

# Organic fruit juices & cocktails

“Les Nectars de Bourgogne”

4.50€ | 33 cl



Fresh juice: Based on delivery...check our blackboard !  
Anti-oxydant: Burgundy blackcurrant, seasonal apple  
Detox: seasonal apple, ginger, lemon

\*shot of vodka or rhum (4 cl) + 3.50€

## Homemade drinks

Organic iced tea depends on the day's vibe (33cl) 3.00€  
Lemonade (33 cl) 3.00€

Our Cryo Water ... not just any water 

\*True homemade, microfiltered, purified gourmet tasting water  
Professional and patented purification system « Eau Cryo® »

Still Water (75 cl) 2.00€  
Sparkling Water (75 cl) 3.00€

## Other drinks

Evian (50 cl) 2.50€  
Perrier (50 cl) 3.00€  
French sparkling lemonade  
Mortuacienne (33cl) 3.00€

Artisinal draft beer:

-La Belenium « Made in Beaune »

Half (25 cl) : 3.50€ Pint (50 cl) : 6.00€

Not so healthy

2.50€ | 33 cl

Coca cola  
Coca Cola Zéro  
Orangina

MEAT ORIGIN: Côte d'or

OUR PRODUCERS:

Poultry: Poul'et Compagnie (Saulon La Chapelle, 21)

Beef & Pork: La Petite Ferme (Poiseul, 21), La Ferme des Louvières (Saint-Julien, 21)

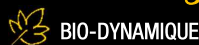
Fish: Truites - GAEC de l'Aube (Veuxhaullles, 21)

Vegetables: Le Potager des Duacs (Dijon), SCEA Varois et Couternon (21)

Baker: Le B (Ahuy, 21)

Cheese: Fromagerie Mauron (Gray-la-ville, 70), Marcel Petite (Pontarlier, 25)

Wine by the Glass - 12,5cl



AGRICULTURE BIOLOGIQUE




Natural Wine:

. Chardonnay , Le Thorey 2015, Aurélien Febvre 5.00€  
. Côte de Brouilly «Biosophiste» 2017, Romuald Valot 5.5€

Sparkling Wine:

. Crémant de Bourgogne, Brut, Domaine Brigand 5.00€

Rosé Wine:

. Coteau d'Aix en Provence « Pomponette » 2016  
Domaine Sulauze  5.00€

White Wine:

. Bourgogne Aligoté «Clos des Bruyères» 2017,  
Domaine de la Sarazinière 5.00€

. Bourgogne Chardonnay « Vieilles Vignes» 2016,  
Domaine D. & C. Tripoz 5.50€

. Bourgogne Vézelay 2016, Les Angelots   
Domaine de la Sœur Cadette 6.00€


. Mâcon Bray «Le Mouton Blanc» 2016,   
Domaine Sébastien Boisseau 6.00€

Red Wine:

. Bourgogne Pinot Noir « Les Charmes de Daix » 2016,  
Domaine Thierry Mortet  5,5 €

. Givry 2016, Domaine Chaumont  6.00€

. Mâcon - Serrières «Les Monterrains» 2016,  
Domaine de la Sarazinière 5.00€

. Côte du Rhône «La Cabotte» 2017,   
Domaine d'Arduy 4.00€

## Hot Drinks

Café Biacelli: A selection of the best grade of green fairtrade 100% Arabica bean from Costa Rica. Slow and artisanal roasting «made in Dijon».

Espresso 1.80€  
Noisette (Macchiato): espresso with organic milk foam 2.00€  
Cappuccino: espresso with a thick layer of organic milk foam 2.80€  
Moka: hot chocolate mixed with coffee and covered with organic milk foam 3.50€  
Valrhona Hot Chocolate 3.50€

ORGANIC Tea

Jardins de Gaia

3.00€ | 33 cl

Black tea: Earl Grey

Green tea: mint

White tea: elderberry raspberry

ORGANIC HERBAL TEA

Baum'Plantes

3.00€ | 33 cl

Lemony verbena

Moroccan Mint

Roman Chamomile