

# DESSERT

## CREME CARAMEL® - 18<sup>00</sup>

*vanilla bean custard, caramel*



## TARTE AU CHOCOLAT - 18<sup>00</sup>

*chocolate cream pie, chantilly cream*



## MOUSSE AU CHOCOLAT VALRHONA® - 18<sup>00</sup>

*valrhona chocolate mousse*



## GLACES ET SORBETS BERTHILLON® - 15<sup>00</sup>

*assortments of ice creams & sorbets from berthillon*



# CAFÉ

**Espresso** - 5<sup>00</sup>   **Macchiato** - 6<sup>00</sup>   **Cappuccino** - 7<sup>00</sup>

## THÉ MARIAGES FRÉRES - 6<sup>00</sup>

*casablanca, french breakfast, earl grey,  
camomille, jasmin, menthe*

® Option Sans Gluten Disponible

Prix net en euro, taxes et services compris. La Renommée n'accepte pas les chèques.

# LA RENOMMÉE

## CHAMPAGNE

12,5cl

Champagne Delamotte - Brut - Blanc de Blancs, <i>chalky, direct, incisive</i> .....	22
Champagne Rosé - Reserve - Charles Heidsieck, <i>powerful, broad, baroque</i> .....	25

## BLANC

15cl

Sancerre - Les Caillottes - P. Jolivet, 2022, <i>defined, savory, floral</i> .....	16
Riesling - Reserve - Trimbach, 2021, <i>tart, honeyed, steely</i> .....	17
Chablis - Christophe et Fils, 2020, <i>creamy, harmonious, nutty</i> .....	17
Condrieu - Le Mornieux - Faury, 2022, <i>kaleidoscopic, heady, floral</i> .....	22
Barsac - Château Coutet, 2015, <i>candied, honeyed, sweet</i> .....	19

## ROSÉ

15cl

Coteaux de Provence - Domaine de l'Ile, 2022, <i>beachy, deep, breezy</i> .....	15
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## ROUGE

15cl

Chenas - Quartz - D. Piron, 2019, <i>floral, granitic, svelte</i> .....	15
Crozes - Hermitage - Y. Chave, 2021, <i>peppery, saline, brooding</i> .....	16
Auxey-Duresses - Domaine Jeanson Parigot, 2021, <i>gamy, carnal, elegant</i> .....	18
Margaux - Séglia, 2017, <i>concentrated, polished, stately</i> .....	22

## BIERES ET CIDRES

Eric Bordelet, Poiré Authentique, 75cl.....	46,00
Eric Bordelet, Sidre Tendre, 75cl .....	44,00
Le Coq Toqué, Cidre du Patron, 33cl.....	9,00
Brasserie des Cimes, Aiguille Blanche, 33cl.....	12,00
3 Monts Heritage Levure, 33cl.....	12,00
Brasserie La Française, Triple Blonde, 33cl.....	12,00
Brasserie Pietra, Chestnut Lager, 33cl.....	9,00
Brasserie des Sources, Vieux Lille, Triple Brune, 33cl .....	12,00
Kronenbourg 1664, 33cl .....	7,00

## ARMAGNAC OLD FASHIONEDS

<b>Domaine d'Espérance 17 yr.</b>	24.00
<i>rustic, rich, bold</i>	
<b>Dartigalongue 15 year</b>	29.00
<i>crème brûlée, canelé, polished</i>	

  

<b>Laubade 12 year</b>	27.00
<i>sherry, candied walnut, pain aux raisins</i>	
<b>Delord 1976</b>	38.00
<i>elegant, pear tart, roasted chestnut</i>	

## MANHATTANS

<b>Classic</b>	22.00
<i>sazerac rye, carpano antica, bitters</i>	
<b>Brooklyn</b>	23.00
<i>sazerac rye, amer picon, dolin dry, maraschino, bitters</i>	
<b>Rob Roy</b>	24.00
<i>compass box scotch, carpano antica, bitters</i>	
<b>Woolworth</b>	22.00
<i>sazerac rye, carpano antica, cynar, mole bitters</i>	

## NEGRONIS

<b>Classic</b>	22.00
<i>citadelle gin, campari, carpano antica</i>	
<b>Golden</b>	22.00
<i>citadelle gin, suze, salers, dolin blanc</i>	

  

<b>Boulevardier</b>	23.00
<i>buffalo trace, campari, carpano antica</i>	
<b>Old Pal</b>	22.00
<i>sazerac rye, campari, dolin dry</i>	

## SAZERACS

<b>Classic</b>	22.00
<i>sazerac rye, absinthe, peychauds bitters</i>	
<b>Cadillac</b>	29.00
<i>sazerac rye, pierre ferrand reserve cognac, absinthe, peychauds</i>	
<b>Vieux Carré</b>	23.00
<i>michter's rye, pierre ferrand ambré cognac, carpano antica, benedictine</i>	
<b>La Louisianne</b>	24.00
<i>pierre ferrand ambré cognac, carpano antica, benedictine</i>	

## BRANDY

<b>Sidecar</b> ...22.00
<i>pierre ferrand cognac, orange curacao, lemon</i>
<b>Brandy Crusta</b> ...23.00
<i>pierre ferrand cognac, orange curacao, luxardo maraschino, sugar rim</i>

  

<b>Jacques Rose</b> ...24.00
<i>calvados, armagnac, grenadine, lemon</i>

## MARTINI EVOLUTION

<b>Martinez, San Francisco, 1860's</b>	23.00
<i>old tom gin, carpano antica, maraschino</i>	
<b>Gin &amp; It, New York, 1880's</b>	22.00
<i>genever, carpano antica, orange bitters</i>	
<b>Martini, New York, 1890's</b>	23.50
<i>tanqueray 10 gin, dolin dry vermouth, orange bitters</i>	
<b>Dry Martini - Paris, 1910's</b>	23.00
<i>sipsmith gin, dolin dry rinse, orange bitters</i>	
<b>Vesper, James Bond, 1960's</b>	22.00
<i>citadelle jardin d'ete, grey goose vodka, lillet blanc</i>	
<b>Espresso, London, 1980's</b>	23.00
<i>haku vodka, fresh espresso, demerara, chocolate liqueur</i>	
<b>Dirty Martini, Chicago, 1990's</b>	23.00
<i>titos vodka, olive brine, blue cheese olives</i>	

## CHARTREUSE

<b>Sansho Mule</b>	23.00
<i>citadelle gin, green chartreuse, sansho pepper, gingerbeer</i>	
<b>Last Word</b>	23.00
<i>plymouth gin, green chartreuse, luxardo maraschino, lime juice</i>	
<b>Bijou</b>	24.00
<i>plymouth gin, chartreuse liqueur d'elixir, carpano antica</i>	
<b>Art of Choke</b>	24.00
<i>three star rum, cynar, green chartreuse, lime juice</i>	
<b>Naked &amp; Famous</b>	24.00
<i>del maguey vida mezcal, aperol, yellow chartreuse, lemon juice</i>	
<b>38 Special</b>	24.00
<i>compass box scotch, yellow chartreuse, amer picon</i>	
<b>Champs Elysees</b>	24.00
<i>pierre ferrand ambré cognac, green chartreuse, angostura, lemon</i>	

## SANS ALCOOL

<b>Oscuro Mule</b> ...19.00
<i>osco aperitif, grenadine, honey, gingerbeer, mint</i>
<b>Phony Negroni</b> ...19.00
<i>lyre's london dry spirit, fleur bitter, bttr #2</i>
<b>Rue Saint- Honoré</b> ...20.00
<i>jnpr #3, shiso, cucumber, sansho</i>

  

<b>Jus d'abricot</b> , Alain Milliat	9.00
<i>Alain Milliat</i>	
<b>Jus de Pomme Cox's</b> , Alain Milliat	9.00
<i>Alain Milliat</i>	
<b>Jus de Fraise</b> , Alain Milliat	9.00
<i>Alain Milliat</i>	
<b>Evian</b>	10.00

  

<b>Châtelard</b>	12.00
<i>Coca-Cola</i>	
<b>Coca-Cola Zéro</b>	9.00
<i>Coca-Cola Zéro</i>	
<b>Sprite</b>	9.00