

# A la Carte

La **M**USE Bouche

## A few aperitive drinks to start

<b>Wine based cocktails</b>	<b>€uro</b>	<b>Soft drinks 25cl</b>	<b>€ur</b>
<b>12cl</b>	4.50	Apple juice ( <i>local and bio</i> )	<b>0</b>
Cocktail of the day	4.50	Lemonade ( <i>local and bio</i> )	4.50
Kir ( <i>local liqueurs</i> )	6.50	Le Diabolo ( <i>sirup and lemonade</i> )	4.50
Kir ( <i>sparkling wine</i> )	11.00	Le Perrier	4.50
Kir royal ( <i>champagne</i> )	6.50	Sirup in water	3.50
Méthode Ancestrale de Gaillac ( <i>sparkling wine</i> )		Framboiz'in Limoges ( <i>local raspberry with lemonade</i> )	2.50
<b>Vermouth, Sherry,</b>	11.00	<b>33cl</b>	5.00
<b>Port 6cl</b>	6.00	Mocktail ( <i>like pom'mojito, lemonade...</i> )	
Mme Groperrin ( <i>Aged Pineau</i> )	11.00		6.50
Pineau bio or Banyuls ( <i>sweet</i> )	5.00	<b>Bottled Water</b>	
Banyuls Doré ( <i>sweet</i> )	4.50	Eau de Treignac ( <i>still</i> )	70cl
Gentiane		Eau de Vals ( <i>sparkling</i> )	70cl
Aniseed drinks		Orezza ( <i>sparkling</i> )	50cl
<b>Whisky, Gin, Rum 4cl</b>			7.20
Whiskeys ( <i>Les Alcools Vivants</i> )	8.00	<b>House Wines</b>	5.90
Sylène ( <i>dry and fruity</i> )	8.00		5.00
Ange ( <i>Japanese style</i> )	6.00	Red, white or rosé	
Ballantine's	8.00		4.50
Gin DeCroix ( <i>subtle</i> )		<b>Hot Drinks</b>	
Gino ( <i>simply dry and fruity</i> )		Coffee ( <i>expresso</i> )	
<b>Local artisanal Beers</b>	6.50	Tea ( <i>green, oriental, black...</i> )	2.00
<b>33cl</b>		Herbal tea ( <i>verbena, tilleul, peppermint, red berry, candied apple, verbena and peppermint, citrus and dried fruit</i> )	3.00
Lager			3.00
White			
Pale Ale			

IPA			
Dark Ale			

Alcohol abuse may cause harm – Please drink responsibly