

BAB

Péniche la Balle au Bond



Beers

Klosterbräu Blonde Draft Beer 4.9% – Monaco or Panaché – 25cl / 50cl	5€ / 9€
IPA La Parisienne Draft Beer 5,5% - 25cl / 50cl	6€ / 11€
La Parisienne Blonde Ale Pale Ale 5,5% - Organic - btl 33cl	9€
La Parisienne White Ale Belgium White Ale 5,5% - Organic - btl 33cl	9€
La Parisienne Amber Ale Amber Ale 5,5% - Organic - btl 33cl	9€
La Clandestina IPA Pale Ale 7% - Organic - btl 33cl	9€
Apple Cider “Fils de Pomme” 5,5% - Brut - Organic - btl 33cl	9€

Wines & Champ'

15cl - 75cl

Le Petit Pont - IGP Pays d'Oc	6€	26€
Domaine Preigne-le-Vieux - Chardonnay	7€	32€
Domaine Fouassier - AOP Sancerre - Bio	10€	46€

VINS ROSÉ

Le Petit Pont - IGP Pays d'Oc	6€	26€
Domaine de la Navicelle - AOP C. de Provence - Bio	8€	34€

VINS ROUGE

Le Petit Pont - IGP Pays d'Oc	6€	26€
La Goutte du Seigneur - Côtes-du-Rhône - Bio		29€
La Petite Selve - IGP Coteaux de l'Ardèche - Bio		30€
Château les Croisilles - Silice, AOP Cahors, Bio		32€
Domaine de l'R - Chinon - Bio		34€
Château Falfas - AOP Côtes-de-Bourg, Bio		49€
Domaine les 4 Vents - AOP Crozes-Hermitage, Bio		50€

CHAMPAGNE

Louis Déhu - Brut	14€	65€
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Pastis Artisanal 7€

FRENCH ARTISANAL PASTIS FROM GARRAÇAÏ

- **MEDITERRA** - 3cl - saffron & everlasting flower
- **BAOU** - 3cl - garrigue herbs & almonds
- **GARAGAÏ** - 3cl - classic
- **ABSINTHE** - 3cl

Mocktails

LOU

Raspberry, blackcurrant, Timut pepper, black tea

MARVAL

Apple, pear, green tea, elderflower, verbena

SAINT-PHALLE

Hibiscus, spices, ginger, chili

GUINGUETTE ELDERFLOWER

by Le Coq Toqué

Sparkling apple juice, elderflower infusion
- Organic - 27cl btl

GUINGUETTE GINGER

by Le Coq Toqué

Sparkling apple juice, ginger &
lemon infusion - Organic - 27cl btl

7€

SOFT DRINKS btl

Jus de fruits Méneau - 25cl **6€**

- strawberry/raspberry • tomato
- apricot • orange
- apple • pineapple

Organic Iced Tea - 25cl **6€**

Peach or Thyme-Citrus

Kombucha Archipel - 33cl **9€**

SODA

glass - 33cl **5€**

Coca Cola

Coca Zero

Orangina

Ice Tea

Schweppes tonic

Perrier

Lemonade or diabolò

EAUX MINÉRALES

Abatilles still/sparkling - 33cl **4€**

Abatilles still/sparkling - 75cl **7€**

Hot drinks



Boissons chaudes Bio

Espresso, Americano 2,8€

Viennese Coffee 5€

Double Espresso 5€

Latte 5€

Cappuccino 5€

Flat white 5,5€

Mocha 5,5€

Iced Coffee, 6€
with or without milk

Hot Chocolate 5€

Viennese Hot Chocolate 6€

Tea & Herbal Infusions 5€

Oat milk option available

Cocktails

11€

LOÏS

Citadelle gin, wild elderflower liquor,
organic lemon juice, fresh mint, organic cordial
+€2 with tonic

HUBERTINE

Citadelle gin, FAIR kumquat liquor,
violet liquor, organic lemon juice,
blueberry cordial

COLETTE

French organic vodka, lychee liquor,
blackberry cream, organic lemon juice,
yuzu juice, lemon balm cordial
+€2 with ginger beer

JOSÉPHINE

French organic vodka, passion fruit liqueur,
vanilla, passion fruit juice
+€3 with prosecco

ANGELOU

Spiced rum, white rum, triple sec,
Angostura bitters, triple sec, lime juice,
cinnamon cordial
+€2 with ginger beer

FRIDA

Homemade spiced rum, mango liquor,
pineapple juice, lime juice,
organic cordial

NEGRONI

Gin Nouaison,
Vermouth de Pineau des Charentes,
Campari

MEZCALITA

Mezcal De Sanchez, triple sec Ferrand
Curaçao, lime juice,
yellow lemon cordial
+€2 with sparkling water



Tapas

FROM 6PM

BOARDS 19€
charcuterie,
cheese, mixed or
Gravlax salmon

PATATAS BRAVAS 8€

**BURRATA
TOMATOES 14€**

Dessert

Viennoiseries 2€

Coco chia pudding 6€
with tropical fruit
coulis - vegan

Marble cake 5€

Ice Creams 5€

Artisanales Bio Pot
Flavours : lemon,
vanilla, chocolate,
strawberry,
caramel

Summer Drinks

10€

SPRITZ

Of your choice : Aperol, Campari,
Saint Germain, or Limoncello

WHITE SANGRIA

Saint Germain, white wine,
citrus fruits, top sparkling water

PISCINE

Rosé wine, touch of
grapefruit and ice cube

MARTINI ROYAL

White Martini, Prosecco
& lemon