COCKTAIL A BASE D'APÉROL, PROSSECO ET SODA
COCKTAIL BASED ON APEROL, PROSSECO, SODA

HUGO SPRITZ – HUGO SPRITZ

COCKTAIL A BASE ST GERMAIN, PROSSECO ET SODA
COCKTAIL BASED ON ST GERMAIN, PROSSECO, SODA

BARCELONE SPRITZ – BARCELONA SPRITZ

COCKTAIL A BASE BONANTO APERETIVO, PROSSECO
ET SODA – COCKTAIL BASED ON BONANTO APERETIVO,
PROSSECO, SODA

CITRUS SPRITZ – CITRUS SPRITZ

COCKTAIL A BASE LIMONCELLO, PROSSECO ET SODA
COCKTAIL BASED ON LIMONCELLO, PROSSECO, SODA

NOS MOJITOS – OUR MOJITOS 18

MOJITO CLASSIQUE – CLASSIC MOJITO

RHUM, SUCRE, MENTHE FRAICHE, CITRON VERT, SODA
RUM, SUGAR, FRESH MINT, LIME, SODA

MOJITO PETITS FRUITS – FOREST FRUITS MOJITO

RHUM, MENTHE FRAICHE, SIROP DE PETITS FRUITS,
CITRON VERT, SODA – RUM, FRESH MINT, FOREST FRUIT
SYRUP, LIME, SODA

MOJITO CHOCO – CHOCO MOJITO

RHUM, SIROP DE CHOCOLAT, MENTHE FRAICHE, CITRON
VERT, SODA RUM, CHOCOLATE SYROP, FRESH MINT,
LIME, SODA

MOJITO PASSION – PASSION MOJITO

RHUM, SIROP DE FRUIT DE LA PASSION, MENTHE
FRAÎCHE, CITRON VERT, SODA - RUM, PASSION FRUIT
SYROP, FRESH MINT, LIME, SODA

REDÉCOUVERTE 18 OUR TWIST

NEGRONI

GIN, VERMOUTH, CAMPARI
GIN, VERMOUTH, CAMPARI

NEGRONI OR NOIR – BLACK GOLD NEGRONI

GIN, VERMOUTH, CAMPARI, CAFÉ ET BITTER NOIX
GIN, VERMOUTH, CAMPARI, COFFEE AND NUTS BITTERS

NEGRONI CHOCO – CHOCO NEGRONI

GIN, VERMOUTH, CAMPARI, BITTER CHOCOLAT
GIN, VERMOUTH, CAMPARI, CHOCOLATE BITTERS

NEGRONI FUMÉ – SMOKED NEGRONI

GIN, VERMOUTH, CAMPARI FUMÉ
GIN, VERMOUTH, SMOKED CAMPARI

OLD FASHIONED – OLD FASHIONED

BOURBON, SIROP SIMPLE, ANGOSTURA
BOURBON, SIMPLE SYRUP, ANGOSTURA

OLD FASHIONED AGRUMES – CITRUS OLD FASHIONED

BOURBON, SIROP SIMPLE, ANGOSTURA, BITTER ORANGE
ET LIME – BOURBON, SIMPLE SYRUP, ANGOSTURA, ORANGE
& LIME BITTERS

OLD FASHIONED TATANKA – TATANKA OLD FASHIONED

BOURBON, SIROP D'ÉRABLE, ANGOSTURA, BITTER BBQ
BOURBON, MAPLE SYRUP, ANGOSTURA, BBQ BITTERS

OLD FASHIONED FUMÉ – SMOKED OLD FASHIONED

BOURBON, SIROP SIMPLE, ANGOSTURA
BOURBON, SIMPLE SYRUP, ANGOSTURA





MOCKTAILS

NOS CRÉATIONS DE SAISON 10 SEASONAL CRAFT CREATIONS

VIRGIN MARY

JUS DE TOMATE, CHILI, CITRON, SAUCE WORCESTERSHIRE
TOMATO JUICE, CHILI, LEMON, WORCESTERSHIRE SAUCE

VIRGIN CEASAR

MÉLANGE CÉSAR, CHILI, SAUCE WORCESTERSHIRE
CAESAR MIX, CHILI, WORCESTERSHIRE SAUCE

VIRGIN MOJITO

SUCRE, MENTHE FRAICHE, CITRON VERT, SODA
SUGAR, FRESH MINT, LIME, SODA

VIRGIN PIÑA COLADA

JUS D'ANANAS ET CRÈME DE NOIX DE COCO
PINEAPPLE JUICE, COCONUT CREAM

VIRGIN DAIQUIRI

JUS DE CITRON VERT, SUCRE, FRAISE OU MANGUE
LIME, SIMPLE SYRUP, STRAWBERRY OR MANGO

VIRGIN BRAMBLE

JUS DE CITRON, SIROP DE MURE MAISON, HIBISCUS, SODA
LEMON JUICE, HOMEMADE BLACKBERRY SYRUP, HIBISCUS, SODA

VIRGIN PUNCH

JUS D'ANANAS, JUS D'ORANGE, SIROP DE FRUIT DE LA PASSION, CITRON
PINEAPPLE JUICE, ORANGE JUICE, PASSION FRUIT SYRUP, LEMON

VIRGIN SPRITZ

LIMONADE, ORANGE, SIROP DE FRUIT
LIMONADE, ORANGE, FRUITS SYROP

INSPIRATION DU MIXOLOGUE 12 MIXOLOGIST'S CREATION





COCKTAILS

ACCORD PARFAIT 10Z - 18 | 20Z - 24
PERFECT MATCH

GIN TONIC

STAR OF BOMBAY 44° - ANGLETERRE - ENGLAND

TONIC FEVER TREE PREMIUM, ORANGE
FEVER TREE PREMIUM TONIC WATER, ORANGE

BEEFEATER 24 45° - ANGLETERRE - ENGLAND

TONIC FEVER TREE PREMIUM, PAMPLEMOUSSE
FEVER TREE PREMIUM TONIC WATER, GRAPEFRUIT

PLYMOUTH 41,2° - ANGLETERRE - ENGLAND

TONIC FEVER TREE PREMIUM, LIME, CITRON
FEVER TREE PREMIUM TONIC WATER, LIME, LEMON

HENDRICKS 41,4° - ÉCOSSE - SCOTLAND

TONIC FEVER TREE CONCOMBRE, CONCOMBRE, POIVRE
FEVER TREE CUCUMBER TONIC WATER, CUCUMBER, PEPPER

GIN MARE 42,7° - ESPAGNE - SPAIN

TONIC FEVER TREE MÉDITERRANÉEN, ORANGE,
ROMARIN, OLIVE - FEVER TREE MEDITERRANEAN TONIC WATER,
ORANGE, ROSEMARY, OLIVE

ROKU 43° - JAPON - JAPAN

TONIC FEVER TREE PREMIUM, GINGEMBRE, CITRON
FEVER TREE PREMIUM TONIC WATER, GINGER, LEMON

MONKEY 47 47° - ALLEMAGNE - GERMANY

TONIC FEVER TREE MEDITERRANÉEN, PAMPLEMOUSSE,
ROMARIN - FEVER TREE MEDITERRANEAN TONIC WATER,
GRAPEFRUIT, ROSEMARY

BROCKMANS 40° - ANGLETERRE - ENGLAND

TONIC FEVER TREE FLEUR DE SUREAU, PETITS FRUITS
FEVER TREE ELDERFLOWERS TONIC WATER, FOREST FRUITS

THE BOTANIST ISLAY 40° - ANGLETERRE - ENGLAND

TONIC FEVER TREE PREMIUM, FRAISE, BASILIC
FEVER TREE PREMIUM, STRAWBERRY, BASIL

GORDON'S PINK 37,5° - ANGLETERRE - ENGLAND

TONIC FEVER TREE GINGER ALE, FRAMBOISE, MENTHE
FEVER TREE GINGER ALE, RASPBERRY, MINT

GIN TONIC LOCAL

DISTILLERIE DU FJORD, KM 12 40°

SAGUENAY LAC ST-JEAN

FEVER TREE PREMIUM, LIME, CANNEBERGE
FEVER TREE PREMIUM, LIME, CRANBERRIES

MENAUD 40° - CHARLEVOIX

FEVER TREE PREMIUM, CITRON, THYM
FEVER TREE PREMIUM, LEMON, THYME

UNGAVA 40° - CANTONS DE L'EST

FEVER TREE FLEUR DE SUREAU, CITRON,
BAIES DE GENIÈVRE
FEVER TREE ELDERFLOWER, LEMON, JUNIPER

BLEU ROYAL 40° - MONTRÉAL

FEVER TREE PREMIUM, CITRON, MURE, MENTHE
FEVER TREE PREMIUM, LEMON, BLACKBERRY, MINT

ST LAURENT 40° - BAS ST-LAURENT

FEVER TREE PAMPLEMOUSSE, ROMARIN, AGRUMES
FEVER TREE GRAPEFRUIT, ROSEMARY, CITRUS

VOTRE ACCORD PARFAIT 1 OZ - 20 | 2 OZ - 26

OUR PERFECT MATCH

1 GIN + 1 FEVER TREE AU CHOIX + 2 GARNITURES

1 GIN + ANY FEVER TREE + 2 GARNISHES



SERVICE NON INCLUS ET TAXES EN SUS.
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BIERES-BEER

BIÈRE BOUTEILLE – BOTTLED 10

BUDWEISER
 BUD LIGHT
 MICHELOB ULTRA
 STELLA ARTOIS
 CORONA

BIÈRES LOCALES – LOCAL BEERS 15

BLANCHE DE CHARLEVOIX
 DOMINUS VOBISCUUM DOUBLE
 MILK STOUT
 VACHE FOLLE ESB ROUSSE
 FLACATOUNE
 SESSION IPA
 KLASS
 BLNX
 SÉLECTION DU MOMENT

BIÈRE PRESSION – DRAFT BEERS

	½ PINT	PINT
STELLA ARTOIS	8	13
GOOSE ISLAND IPA	8	13
CHIPIE ROUSSE	8	13
BUDWEISER	8	13

APÉRITIFS – APERETIVO 1 OZ

SANS ALCOOL – ALCOHOL FREE 8.50

BUDWEISER CUVÉE PROHIBITION
 CORONA SUNBREW 0 %

MARTINI SEC 15° ITALIE - ITALY	10
MARTINI ROSSO 15° ITALIE - ITALY	10
BONANTO APERITIVO 15° ESPAGNE - SPAIN	12
CAMPARI 15° ITALIE - ITALY	10
RICARD 45° FRANCE - FRANCE	10
AMARO MONTENEGRO 28° ITALIE - ITALY	10

CIDRES LOCALS – LOCAL CIDER 13 EN BOUTEILLES - BOTTLED

CIDRE POMME – APPLE CIDER
 CIDRE POIRE – PEAR CIDER
 CIDRE BLEUET – BLUEBERRY CIDER



DEGUSTATIONS-TASTING

VODKA

0.5 OZ

1 OZ

BELVEDERE 40° - RUSSIE - RUSSIA
VANILLE, POIVRE NOIR - VANILLA, BLACK PEPPER

7 13

BELVEDERE BLACK FOREST 40° - POLOGNE - POLAND
CÉRÉALES, MIEL - CEREALS, HONEY

8 15

SUNTORY HAKU - JAPON - JAPAN
CÉRÉALES, CITRON - CEREALS, LEMON

8 16

TITO'S 40° - ÉTATS-UNIS - UNITED STATE
FRAIS ET FLORAL - FRESH AND FLORAL

6 12

GREY GOOSE 40° - FRANCE
FRAIS ET FLORAL - FRESH AND FLORAL

7 13

ABSOLUT ELYX 40° - SUÈDE - SWEDEN
DOUX ET FRUITÉ - SWEET AND FRUITY

8 16

ABSOLUT AROMATISÉ DU MOMENT 40° - SUÈDE - SWEDEN
DOUX ET FRUITÉ - SWEET AND FRUITY

6 12

VODKA LOCAL - VODKA LOCAL

MENAUD 40° - CHARLEVOIX - QUEBEC
CÉRÉALES ET MINÉRALE - CEREALS AND MINERALS

9 18

SUPPLÉMENT FEVER TREE 3 \$ - EXTRA FEVER TREE \$3

TEQUILA & MEZCAL - MEXIQUE - MEXICO

PATRÒN SILVER 40°

9 18

PATRÒN XO CAFÉ 40°

8 15

PATRÒN ANEJO 40°

11 21

CASAMIGOS REPOSADO 40°

8 16

FANDANGO MEZCAL JOVEN 40°

9 18

CASAMIGOS MEZCAL 40°

9 18





DEGUSTATIONS-TASTING

SCOTCH WHISKY – SCOTCH WHISKEY

	0.5 OZ	1 OZ
LAGAVULIN 16 ANS 43° – ISLAY TOURBE, ORGE FUMÉ – PEATED, SMOKED BARLEY	11	22
BOWMORE 12 ANS 43° – ISLAY SHERRY, CHOCOLAT – SHERRY, CHOCOLATE	7	14
GLENMORANGIE ORIGINAL 10 ANS 40° – HIGHTLAND ÉPICÉS, ORANGE – SPICES, ORANGE	9	18
GLENMORANGIE THE QUINTA RUBAN 46° – HIGHTLAND CHOCOLAT, FRUITS – CHOCOLATE, FRUIT	9	18
GLENMORANGIE THE LASANTHA 43° – HIGHTLAND NOISSETTES, ORANGE – WALNUTS, ORANGE	9	18
GLENMORANGIE NECTAR D'OR 46° – HIGHTLAND FRUITS SEC, CITRON – DRYED FRUIT, LEMON	12	24
GLENFIDDICH 12 ANS 40° – HIGHTLAND FRUITÉ, MIEL – FRUITY, HONEY	6	12
GLENLIVET 12 ANS 40° – SPEYSIDE PAIN D'ÉPICES, FLEUR D'ORANGER – GINGERBREAD, ORANGE BLOSSOM	6	12
GLENKINCHIE 12 ANS 43° – LOWLAND VANILLE, CITRON – VANILLA, LEMON	9	19
TALISKER 10 ANS 45,8° – LOWLAND CARACTÈRE MARITIME – MARITIME CHARACTER	9	19
LAPHROAIG QUARTER CASK 48° – ISLAY TOURBE, FUMÉ – PEATED, SMOKED	9	19

WHISKY JAPONAIS – JAPANESE WHISKY

HIBIKI JAPANESE HARMONY 43° POIRE, CHÊNE – PEAR, OAK	13	25
NIKKA FROM THE BARREL BLENDED 51,4° POIVRE, CHÊNE, PÊCHE – PEPPER, OAK, PEACH	10	20
SUNTORI WHISKEY TOKI 43° BASILIQUE, POMMES VERTE, MIEL – BASIL, GREEN APPLE, HONEY	9	18





DEGUSTATIONS-TASTINGS

BOURBON & RYE – BOURBON AND RYE WISKEY	0.5 OZ	1 OZ
CANADIAN CLUB 40° – CANADA	5	10
CROWN ROYAL RESERVE 40° – CANADA	8	16
PIKE CREEK 10 ANS 40° – CANADA	6	12
KNOB CREEK RYE 50° – ÉTATS-UNIS – UNITED STATES	7	13
MAKER'S MARK 45° – ÉTATS-UNIS – UNITED STATES	7	13
WOODFORD RESERVE 45,2° – ÉTATS-UNIS – UNITED STATES	7	13

RHUM – RUM

LEGENDARIO 40° – CUBA	6	12
BUMBU 43° – BARBADE – BARBADOS	9	17
APPLETON RESERVE 43° – JAMAÏQUE – JAMAICA	6	12
THE KRAKEN ÉPICÉ 47° – ÉTATS-UNIS – UNITED STATES	7	14
BACARDI SUPÉRIEUR 40° – PUERTO-RICO	5	11
BACARDI 8 ANS AMBRÉ 40° – PUERTO-RICO	6	11
BRUGAL RON ANEJO 40° RÉPUBLIQUE DOMINICAINE – DOMINICAN REPUBLIC	6	12
BRUGAL RON EXTRA VIEJO 40° RÉPUBLIQUE DOMINICAINE – DOMINICAN REPUBLIC	6	12
DIPLOMATICO RESERVA EXCLUSIVA 40° VÉNÉZUELA – VENEZUELA	9	17
ZACAPA CENTENARIO 23 ANS 40° – GUATEMALA	9	17
MOUNT GAY XO 40° – BARBADE – BARBADOS	9	17



DEGUSTATIONS-TASTINGS

EAU DE VIE – FRUIT BRANDIES

	0.5 OZ	1 OZ
CHARTREUSE VERTE 55°- FRANCE	6	12
LIQUEURS D'HERBES - HERBS LIQUEUR		
JACOPO POLI GRAPPA CLEOPATRA AMORE ORO 40°- ITALIE- ITALY	6	12
EAU DE VIE DE FRUITS - FRUIT LIQUEUR		
ST LAURENT ACERUM 1 ANS 40°- QUÉBEC - QUEBEC	6	12
EAU DE VIE D'ÉRABLE - MAPLE FLAVOURED LIQUEUR		

LIQUEUR – LIQUEUR

		1 OZ
BAILEY'S 17° - FRANCE		11
CRÉME DE CAFÉ - COFFEE CREAM		
GRAND MARNIER 40° - FRANCE		11
LIQUEURS DE FRUITS - FRUIT LIQUEUR		
TIA MARIA MATCHA – PAYS-BAS - NETHERLANDS		11
CRÉME DE THÉ VERT MATCHA - MATCHA GREEN TEA CREAM		
AMARETTO DISERANNO 28°- ITALIE- ITALY		11
LIQUEUR D'AMANDE - ALMOND LIQUEUR		

ARMAGNAC – ARMAGNAC

		1 OZ
CHÂTEAU DE LAUBADE VSOP 40°- FRANCE		13
CHÂTEAU DE LAUBADE XO 40°- FRANCE		18

COGNAC

	0.5 OZ	1 OZ
REMY MARTIN XO 40°- FRANCE	18	35
REMY MARTIN VSOP 40°- FRANCE	9	17
REMY MARTIN VS 40°- FRANCE	7	13
GAUTHIER VS 40°- FRANCE	5	10
HENNESSY VS 40°- FRANCE	7	13
HENNESSY XO 40°- FRANCE	18	35





LOUIS XIII

de Rémy Martin[®]

GRANDE CHAMPAGNE COGNAC

UN SIÈCLE DANS UNE CARAFE

Quatre générations de maîtres de chai pour cet accomplissement. LOUIS XIII est le fruit inestimable de la conquête du temps, un art qui lui permet d'exhaler entre autres, des arômes de myrrhe, de miel et de prune rehaussés par un bouquet d'immortelle, de chèvrefeuille, de bois, de cuir et de fruits de la passion.

ONE CENTURY IN A BOTTLE

Each decanter takes four generations of cellar masters over one hundred years to craft.

A firework of aromas. Floral, spice, fruit, wood and nut dimensions.

LOUIS XIII has unparalleled complexity and an extremely long.

1/2 OZ		180
1 OZ		250
1 1/2 OZ		350
2 OZ		475

NOS VIGNOBLES - OUR VINEYARD

VIN BLANC - WHITE WINE

ITALIE

PINOT GRIGIO LE ARGILE 2020

5 OZ 8 OZ BTL

14 21 69

FRANCE

MUSCADET SUR LIE BARRÉ & FRERES 2018

17 24 86

FRANCE

ENTRE DEUX MERS CHATEAU LA TUILERIE DU PUY 2019

16 23 84

ESPAGNE

CAN FEIXES BIO, PARALLEDA, MACABEO

18 25 86

VIN ROUGE - RED WINE

FRANCE

SAINT NABOR CUVÉE EXCLUSIVE 2018

14 21 68

FRANCE

BORDEAUX SUPÉRIEUR CHATEAU LA TUILERIE DU PUY 2018

17 24 90

ESPAGNE

NEKEAS EL CAMINO 2019

14 21 65

ITALIE

CHIANTI RENZO & MASI 2019

16 23 81

VIN ROSÉ - ROSÉ WINE

ITALIE

ROSA DEI MASI 2020

14 21 69

BULLES - SPARKLING WINES

PROSECCO MASI

16 80

PROSECCO VINO DA TAVOLA RUFFINO ROSÉ

80

CHAMPAGNE TRIBAUT

36 160

CHAMPAGNE MOËT & CHANDON

175

CHAMPAGNE VEUVE CLICQUOT

40 175

DOM-PERIGNON

850



BOISSONS

BOISSONS CHAUDES - HOT BEVERAGES

CAFÉ - COFFEE 6

ESPRESSO SHOT

LONG BLACK

DOUBLE ESPRESSO

ESPRESSO MACCHIATO

CAPPUCCINO

LATTE MACCHIATO

MOCACCINO

CAFÉ VANILLE FRANÇAISE
FRENCH VANILLA COFFEE

CHOCOLAT

CAFÉ ALCOOLISÉS - ALCOHOLIC COFFEE 16

CAFÉ RICHELIEU

AMARETO, SORTILEGE, CAFÉ ALLONGÉ ET
CRÈME FOUETTÉE - AMARETO, SORTILEGE, LONG COFFEE
& WHIPPED CREAM

CAFÉ BRÉSILIEN

BRANDY, GRAND MARNIER, KALUHA, CAFÉ ALLONGÉ
ET CRÈME FOUETTÉE - BRANDY, GRAND MARNIER, KALUHA,
LONG COFFEE & WHIPPED CREAM

CAFÉ ESPAGNOL

BRANDY, KALUHA, CAFÉ ALLONGÉ ET CRÈME FOUETTÉE
BRANDY, KALUHA, LONG COFFEE & WHIPPED CREAM

CAFÉ IRLANDAIS

JAMESON, IRISH MIST, CAFÉ ALLONGÉ ET CRÈME FOUETTÉE
JAMESON, IRISH MIST, LONG COFFEE & WHIPPED CREAM

CAFÉ BUTTERSCOTCH

LIQUEUR DE CAMEL ECOSSAIS, CAFÉ ALLONGÉ ET
CRÈME FOUETTÉE - SCOTTISH CAMEL LIQUEUR, LONG COFFEE
& WHIPPED CREAM

CAFÉ ANCESTRAL QC

COUREUR DES BOIS, CAFÉ ALLONGÉ ET CRÈME FOUETTÉE
COUREUR DES BOIS, LONG COFFEE & WHIPPED CREAM

BOISSONS FROIDES - COLD BEVERAGES 7

CAFÉ FRAPPÉ - ICE COFFEE

CHOCOLAT FRAPPÉ - ICE CHOCOLATE

THÉ & INFUSION - ICE TEA & INFUSION

COCKTAILS - COCKTAILS 8

ESPRESSO TONIC

ESPRESSO GINGER BEER

SUPPLÉMENT LAIT VÉGÉTAL \$2 - PLANT-BASED MILK \$2 SUPPLEMENT

