

COCKTAILS 10.0

HAPPY HOUR 8.0

SPRITZ

Aperol, Prosecco, Perrier

HUGO

Elderflower, Prosecco, Cucumber, mint, Perrier

COSMOPOLITAN

Lemon vodka, Cointreau, limejuice, cranberry juice

MOSCOW MULE

Vodka, Angostura bitters, lime juice, ginger beer

CAIPIROSKA

Vodka, muddled limes, sugar, sugar syrup

LONG ISLAND

Vodka, Rum, Gin, Tequila, Triple Sec, lime juice, Coca Cola

CAIPIRIHNA

Cachaca, muddled limes, sugar, sugar syrup

CLASSIC MOJITO

Havana Club, muddled limes, sugar, sugar syrup, Perrier

RASPBERRY MOJITO

Havana Club, Raspberry, muddled limes, sugar, sugar syrup, Perrier

MANGO MOJITO

Havana Club, Mango, muddled limes, sugar, sugar syrup, Perrier

DARK'N'STORMY

Dark Rum, Bitters, lime juice, Ginger beer

PINA COLADA

Rum, Malibu, coconut cream, pineapple

MARGARITA

Tequila, Cointreau, Sweet & Sour mix

BEERS

| | 25 cl. | 50 cl. | HAPPY HOUR 18h-20h |
|--------------------------------|--------|--------|-----------------------|
| PRESSION DRAUGHT | | | |
| PRIMUS BLONDE - BELGIUM | 3.5 | 6.5 | 5.0 |
| PERONI BLONDE - ITALY | 4.0 | 7.5 | 6.5 |
| BROOKLYN AMBREE - USA | 4.0 | 8.0 | - |
| GUINNESS BRUNE - IRELAND | 4.0 | 8.0 | - |
| MAGNERS CIDER - IRELAND | 4.0 | 7.5 | 6.5 |
| WHITE BLANCHE - BELGIUM | 4.0 | 7.5 | 6.5 |
| GUEST BEERS (SEE THE BOARD) | | | |

FOR MORE INFORMATION - CHECK OUR BOARDS

| BOUTEILLES BOTTLES | 33 cl. | HAPPY HOUR 18h-20h |
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| CORONA | 6.5 | 5.0 |
| CARLSBERG | 6.5 | 5.0 |

WINES

| BLANC WHITE | VERRE 15 cl. | CARAFE 50 cl. | BOUTEILLE 75 cl. |
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| CHARDONNAY LA GUERRE DES BOUCHONS - IGP - PAYS D'OC | 5.0 | 16.0 | 25.0 |
| SAUVIGNON LES AMANDIERS - DOMAINE SAINT VINCENT IGP - COTEAUX DU LIBRON | 5.0 | 16.0 | 25.0 |
| ROUGE RED | | | |
| CÔTES DU RHÔNE AMOUR DE FRUIT - RÉMI POUIZIN (BIO) | 6.0 | 18.0 | 28.0 |
| BORDEAUX CHÂTEAU MASSEREAU | 6.0 | 18.0 | 28.0 |
| VIN ROUGE FRAIS | | | |
| VALENCAY (LOIRE) ANDRÉ FOUASSIER | 5.0 | 16.0 | 28.0 |
| ROSÉ | | | |
| COTES DE PROVENCE DOMAINE DU DEFFENDS - AOC - LA FADADE | 5.0 | 16.0 | 25.0 |
| CHAMPAGNE | | | |
| LAURENT-PERRIER BRUT | 11.0 | - | 80.0 |
| PROSECCO | 6.0 | - | 40.0 |

SNACKS

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| TORTILLA CHIPS Sour cream, salsa, guacamole, melted cheddar | 14.0 | BURRATA 11.0 |
| ONION RINGS W. SAUCE BBQ 8.5 | | ASSIETTE DE SAUMON FUMÉ Smoked salmon platter 12.0 |
| ASSIETTE DE FRITES MAISON Plate of handcut fries | 5.0 | CHICKEN WINGS Ailes de poulet, sauce BBQ 6 pieces: 10.0 12 pieces: 17.0 |

ALCOOLS

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| GIN / 4 cl. GORDONS 10.0 BOMBAY 11.0 CHECK OUT OUR PREMIUM G&T MENU | BOURBON / 4 cl. BUFFALO TRACE 11.0 WOODFORD RESERVE .. 12.0 BULLEIT 12.0 |
| VODKA / 4 cl. SKY VODKA/LEMON..... 10.0 GREY GOOSE 12.0 | DIVERS / 4 cl. PIMMS 10.0 VERMOUTHS 10.0 PASTIS 10.0 CAMPARI 10.0 BAILEYS 10.0 GET 27 10.0 |
| RHUM / 4 cl. HAVANA CLUB 3 ANS 10.0 CAPTAIN MORGAN 10.0 KRÄCKEN 12.0 | TEQUILA / 4 cl. JOSE CUERVO GOLD 10.0 PATRON 12.0 |
| WHISKEY / 5 cl. JAMESON 10.0 J&B 10.0 JACK DANIELS 10.0 JOHNNY WALKER BLACK 11.0 | 6 cl. CALVADOS 11.0 COGNAC 12.0 |

BUGSY'S SINGLE MALT COLLECTION

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| BALVENIE 13.0 GLENLIVET 15 ANS 13.0 LAPHROAIG QUARTER CASK ... 13.0 OBAN 14 ANS 13.0 MACALLAN AMBER 13.0 LAGAVULIN DOUBLE MATURED 15.0 | 10 SHOT RACK 40.0 (GREY GOOSE NON INCLUS) |
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SOFTS

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| SAN PELLEGRINO / 50 cl. 4.0 EVIAN / 50 cl. 4.0 COCA-COLA/ZERO / 33cl. 4.5 7-UP / 33 cl. 4.0 ICE TEA / 25 cl. 4.0 CHOIX DE JUS DE FRUITS / 25 cl. 4.0 RED BULL / 33 cl. 6.5 FEVER TREE / 20 cl. 4.0 | Tonic - Elderflower - Gingerbeer/Ale - Mediterranean Tonic |
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CHAUDES

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| CAFÉ ESPRESSO 2.5 DOUBLE CAFÉ ESPRESSO 3.5 CAFÉ CREME 4.0 CAPPUCINO 4.5 THE 4.0 Earl Grey - Darjeeling - Ceylon - Infusion à la menthe |
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