

Hidden

h o t e l

COCKTAILS

14 cl 14 €

YOUR HIDDEN COCKTAIL CREATION

It will be a pleasure for our Hidden Bar Team to create your personalized Hidden cocktail from your choice of spirit & our selection of Alain Milliat juices & nectars as well as fresh fruit & aromatic herbs. Just let us know your preferences !

GIN TONIC

Your choice of Gin : Hendrick's, Elephant, Citadelle or The Botanist & Organics Tonic 25cl

PROFONDO ROSSO

Havana Club, Absolut Vodka, raspberry nectar, lime, brown sugar, elderflower

MOJITO

Havana Club, fresh mint, lime, brown sugar

COSMOPOLITAN

Absolut Vodka, Triple Sec, cranberry, lime

PISCO SOUR

Pisco, lime, egg whites, angostura

BLOODY MARY

Absolut Vodka, tomato juice, lemon, spices

WHITE RUSSIAN

Absolut Vodka, coffee cream, cream

CLASSIC MARGARITA

Tequila or Mezcal, Triple Sec, lime

CAIPIRINHA

Cachaça, lime, brown sugar

NEGRONI

Hendrick's Gin, Red vermouth, Campari, orange

WHISKEY SOUR

Bourbon, lime, angostura, cane sugar

CUCUMBER MARTINI

Absolut Vodka, lime, cucumber, basil

PINA COLADA

Rum, pineapple juice, coconut cream

CLASSIC COCKTAIL

Your favourite cocktail is not on our menu ? Just speak to our Hidden Bar Team who will mix & shake it for you!

KIR ROYAL

12 cl

Champagne Deutz, cassis

BELLINI

12 cl

Champagne Deutz, peach nectar

APEROL SPRITZ

9 €

Aperol, Prosecco, orange, sparkling water

CHAMPAGNE / PROSECCO

BY THE BOTTLE

 Prosecco brut DOC Tenute Arnaces 0.75l	39 €
Deutz Brut 0.375l/0.75l	45 € / 69 €
Deutz Rosé 0.375l/0.75l	55 € / 79 €

BY THE GLASS

12 cl

Prosecco brut DOC Tenute Arnaces	9 €
Deutz Brut	14 €

VINS ROUGES

 12,5 cl  75 cl

2019 ZINZOLIN

6 € 30 €

Valérie Courrèges / Côteaux du Quercy AOC
Côtes du Marmandais, 14.5%
Malbec, Syrah, Cabernet Franc, Merlot

2019 LE PIC ROUGE

6 € 30 €

AOP Pic Saint Loup, Domaine de Peyra
Languedoc-Roussillon Grenache, Syrah

2019 DOMAINE D'AUPILHAC

6 € 33 €

AOP Languedoc Lou Maset, Montpeyroux
Mourvèdre, Carignan, Syrah Grenache, Cinsault

2018 CHÂTEAU LARIVEAU

6 € 30 €

Le Petit Canon Fronsac AOC Bordeaux
Cabernet franc, Cabernet Sauvignon, Malbec, Merlot

2013 DOMAINE COILLOT

7 € 39 €

AOC Bourgogne, 100% Pinot noir

2017 LA FLEUR GARDEROSE

- € 39 €

Vignoble Pueyo
AOC Saint Emilion Grand Cru

2014 CHÂTEAU DUTRUCH GRAND POUJEAUX

- € 55 €

Grand vin de Bordeaux
Appellation Moulis Contrôlée
Merlot, Cabernet Sauvignon & Franc, Petit Verdot

VINS BLANCS

2019 CENT POUR CENT CHARDONNAY

4,50 € 25 €

Pays d'Oc, 100% Chardonnay

2018 EN ATTENDANT LES BEAUX JOURS

5 € 26 €

Emile Balland / Pays de Loire
100% Sauvignon Blanc

2018 MÂCON-VERGISSON MAISON VERGET

7 € 39 €

Appellation Mâcon-Vergisson Contrôlée

VINS ROSÉS

2019 ARCADES DE FONTAINEBLEAU

5 € 26 €

Côtes de Provence
70% Grenache, 20% Cinsault, 10% Syrah

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BELGIAN BEERS


DRAFT BEER 25 cl 3 €
JUPILER PILS, lager, 5.2°

BY THE BOTTLE

TRIPEL KARMELIET (8.4°) 33 cl 5 €
Lager, a great classic since 1679, delightfully balanced, hints of cereals, hops, fruit

BLANCHE DES NEIGES (4.9°) 33 cl 5 €
white and fruity

ORVAL (6.2°) 33 cl 5 €
Abbaye d'Orval, Belgian Pale Ale
Amazing fizz, deliciously balanced, aromas of cereals, hops and subtle notes of fruits

 **SAISON DUPONT** 75 cl 10 €
Organic farmhouse ale, very refreshing, light with fruity aroma, great to share

CIDER

 **APPIE (6.5°)** 33 cl 5.50 €
Extra dry

SPIRITS

Ricard, Porto Rouge, Martini bianco, rosso, rosato 4 cl 7 €
Absolut Vodka / Havana Club / Campari on the rocks 8 €
Absolut Vodka 4cl Red Bull Energy Drink 25cl 12 €

Disaronno / Baileys / Grand Marnier Cordon Rouge 8 €
/ Hennessy Cognac Very Special / Tequila Jose Cuervo, Gin/Hendricks, The Botanist, Citadelle, Armagnac Château de Bordeneuve, Calvados VSOP, Christian Drouin

ASK FOR OUR WHISKEY MENU!

A LITTLE HUNGRY?

 **HUMMUS AND BELL PEPPER TAPENADE** 14 €

 **VEGETARIAN MULTI-GRAIN TOASTIES** 16 €
Tomatoes, mozzarella, basil pesto, green salad

TOASTED TACOS WRAP "PANINI STYLE" 16 €
Small salad Ham, cheese, mushrooms, fresh coriander

MAISON NEELS CHARCUTERIE 17 € / 29 €

SELECTION OF QUALITY CHEESE 16 € / 28 €
Pickles, dry fruit

SMOKED TROUT 16 €
Dill cream, blinis

SOFT DRINKS

NECTARS & JUICES ALAIN MILLAT 33 cl 6 €
Outstanding fruit varieties, thoroughly transformed at accurate ripening

RASPBERRY

COX APPLE

PASSION FRUIT

PINEAPPLE

TOMATO



 **ORGANIC LEMONADE WITH GINGER & MANGO**

VIRGIN COCKTAILS 20 cl 9 €

It will be a pleasure for our Hidden Bar Team to create your personalized cocktail from our exquisite Alain Milliat juices & nectars as well as fresh fruit & aromatic herbs.

SQUEEZED JUICES 25 cl 6 €
Orange
Grapefruit


SODAS 5 €

Red Bull Energy Drink, Red Bull sugarfree 25cl
Coca-Cola, Coca-Cola Zero 33cl
Orangina 33cl
 Green iced tea UMA 25cl
 Organics: Tonic Water, Viva Maté, Ginger Ale 25cl


EAUX

Lisbeth, sparkling water 50cl 4.50 €
Perrier, sparkling water 33cl 4.50 €
Vittel, still water 50cl 4.50 €
Vittel, still water 1L 7 €

HOT DRINKS

Espresso, 100% arabica / americano 2€
Double espresso / double americano 4€
Cappuccino / café latte / café au lait 5€
 Hot chocolate 5€

 From organic farming / certified organic

 From biodynamic agriculture

 Vegan

 Vegetarian