



## *Welcome !*

*The "Canne à Sucre"  
has been around for a long time  
in our lovely seaside resort,  
but our story began in 2015.*

*Here, everything is made with  
heart: generous cuisine inspired by  
our travels, an unusual setting that  
brings together our discoveries, all  
in a warm and friendly  
atmosphere.*

*Passionate about our work,  
we want to immerse you in our  
world, take you on a journey, for a  
moment, and share a special  
moment with us.*

## *Relax and enjoy !*



# FRESH DRINKS



|                               |      |
|-------------------------------|------|
| SYRUPS 30cl                   | 2.50 |
| FRUIT JUICES 25cl             | 4.50 |
| SODAS 25cl / 33cl             | 4.50 |
| FRESHLY SQUEEZED ORANGE JUICE | 5.90 |

*Homemade*  
**LEMONADE**  
5.90  
*Homemade*  
**ICE TEA**  
5.90

|                        |                 |      |
|------------------------|-----------------|------|
| <b>WATERS</b><br>100cl | STILL WATER     | 5.90 |
|                        | SPARKLING WATER | 5.90 |
|                        | SAN PELLEGRINO  | 6.90 |

# DRAUGHT BEERS

|                     | GOUDALE<br>Bière Blonde | MILLÉNARI<br>Local Craft Beer |
|---------------------|-------------------------|-------------------------------|
| DRAUGHT BEER 12.5cl | 2.90                    | 3.90                          |
| DRAUGHT BEER 25cl   | 3.90                    | 4.90                          |
| DRAUGHT BEER 50cl   | 6.90                    | 7.90                          |
| DRAUGHT BEER 1L     | 12.90                   | 14.90                         |
| MONACO 25cl         | 3.90                    | 4.90                          |
| MONACO 50cl         | 6.90                    | 7.90                          |
| PANACHÉ 25cl        | 3.90                    | 4.90                          |
| PANACHÉ 50cl        | 6.90                    | 7.90                          |
| PICON 25cl          | 4.20                    | 5.20                          |
| PICON 50cl          | 7.00                    | 8.00                          |



SUPP. SIROP 0.50

# BOTTLES 33cl 6.00

LEFFE BLONDE  
HEINEKEN  
DESPERADO  
CORONA  
NON-ALCOHOLIC BEER

# PREMIUM 33cl 7.00

*Local Craft Beer :*

MILLENARI BLANCHE  
MILLENARI ROUGE  
MILLENARI AMBRÉE  
LA CANYA BLONDE  
(MÉDAILLE D'OR)



IPA OF THE MOMENT

TRAVELS  
SELECTION



*Ask  
our team !*

# APERITIVES

|                                                     |       |
|-----------------------------------------------------|-------|
| SANGRIA 30cl                                        | 5.90  |
| SANGRIA PITCHER 100cl                               | 18.90 |
| KIR « CATALAN » 12cl                                | 5.90  |
| MARTINI, WHITE/RED 6cl                              | 4.90  |
| MUSCAT OR BANYULS 10cl                              | 4.90  |
| WHITE WINE & BLACKCURRANT/<br>BLACKBERRY/PEACH 10cl | 4.90  |
| RICARD/PASTIS 2cl                                   | 3.20  |
| CAMPARI 6cl                                         | 4.90  |
| AMERICANO MAISON 25cl                               | 7.90  |
| GLASS OF CHAMPAGNE 12cl                             | 10.00 |
| HOUSE PUNCH 35cl                                    | 9.90  |
| HOUSE PUNCH 100cl                                   | 19.90 |
| BYRRH 10cl                                          | 4.90  |



**CATALAN  
DIGESTIVE**  
*Unusual !* 9.00

FORTIFIED WINE AGED IN RUM CASKS  
SELECT WOOD, TERRES PLURIELLES, AOP Rivesaltes Ambré

|                |              |       |
|----------------|--------------|-------|
| <b>ALCOHOL</b> | CLASSIC 5cl  | 8.00  |
|                | SUPERIOR 5cl | 10.00 |

# GINOTHÈQUE

|            |       |
|------------|-------|
| GIBSON'S   | 9.00  |
| SAPHIR     | 10.00 |
| TANQUERAY  | 10.00 |
| HENDRICK'S | 11.50 |
| CITADELLE  | 12.00 |
| ACMÉ       | 12.00 |
| YUZU       | 13.50 |
| DI MARE    | 12.90 |
| AZUR       | 12.50 |
| GENEROUS   | 12.50 |

*All our  
Gins are  
served with  
Tonic !*



# - RHUMERIE -

*Discover our  
wide selection  
of rums*  
A FEW PAGES  
FURTHER...





# COCKTAILS 35cl

## Les Classiques

|                                                                                                                                                   |       |
|---------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>MOJITO</b>                                                                                                                                     | 9.90  |
| <b>MOJITO STRAWBERRY</b> or <b>PASSION</b>                                                                                                        | 10.90 |
| <b>TI PUNCH</b>                                                                                                                                   | 9.90  |
| <b>SUGAR BELLINI</b><br>Cava, fresh strawberry puree, cane sugar                                                                                  | 9.90  |
| <b>MOSCOW MULE</b><br>Vodka, ginger beer, lime                                                                                                    | 9.90  |
| <b>LONDON MULE</b><br>Gin, ginger beer, lime                                                                                                      | 9.90  |
| <b>MEZCAL MULE</b> ♥<br>Mezcal, ginger beer, lime                                                                                                 | 10.90 |
| <b>DAÏQUIRI</b> (FROZEN)<br>Rhum Havana Especial, lime, cane sugar                                                                                | 9.90  |
| <b>DAÏQUIRI STRAWBERRY</b> or <b>PASSION</b> (FROZEN)<br>Rhum Havana Especial, lime, cane sugar, strawberry ice cream or passion ice cream        | 10.90 |
| <b>MARGARITA</b> (FROZEN)<br>Téquila, citron vert, triple sec, cane sugar,                                                                        | 9.90  |
| <b>MARGARITA STRAWBERRY</b> or <b>PASSION</b> (FROZEN)<br>Téquila, citron vert, triple sec, cane sugar, strawberry ice cream or passion ice cream | 10.90 |
| <b>PIÑA COLADA</b> (FROZEN)<br>Rhum Havana Especial, pineapple, coconut Monin cream, artisanal coconut ice cream                                  | 10.90 |
| <b>SEX ON THE BEACH</b><br>Vodka, peach liquor, pineapple, cranberry                                                                              | 9.90  |
| <b>CAÏPIRINHA</b><br>Cachaça, lime, crushed ice                                                                                                   | 9.90  |
| <b>CAÏPIRINHA STRAWBERRY</b> or <b>PASSION</b><br>Cachaça, lime, crushed ice, strawberry/passion                                                  | 10.90 |
| <b>CUBA LIBRE</b><br>Rhum Havana Especial, lime, brown sugar, Coca-Cola                                                                           | 9.90  |
| <b>SPRITZ CATALAN</b>                                                                                                                             | 9.90  |

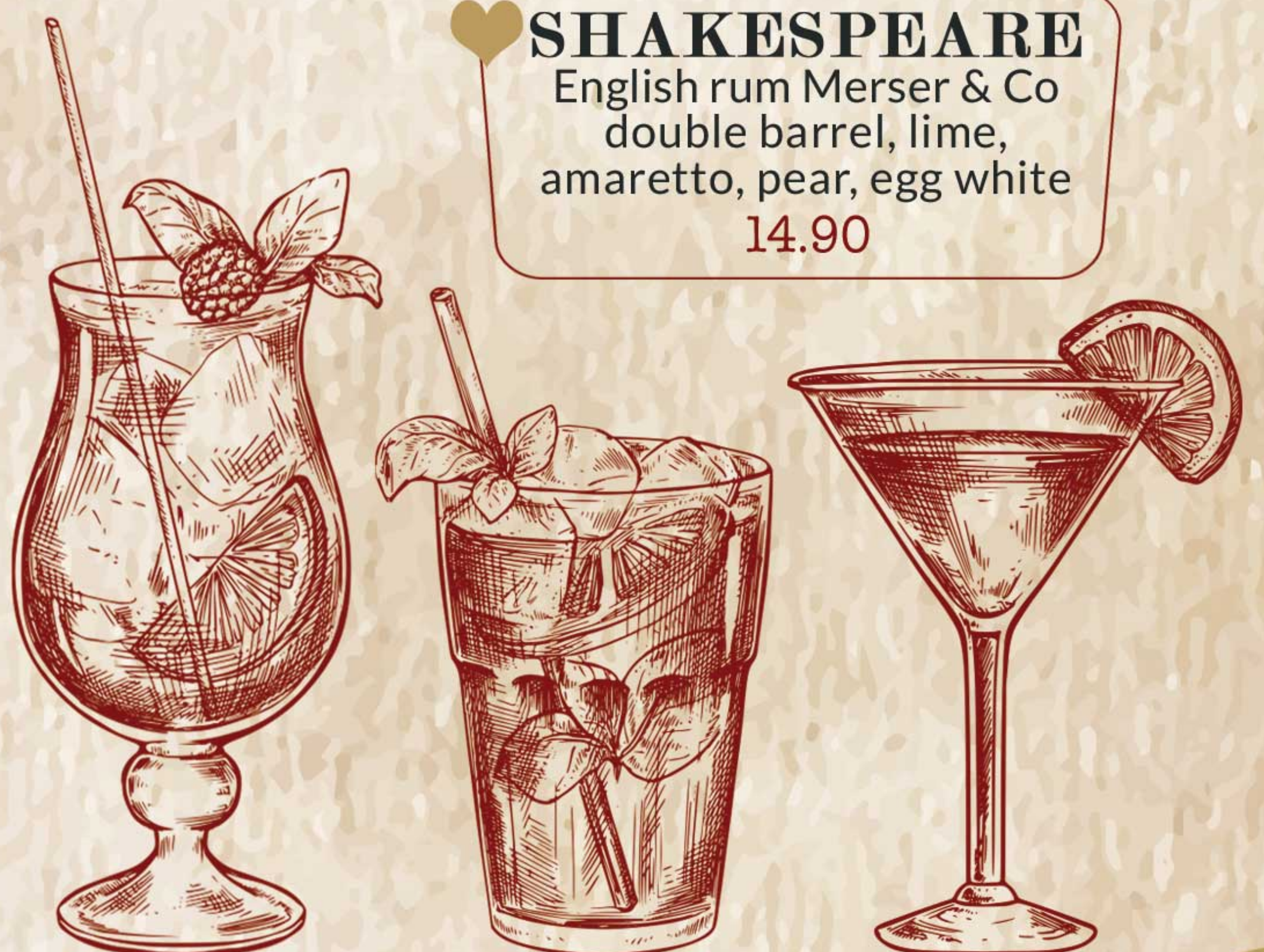
## SANS ALCOOL

|                                                    |      |
|----------------------------------------------------|------|
| <b>VIRGIN MOJITO</b>                               | 7.90 |
| <b>VIRGIN MOJITO STRAWBERRY</b> or <b>PASSION</b>  | 8.90 |
| <b>VIRGIN COLADA</b>                               | 8.90 |
| <b>VIRGIN SPRITZ</b>                               | 7.90 |
| <b>TROPICAL KISS</b><br>Orange, passion, grenadine | 7.90 |
| <b>EL CORAZON</b><br>Orange, banana, strawberry    | 7.90 |
| <b>SANTA TERESA</b><br>Apple, pear, vanilla, lime  | 8.90 |

## Les Signatures

|                                                                                                                                |       |
|--------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>TIRAMISU MARTINI</b><br>Coffee liqueur, Baileys, Amaretto, espresso, cane sugar                                             | 12.90 |
| <b>RHUMANTIQUE</b><br>7-year-old rum, rose syrup, fresh strawberry puree, Champagne                                            | 14.00 |
| <b>PORNSTAR GOLD MARTINI</b><br>Vodka Greygoose, passion fruit, lime, vanilla, shot of Champagne                               | 14.00 |
| <b>AMARETTOLADA</b><br>Roasted pineapple-infused rum, coconut cream, amaretto, cinnamon, pineapple juice                       | 14.00 |
| <b>MEXICAN BENEVÀ</b><br>100% agave mezcal, mango, angostura bitters, lime, sparkling water                                    | 12.90 |
| <b>CUBAN TIKITONKA</b><br>Rum infused with tonka beans, passion fruit, coconut cream, lime, angostura bitters, pineapple juice | 14.00 |
| <b>GIN TO' DE LA CANNE</b><br>Bombay gin, passion fruit, lime, juniper berries, tonic                                          | 12.90 |
| <b>MARACUJACK</b><br>Jack Daniel's, passion fruit, lime, cinnamon, sparkling water                                             | 12.00 |
| <b>ST-GERMAIN SPRITZ</b><br>St-Germain Elderflower Liqueur Spritz                                                              | 12.90 |
| <b>PEACH AND LOVE</b><br>Gin Hendrick's, liqueur de pêche, citron vert, Martini blanc, pêche, eau gazeuse                      | 14.00 |
| <b>BASIL SMASH</b><br>Hendrick's gin, peach liqueur, lime, white martini, peach, sparkling water                               | 12.90 |
| <b>LE PARFUM</b><br>Gin Generous, vanilla syrup, egg white, orange blossom, lime                                               | 14.00 |
| <b>AGUADULCE</b><br>Tequila Reposado, pear, triple sec, honey, apple juice, rosemary                                           | 14.00 |

♥ **SHAKESPEARE**  
English rum Merseur & Co  
double barrel, lime,  
amaretto, pear, egg white  
14.90





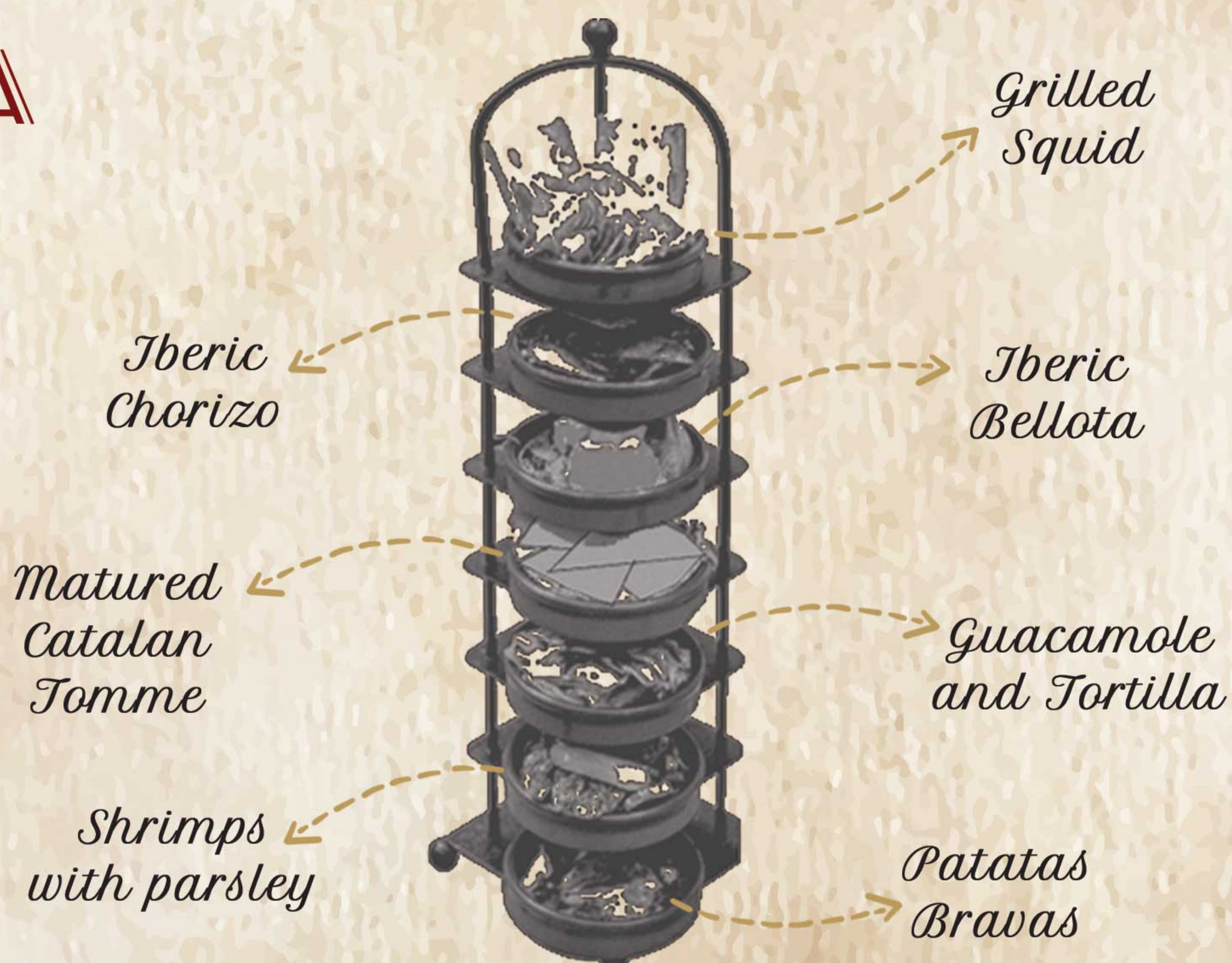
# STARTERS

|                                                                                                                                        |       |
|----------------------------------------------------------------------------------------------------------------------------------------|-------|
| BEEF CARPACCIO, PARMESAN AND BASIL MARINADE                                                                                            | 15.90 |
| PRAWNS AND SQUID IN PARSLEY SAUCE                                                                                                      | 14.90 |
| 🌱 MOZZARELLA "BURRATA", HEIRLOOM TOMATOES AND BASIL                                                                                    | 15.90 |
| IBERIAN PALETA "BELLOTA" ( <i>Maison Pata Negra</i> ) AND TOMATO BREAD                                                                 | 16.90 |
| FISH SOUP AND HOMEMADE ROUILLE                                                                                                         | 12.90 |
| ROAST CAMEMBERT WITH THYME, HONEY, WALNUTS AND BACON                                                                                   | 15.90 |
| ARTISANAL COUNTRY TERRINE ( <i>Maison Guasch</i> )  | 11.90 |
| ♥ SALMON TARTAR                                                                                                                        | 18.90 |
| ♥ BEEF TATAKI, "CRYING TIGER" STYLE                                                                                                    | 18.90 |
| ♥ GUACAMOLE, LIME MARINATED PRAWNS, MANGO BRUNOISE AND HOMEMADE TORTILLAS                                                              | 16.90 |

## TOUR DE LA MASSANE

32.90

A TOWER OF TAPAS  
TO SHARE...  
OR NOT !!



### Did you know?

The 13th-century medieval tower is a must-see site in the Albères massif. Situated at an altitude of almost 800 metres, the Massane tower offers fabulous views over the entire Roussillon plain. Built by the kings of Majorca, it was used until the 18th century as a watchtower and landmark from the sea.



 **FRAÎCHEUR**

salad, tomatoes,  
red onions

11.90

**CABRI**

roasted goat cheese on toast, apple,  
walnuts, honey, bacon

17.90

 **EXOTIQUE**

pineapple, mango chutney, apple,  
avocado, walnuts

16.90

**CÉSAR**

breaded chicken, parmesan shavings,  
croutons, soft-boiled egg

17.90

**CARIBÉENNE**

shrimp, salmon tartare,  
mussels, pineapple

17.90

# SALADS



*All our salads are made  
with a base of green lettuce,  
tomatoes, onions,  
and seasonings, and dressed  
with a homemade  
basil vinaigrette.*

## OUR POKE BOWLS 21.90

**COMPOSITION :**

Basmati rice, avocado,  
mango chutney, red cabbage,  
edamame beans, tomatoes,  
sesame seeds, and condiments



*And you,  
what do you prefer ?*

**OF YOUR CHOICE :**

SALMON TARTARE  
BREADED CHICKEN  
MARINATED PRAWNS



# BEST BIZZAS IN TOWN

*All our pizzas are  
hand-shaped and  
topped with Fior di latte  
Mozzarella*



## Tomato Sauce Base

|                                                                                                                                                                                                |       |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
|  <b>MARGHERITA</b><br>The classic one...                                                                      | 12.90 |
| <b>REINE</b><br>White ham, mushrooms, olives                                                                                                                                                   | 15.90 |
|  <b>VEGETARIENNE</b><br>Onions, tomatoes, peppers, mushrooms, olives,<br>zucchini, arugula, cherry tomatoes | 15.90 |
| <b>CHORIZO</b><br>Iberian chorizo, egg, red onions, peppers,<br>tomatoes, olives, cherry tomatoes                                                                                              | 17.90 |
| <b>CALZONE</b> (served in a pastry with salad)<br>White ham, mushrooms, egg                                                                                                                    | 16.90 |
| <b>ATÚN</b><br>Fresh tuna, peppers, onions, olives                                                                                                                                             | 16.90 |
| <b>DEL MAR</b><br>Tuna, squid, mussels, shrimp,<br>cherry tomatoes, parsley                                                                                                                    | 19.90 |
| <b>BELLOTINA</b><br>Burrata, cherry tomatoes, Iberian Bellota, basil                                                                                                                           | 19.90 |
| <b>TAHITIENNE</b><br>White ham, pineapple, mozzarella                                                                                                                                          | 15.90 |

## Cream Base

|                                                                                                                                                        |       |
|--------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
|  <b>4 FROMAGES</b><br>Mozzarella, goat cheese, Roquefort, Reblochon | 16.90 |
| <b>VENEZIA</b><br>Fresh salmon, mushrooms, arugula, red onions                                                                                         | 17.90 |
| <b>CARNIVORE</b><br>Minced meat, bacon, chorizo, mushrooms, onions                                                                                     | 18.90 |
| <b>SAVOYARDE</b><br>Bacon, red onions, reblochon, potato                                                                                               | 17.90 |
| <b>SEGUIN</b><br>Goat cheese, honey, bacon, arugula, cherry tomatoes                                                                                   | 16.90 |
| <b>LA TRUFFÉE</b><br>White truffle, mushrooms, truffled burrata                                                                                        | 22.90 |

EXTRA INGREDIENT **+2€**

SEAFOOD AND MEAT **+3€**

EXTRA BURRATA OR BELLOTA **+5€**

EXTRA TRUFFLE **+6€**

# BURGERS PLACE



## VEGGIE

artisan bread, vegetable steak,  
zucchini pesto, salad,  
tomato, candied onions

16.90

## TONTON

artisan bread, tuna steak,  
zucchini pesto, salad, tomato,  
candied onions

18.90

## COIN-COIN

artisan bread, sliced duck breast,  
goat cheese, salad, tomato,  
candied onions, Banyuls sauce

19.90

## BOURRICOT

Artisan bread, 180g butcher's  
steak, aged Catalan tomme,  
serrano cheese, candied onions,  
salad, tomato, aioli

19.90

## CHEESE

artisan bread, 180g butcher's  
steak, melted cheddar, tomato  
salad, candied onions,  
homemade burger sauce

18.90

**SERVED WITH FRENCH FRIES  
AND SALAD**



**BOOST your  
BURGER !**

**DOUBLE STEAK 6.00**

**EXTRA CHEDDAR 3.00**





All our meats are  
flame-grilled



## SAUCES 2.00

AÏOLI  
ROQUEFORT  
BANYULS  
VIERGE  
CHIMICHURRI  
PEPPER



Looking for  
additional  
side dishes ?

## SIDE DISHES 4.00

FRENCH FRIES  
---  
VEGETABLES  
---  
SALAD  
---  
LITTLE POTATOES  
"GRENAILLE"



# LAND SIDE

|                                                                                                                |       |
|----------------------------------------------------------------------------------------------------------------|-------|
| GRILLED FLANK STEAK 220G                                                                                       | 22.90 |
| CATALAN SAUSAGE ROUGAIL                                                                                        | 19.90 |
| RIB STEAK DE LA CANNE 300g Fleur de Sel                                                                        | 28.90 |
| BEEF SAUTÉ PERUVIAN STYLE (onions, tomatoes, coriander)                                                        | 23.90 |
| KNIFE-CUT BEEF TARTARE French Fries & Salad                                                                    | 26.90 |
| CHICKEN SATÉ (coconut milk, peanut butter and soy sauce)                                                       | 23.90 |
| GRILLED DUCK BREAST (mango sauce)                                                                              | 27.90 |
| SLICED CHICKEN, PINEAPPLE AND COCONUT CURRY                                                                    | 22.90 |
| GRILLED FOOD OF "LA CANNE À SUCRE"<br>DUCK, FLANK STEAK, RIB-EYE STEAK, CATALAN SAUSAGE<br>& CHIMICHURRI SAUCE | 35.90 |

BEEF RIB  
RUBIA GALLEGA  
± 1100G  
FOR 2 PEOPLE  
...OR NOT ! 😊  
84.90



## Matured meat

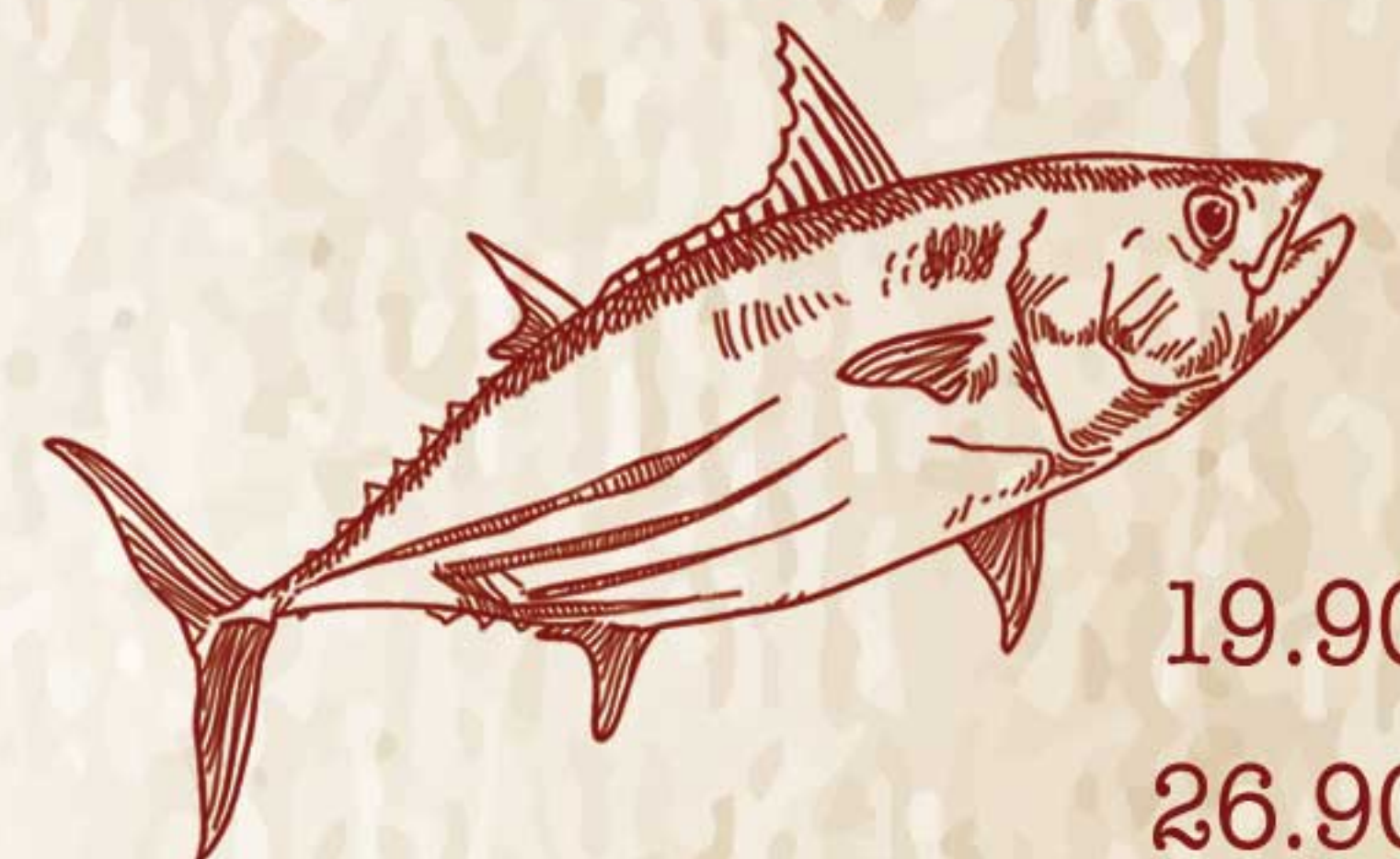
Maturing meat is a bit like ripening cheese or aging wine. It's an essential step in achieving tender and flavorful meat!

*Our grilled meats are served with baby potatoes and vegetable tagliatelle.*

*Our dishes in sauce and our fish are served with rice and vegetable tagliatelle.*

# SEA SIDE

|                                                          |       |
|----------------------------------------------------------|-------|
| POLLOCK FILLET WITH VIRGIN SAUCE                         | 19.90 |
| BANYULS SEA BREAM FILLET                                 | 26.90 |
| TUNA TATAKI Semi-cooked tuna marinated in soy and sesame | 27.90 |
| WILD ARGENTINIAN PRAWNS Rum flambées                     | 25.90 |
| SALMON FILLET WITH MANGOES                               | 26.90 |
| GRILLED SQUID, with Aïoli sauce                          | 23.90 |
| OCTOPUS TENTACLE Sauce Vierge                            | 29.90 |
| COD BACK WITH AÏOLI SAUCE                                | 26.90 |
| ROASTED SCALLOPS Banyuls sauce                           | 28.90 |



## For Gourmets...

PARILLADE OF "LA CANNE À SUCRE"  
SEA BREAM, TUNA,  
SALMON, PRAWNS, POLLOCK,  
SQUID, MUSSELS, SAUCE VIERGE  
AND AÏOLI  
38.90





# DESSERTS

|                                                                          |       |
|--------------------------------------------------------------------------|-------|
| MATURE CHEESE PLATTER                                                    | 11.90 |
| CHOCOLATE FONDANT WITH VANILLA ICE CREAM                                 | 10.90 |
| LEMON MERINGUE TART                                                      | 9.90  |
| CRÈME CATALANE                                                           | 8.90  |
| PISTACHIO AND RASPBERRY CHEESECAKE                                       | 10.90 |
| FRESH FRUIT SALAD                                                        | 9.90  |
| BOUNTY-STYLE PROFITEROLES                                                | 10.90 |
| FLOATING ISLAND                                                          | 8.90  |
| GOURMET COFFEE / TEA                                                     | 12.90 |
| STRAWBERRY DELIGHT WITH SPECULOOS YOGURT                                 | 8.90  |
| SALTED BUTTER CARAMEL & SPECULOOS TIRAMISU                               | 9.90  |
| CARIBBEAN PINEAPPLE-PASSION PANNA COTTA                                  | 8.90  |
| "BRIOCHE PERDUE" NUTELLA or CARAMEL<br>SALTED BUTTER + VANILLA ICE CREAM | 10.90 |

## For the Gourmets...

|                                                               |       |
|---------------------------------------------------------------|-------|
| <b>VIN DOUX CATALAN GOURMAND</b>                              | 15.90 |
| VIN DOUX NATUREL ÉLEVÉ EN FÛT DE RHUM<br>+ MIGNARDISES + CAFÉ |       |
| <b>RHUM ARRANGÉ GOURMAND</b>                                  | 15.90 |
| RHUM ARRANGÉ MAISON<br>+ MIGNARDISES + CAFÉ                   |       |
| <b>CHAMPAGNE GOURMAND</b>                                     | 15.90 |
| COUPE DE CHAMPAGNE<br>+ MIGNARDISES + CAFÉ                    |       |



# HOT DRINKS

|                                       |      |
|---------------------------------------|------|
| COFFEE                                | 2.00 |
| HAZELNUT / LONG                       | 2.20 |
| DECAFFEINATED                         | 2.40 |
| CREAM                                 | 3.50 |
| CAPPUCCINO WITH CREAM                 | 4.90 |
| CAPPUCCINO WITH WHIPPED CREAM         | 5.50 |
| HOMEMADE HOT CHOCOLATE                | 4.50 |
| HOMEMADE WHITE CHOCOLATE              | 4.50 |
| VIENNESE CHOCOLATE                    | 5.50 |
| TEA, INFUSION                         | 3.50 |
| IRISH' / CUBANISTO' / MEXICAN' COFFEE | 9.90 |



## Les Signatures



|                                                                     |      |
|---------------------------------------------------------------------|------|
| <b>SUPERIOR COFFEE</b>                                              | 2.50 |
| Premium Selection of the moment                                     |      |
| <b>CHAÏ LATTE</b>                                                   | 5.90 |
| Traditional Indian drink, blend<br>of spices and milk froth         |      |
| <b>MATCHA LATTE</b>                                                 | 5.90 |
| Matcha green tea,<br>milk froth                                     |      |
| <b>FRAPUCCINO</b>                                                   | 6.90 |
| Caramel, coffee, cold milk,<br>whipped cream                        |      |
| <b>AFFOGATO</b>                                                     | 5.90 |
| Superior coffee,<br>1 scoop of vanilla,<br>whipped cream, speculoos |      |
| <b>CAFÉ FRAPPÉ</b>                                                  | 4.90 |
| <b>CHAÏ FRAPPÉ</b>                                                  | 5.90 |
| <b>MATCHA FRAPPÉ</b>                                                | 5.90 |

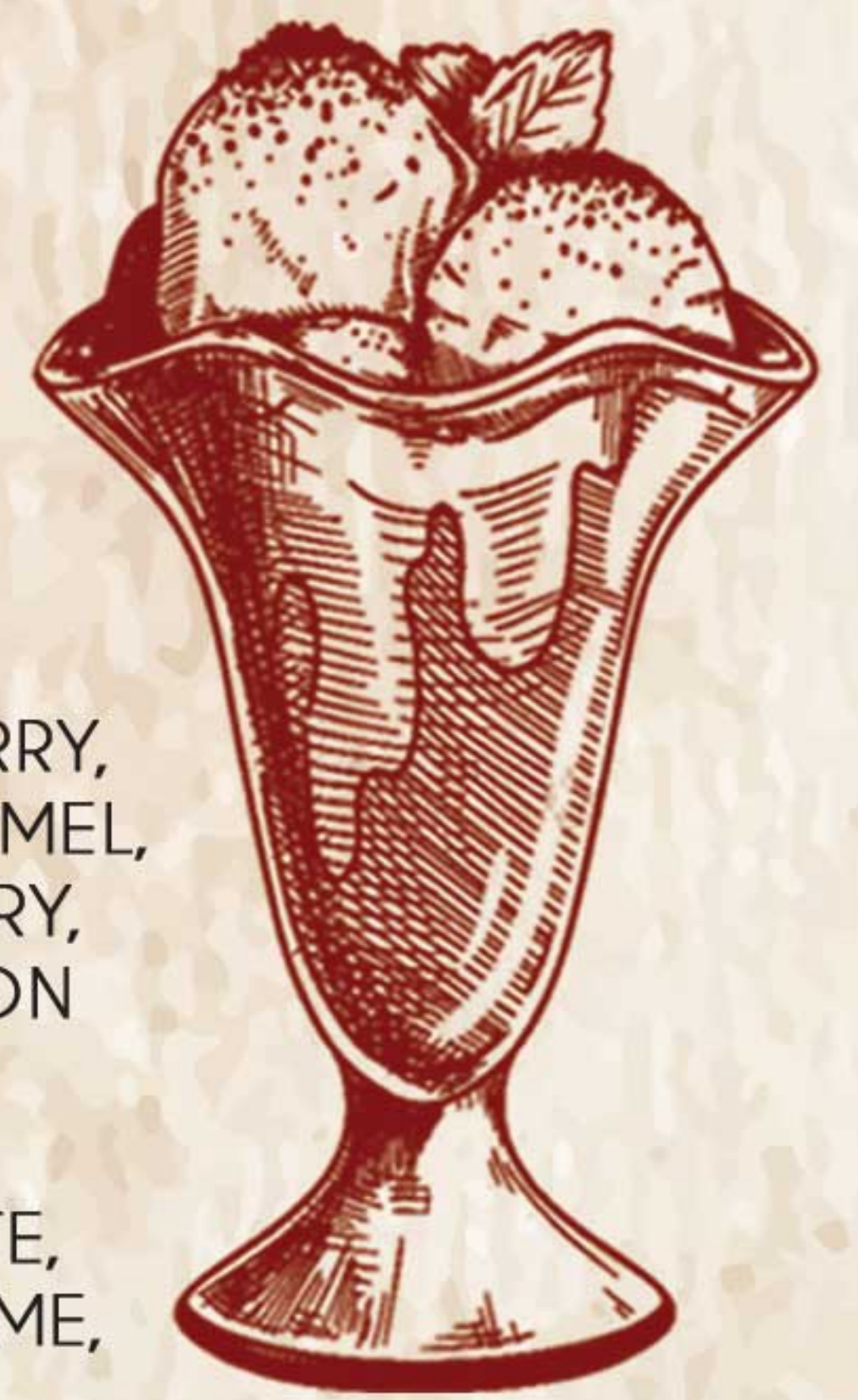


# ICE CREAMS

## Make your own Ice Cream

|               |      |
|---------------|------|
| 1 SCOOP       | 3.90 |
| 2 SCOOPS      | 5.90 |
| 3 SCOOPS      | 7.50 |
| coulis        | 1.50 |
| whipped cream | 1.50 |
| supp. Nutella | 2.00 |

VANILLA, STRAWBERRY,  
CHOCOLATE, CARAMEL,  
COFFEE, RASPBERRY,  
PINEAPPLE, PASSION  
FRUIT, PEACH,  
COCONUT,  
MINT-CHOCOLATE,  
BLACKCURRANT, LIME,  
RUM-RAISIN



## The Essentials 9.90

|                                                          |
|----------------------------------------------------------|
| <b>CARDINAL</b>                                          |
| Lemon, raspberry, blackcurrant,<br>red fruit coulis      |
| <b>DAME BLANCHE</b>                                      |
| 3 scoops of vanilla, hot chocolate                       |
| <b>LIÉGEOIS CARAMEL</b>                                  |
| 2 scoops of caramel, 1 vanilla,<br>salted butter caramel |
| <b>LIÉGEOIS CAFÉ</b>                                     |
| 2 scoops of coffee, 1 vanilla,<br>Arabica coffee         |
| <b>LIÉGEOIS CHOCOLAT</b>                                 |
| 3 scoops of chocolate, hot chocolate                     |



## The "Fruited" 10.90

|                                                                                |
|--------------------------------------------------------------------------------|
| <b>BANANA SPLIT</b>                                                            |
| vanilla, strawberry, chocolate,<br>banana fruit, hot chocolate                 |
| <b>POIRE BELLE</b>                                                             |
| <b>HÉLÈNE</b>                                                                  |
| 3 scoops of vanilla, pear fruit,<br>hot chocolate                              |
| <b>FRAISE MELBA</b>                                                            |
| 2 scoops of vanilla, 1 straw-<br>berry, strawberry fruit,<br>strawberry coulis |
| <b>PÊCHE MELBA</b>                                                             |
| 3 scoops of vanilla, peach<br>fruit, strawberry coulis                         |

## With Alcohol 11.90

|                                        |
|----------------------------------------|
| <b>COLONEL</b>                         |
| 2 lime scoops, 4cl vodka               |
| <b>ICE MINT</b>                        |
| 2 scoops of mint-chocolate, Get 27 4cl |
| <b>BANYULS LOVE</b>                    |
| 2 scoops of peach, marc de Banyuls 4cl |
| <b>PIÑA DEL RON</b>                    |
| pineapple, coconut, amber rum 4cl      |

# DIGESTIFS 9.00



Cognac  
Armagnac  
Poire William  
Marc de Banyuls

Calvados  
Manzana  
Get 27/31  
Limoncello

# MEZCAL y TEQUILAS

|                                                   |       |
|---------------------------------------------------|-------|
| Tequila Reposado<br>Corralejo                     | 12.00 |
| Tequila Reposado<br>Tres Sombreros                | 15.00 |
| Tequila Reposado<br>Casamigos<br>100% Agave Bleue | 15.00 |
| Mezcal Beneva<br>100% Agave                       | 12.00 |
| Mezcal Ojo de Tigre                               | 13.50 |



Azul Plata  
15.00  
Clase Azul  
Reposado  
20.00  
Azul Gold  
50.00





# RHUMERIE



## MARTINIQUE

|                |       |       |       |
|----------------|-------|-------|-------|
| ST JAMES AMBRÉ | ● ●   | ☐ ☐ ☐ | 8.00  |
| CLÉMENT BLANC  | ● ● ● | ☐ ☐ ☐ | 8.50  |
| CLÉMENT VIEUX  | ● ● ● | ☐ ☐ ☐ | 10.00 |
| HSE BLANC 55°  | ● ● ● | ☐ ☐ ☐ | 10.00 |
| HSE VIEUX 42°  | ● ● ● | ☐ ☐ ☐ | 10.00 |

## PHILIPPINES

|                 |       |       |       |
|-----------------|-------|-------|-------|
| DON PAPA 7 ANS  | ● ● ● | ☐ ☐ ☐ | 11.00 |
| DON PAPA BAROKO | ● ● ● | ☐ ☐ ☐ | 10.50 |

## CUBA

|                               |       |       |       |
|-------------------------------|-------|-------|-------|
| HAVANA SELECCION MAESTROS     | ● ● ● | ☐ ☐ ☐ | 15.00 |
| PACTO NAVIO                   | ● ● ● | ☐ ☐ ☐ | 12.00 |
| SANTIAGO DE CUBA ANEJO        | ● ● ● | ☐ ☐ ☐ | 10.00 |
| MATUSALEM 15 ans              | ● ● ● | ☐ ☐ ☐ | 12.00 |
| 7 VILLAS                      | ● ● ● | ☐ ☐ ☐ | 12.00 |
| INGENIO MANACAS ANEJO 8 ans   | ● ● ● | ☐ ☐ ☐ | 11.50 |
| LA PROGRESIVA DE VIGIA 13 ans | ● ● ● | ☐ ☐ ☐ | 13.50 |

## ÎLE MAURICE

|                      |       |       |       |
|----------------------|-------|-------|-------|
| AMELIA LABOURDONNAIS | ● ● ● | ☐ ☐ ☐ | 11.00 |
|----------------------|-------|-------|-------|

## COLOMBIE

|                 |       |       |       |
|-----------------|-------|-------|-------|
| DICTADOR 12 ans | ● ● ● | ☐ ☐ ☐ | 12.00 |
| DICTADOR 20 ans | ● ● ● | ☐ ☐ ☐ | 20.00 |

## GUATEMALA

|                       |       |       |       |
|-----------------------|-------|-------|-------|
| BOTRAN 15 ANS         | ● ● ● | ☐ ☐ ☐ | 12.00 |
| PLANTATION GRAN ANEJO | ● ● ● | ☐ ☐ ☐ | 10.00 |
| PLANTATION XO         | ● ● ● | ☐ ☐ ☐ | 15.00 |
| ZACAPA 23 ANS         | ● ● ● | ☐ ☐ ☐ | 15.00 |
| NUMERO 0 ANEJO 16 ANS | ● ● ● | ☐ ☐ ☐ | 14.00 |
| KONG SPICED 12 ANS    | ● ● ● | ☐ ☐ ☐ | 18.00 |
| GUATEMALA XO          | ● ● ● | ☐ ☐ ☐ | 16.00 |

## GUADELOUPE

|                 |       |       |       |
|-----------------|-------|-------|-------|
| DAMOISEAU VIEUX | ● ● ● | ☐ ☐ ☐ | 10.00 |
| PÈRE LABAT 59°  | ● ● ● | ☐ ☐ ☐ | 10.50 |
| HARMONY 52°     | ● ● ● | ☐ ☐ ☐ | 12.00 |

## BOLIVIE

|            |       |       |       |
|------------|-------|-------|-------|
| GRAN CHACO | ● ● ● | ☐ ☐ ☐ | 12.50 |
|------------|-------|-------|-------|

## NICARAGUA

|                     |       |       |       |
|---------------------|-------|-------|-------|
| FLOR DE CANA 18 ans | ● ● ● | ☐ ☐ ☐ | 20.00 |
|---------------------|-------|-------|-------|

## JAPON

|                      |       |       |       |
|----------------------|-------|-------|-------|
| RYOMA                | ● ● ● | ☐ ☐ ☐ | 12.00 |
| SATO NO AKENOBO GOLD | ● ● ● | ☐ ☐ ☐ | 12.00 |

## PARAGUAY

|                               |       |       |       |
|-------------------------------|-------|-------|-------|
| FORTIN GUARANI Extra Old Maté | ● ● ● | ☐ ☐ ☐ | 12.00 |
|-------------------------------|-------|-------|-------|

## RÉP. DOMINICAINE

|                         |       |       |       |
|-------------------------|-------|-------|-------|
| CONTRABANDO ANEJO 5 ans | ● ● ● | ☐ ☐ ☐ | 10.00 |
| PRESIDENTE 15 ans       | ● ● ● | ☐ ☐ ☐ | 12.50 |
| OPHTHIMUS 25 ans        | ● ● ● | ☐ ☐ ☐ | 18.00 |

## VÉNÉZUELA

|                                       |       |       |       |
|---------------------------------------|-------|-------|-------|
| DIPLOMATICO RESERVA 12 ans            | ● ● ● | ☐ ☐ ☐ | 11.00 |
| DIPLOMATICO MANTUANO 8 ans            | ● ● ● | ☐ ☐ ☐ | 10.00 |
| DIPLOMATICO PLANAS Filtré Charbon 47° | ● ● ● | ☐ ☐ ☐ | 12.00 |
| DIPLOMATICO FAMILIA Miel de Canne     | ● ● ● | ☐ ☐ ☐ | 12.50 |
| DIPLOMATICO AMBASSADOR Hors d'âge     | ● ● ● | ☐ ☐ ☐ | 18.00 |
| PAMPERO ANNIVERSARIO                  | ● ● ● | ☐ ☐ ☐ | 12.00 |
| KRAKEN                                | ● ● ● | ☐ ☐ ☐ | 10.00 |
| ANGOSTURA 1919                        | ● ● ● | ☐ ☐ ☐ | 11.00 |
| BOCATHEVA 10 ans                      | ● ● ● | ☐ ☐ ☐ | 15.00 |
| BOCATHEVA 15 ans                      | ● ● ● | ☐ ☐ ☐ | 20.00 |

## PANAMA

|                            |       |       |       |
|----------------------------|-------|-------|-------|
| GRANDERS 8 ans             | ● ● ● | ☐ ☐ ☐ | 12.00 |
| NATIVO OVERPROOF 54°       | ● ● ● | ☐ ☐ ☐ | 12.00 |
| HIDDEN LOOT                | ● ● ● | ☐ ☐ ☐ | 16.00 |
| BUMBU ORIGINAL             | ● ● ● | ☐ ☐ ☐ | 12.00 |
| BUMBU XO                   | ● ● ● | ☐ ☐ ☐ | 14.00 |
| SERUM GORGAS               | ● ● ● | ☐ ☐ ☐ | 14.00 |
| RON PIET 10 ans            | ● ● ● | ☐ ☐ ☐ | 11.00 |
| RHUM KONG EXTRA OLD 12 ans | ● ● ● | ☐ ☐ ☐ | 18.00 |

## LA RÉUNION

|          |       |       |      |
|----------|-------|-------|------|
| CHARETTE | ● ● ● | ☐ ☐ ☐ | 9.00 |
|----------|-------|-------|------|

## PORTO RICO

|                       |       |       |       |
|-----------------------|-------|-------|-------|
| CAPTAIN PRIVATE STOCK | ● ● ● | ☐ ☐ ☐ | 18.00 |
|-----------------------|-------|-------|-------|

## PÉROU

|                              |       |       |       |
|------------------------------|-------|-------|-------|
| MILIONARIO HORS D'ÂGE 15 ans | ● ● ● | ☐ ☐ ☐ | 12.50 |
|------------------------------|-------|-------|-------|

## JAMAÏQUE

|                                       |       |       |       |
|---------------------------------------|-------|-------|-------|
| XO MEZAN                              | ● ● ● | ☐ ☐ ☐ | 12.00 |
| CANEROCK                              | ● ● ● | ☐ ☐ ☐ | 12.00 |
| HIGHBALL EXPRESS Réserve Blend 12 ans | ● ● ● | ☐ ☐ ☐ | 12.00 |

## THAÏLANDE

|        |       |       |       |
|--------|-------|-------|-------|
| PHRAYA | ● ● ● | ☐ ☐ ☐ | 12.50 |
|--------|-------|-------|-------|

## BRÉSIL

|                |       |       |       |
|----------------|-------|-------|-------|
| GRAN CHACO BIO | ● ● ● | ☐ ☐ ☐ | 12.50 |
|----------------|-------|-------|-------|

## RESTE DU MONDE

|                              |       |       |       |
|------------------------------|-------|-------|-------|
| BELIZE XO                    | ● ● ● | ☐ ☐ ☐ | 12.50 |
| BOUCAN D'ENFER FUMÉ          | ● ● ● | ☐ ☐ ☐ | 13.50 |
| PYRAT XO RESERVE (St Martin) | ● ● ● | ☐ ☐ ☐ | 12.00 |
| MERSER & CO (Angleterre)     | ● ● ● | ☐ ☐ ☐ | 12.90 |



**RHUM  
ARRANGÉ**  
9.00

COMPLÉXITÉ :



PROFIL ARÔMATIQUE :







# VINOTHÈQUE



## Vins Rouges

RED WINES



|                                                                                                                                |       |             |
|--------------------------------------------------------------------------------------------------------------------------------|-------|-------------|
| <b>EXCELLENCE</b> DE SAINT-LAURENT<br>Gourmand, épicé et fruité<br>AOP Saint-Chinian<br><b>LANGUEDOC</b>                       | 15.90 | 19.90       |
| <b>PRÉMICES</b> DEPRADE JORDA<br>Frais, éclatant et soyeux<br>IGP Côtes Catalanes<br><b>ARGELES-SUR-MER</b>                    |       | 19.90       |
| <b>PLATJA</b> MAISON ALBERA<br>Fruité, soyeux et élégant<br>IGP Côtes Catalanes<br><b>ARGELES-SUR-MER</b>                      | 4.90  | 19.90       |
| <b>ARTEMIS</b> CHÂTEAU DES HOSPICES<br>Profond avec des épices douces<br>AOP Côtes du Roussillon<br><b>CANET-EN-ROUSSILLON</b> | 5.90  | 17.90 24.90 |
| <b>MAS CRISTINE</b> MAS CRISTINE<br>Fondant, fruité et séduisant<br>AOP Côtes du Roussillon<br><b>ARGELES-SUR-MER</b>          |       | 29.90       |
| <b>PIC SAINT LOUP</b> LAMBRUSQUES<br>Structuré et intense<br>AOP Pic Saint Loup<br><b>LANGUEDOC</b>                            |       | 32.90       |
| <b>LES SORCIÈRES</b> CLOS DES FÉES<br>Fin, équilibré et soyeux<br>AOP Côtes du Roussillon<br><b>RIVESALTES</b>                 |       | 36.90       |
| <b>QUINTESSENCE</b> DEPRADE JORDA<br>Élevage en fûts de chêne<br>AOP Côtes du Roussillon<br><b>ARGELES-SUR-MER</b>             |       | 32.90       |
| <b>CÔTES DU RHÔNE</b> M. CHAPOUTIER<br>Dense, soyeux et raffiné<br>AOP Côtes du Rhône<br><b>TAIN-L'HERMITAGE</b>               | 6.90  | 29.90       |
| <b>SERGE</b> MAS BECHA<br>Élevage en fûts de chêne, frais et patiné<br>AOP Côtes du Roussillon Villages<br><b>PONTEILLA</b>    |       | 34.90       |
| <b>COLLIOURE LES TINES</b> DOMAINE CARDONER<br>Boisé, épicé et harmonieux<br>AOP Collioure<br>Cosprons, <b>PORT- VENDRES</b>   |       | 42.90       |

## Vins Blancs

WHITE WINES



|                                                                                                                                           |       |             |
|-------------------------------------------------------------------------------------------------------------------------------------------|-------|-------------|
| <b>EXCELLENCE</b> DE SAINT-LAURENT<br>Aromatique et complexe<br>AOP Saint-Chinian<br><b>LANGUEDOC</b>                                     | 15.90 | 19.90       |
| <b>PRÉMICES</b> DEPRADE JORDA<br>Floral et expressif<br>IGP Côtes Catalanes<br><b>ARGELES-SUR-MER</b>                                     |       | 19.90       |
| <b>PLATJA</b> MAISON ALBERA<br>Rond et séduisant<br>IGP Côtes Catalanes<br><b>ARGELES-SUR-MER</b>                                         | 4.90  | 19.90       |
| <b>TERRIBLE</b> MAISON ALBERA<br>Aromatique et parfaitement équilibré<br>IGP Côtes Catalanes<br><b>Vignes d'Altitude, ARGELES-SUR-MER</b> |       | 22.90       |
| <b>MAÏA</b> CHÂTEAU DES HOSPICES<br>Floral et aromatique<br>AOP Côtes du Roussillon<br><b>CANET-EN-ROUSSILLON</b>                         | 5.90  | 17.90 24.90 |
| <b>HIRONDELLES</b> BLANC MOELLEUX<br>Douceur et richesse<br>IGP Côtes Gascogne<br><b>SUD-OUEST</b>                                        | 6.90  | 24.90       |
| <b>MAS CRISTINE</b> MAS CRISTINE<br>Ample et octueux<br>AOP Côtes du Roussillon<br><b>ARGELES-SUR-MER</b>                                 |       | 29.90       |
| <b>CHABLIS</b> JEAN-LOUIS BROCARD<br>Rondeur et minéralité<br>AOP Chablis, 100% Chardonnay<br><b>BOURGOGNE</b>                            |       | 37.90       |
| <b>SAUVIGNON PETIOT</b> VINCENT RICARD<br>Élevage en partie en fûts de chêne<br>AOP Tourraine<br><b>THÉSÉE</b>                            |       | 32.90       |
| <b>OH MY GRENACHE</b> MAS BECHA<br>Séduisant, rond et riche<br>AOP Côtes du Roussillon Villages<br><b>PONTEILLA</b>                       | -     | 31.90       |
| <b>COLLIOURE LES TINES</b> DOMAINE CARDONER<br>Floral et minéral<br>AOP Collioure<br>Cosprons, <b>PORT- VENDRES</b>                       |       | 42.90       |



## WINES OF THE HOUSE

DOMAINE DEPRADE JORDA

ROUGE, ROSÉ, BLANC

Glass 4.00

1/4 Litre 7.50

1/2 Litre 13.50

SAVEURS DU MONDE





# VINOTHÈQUE



## Vins Rosés ROSÉ WINES



**EXCELLENCE** DE SAINT-LAURENT  
Séduisant et fruité  
AOP Saint-Chinian  
**LANGUEDOC**

15.90 19.90

**PRÉMICES** DEPRADE JORDA  
Subtil et délicat  
IGP Côtes Catalanes  
**ARGELÈS-SUR-MER**

19.90

**PLATJA** MAISON ALBERA  
Soyeux, élégant et léger  
IGP Côtes Catalanes  
**ARGELÈS-SUR-MER**

4.90 19.90

**TERRIBLE** MAISON ALBERA  
Frais, gourmand et séduisant  
IGP Côtes Catalanes  
**Vignes d'Altitude, ARGELÈS-SUR-MER**

22.90

**GAÏA** CHÂTEAU DES HOSPICES  
Générosité et fraîcheur  
AOP Côtes du Roussillon  
**CANET-EN-ROUSSILLON**

17.90 24.90

**LES SARDINES** DOMAINE LAFAGE  
Bel équilibre  
IGP Côtes Catalanes  
**CANET-EN-ROUSSILLON**

5.90 24.90

**LE HARAS** DOMAINE DE COUSSAN  
Douceur et légèreté  
IGP Côtes Gascogne  
**SUD-OUEST**

6.90 26.90

**ROSÉ DES CIMES** MAISON ALBERA  
Cristallin, tendre et minéral  
AOP Côtes du Roussillon  
**Vignes d'Altitude, ARGELÈS-SUR-MER**

27.90

**MAS CRISTINE** MAS CRISTINE  
Intense et gourmand  
AOP Côtes du Roussillon  
**ARGELÈS-SUR-MER**

29.90

**MINUTY** CHÂTEAU MINUTY  
Délicat et gourmand  
AOP Côtes de Provence  
**PROVENCE**

34.90

*Big Bottles...  
...for Great Thirsts !*

**MINUTY**  
CHÂTEAU MINUTY  
Délicat et gourmand  
AOP Côtes de Provence  
**PROVENCE**

MAGNUM 150cl

68.90

JÉROBOAM 300cl

136.90

**NOVA ONA**  
CHÂTEAU DES HOSPICES  
Aromatique, gourmand  
et fruité  
IGP Côtes Catalanes  
**CANET-EN-ROUSSILLON**

MAGNUM 150cl

37.90

## Champagnes

**LA RÉSERVE**  
MAISON PALMER  
Aromas of citrus, pear, and apricot,  
with subtle notes of hazelnut and  
pastries. It seduces with its freshness :  
a model of balance and elegance.  
Chardonnay, Pinot Noir, Pinot Meunier

THE GLASS 10.00

BOTTLE 75cl 70.00

MAGNUM 150cl 150.00

JÉROBOAM 300cl 350.00

MATHUSALEM 600cl 750.00



**ROSÉ SOLERA**  
MAISON PALMER  
Intense nose, lively aromas of wild strawberry,  
lively and light notes of redcurrant, blackcurrant  
on a delicately spicy base (vanilla, cinnamon).  
Chardonnay, Pinot Noir, Pinot Meunier  
BOTTLE 75cl 79.00

**BLANC DE BLANCS**  
MAISON PALMER  
This crystalline champagne unfolds subtle aromas of  
citrus, white flowers, and almond.  
The palate, fresh and silky, stretches with finesse  
over mineral notes.  
Chardonnay 100%  
BOTTLE 75cl 90.00

**"R"**  
RUINART  
This champagne with its enveloping texture presents  
a blend with a lovely aromatic complexity,  
between toasted notes and fresh fruitiness.  
Chardonnay, Pinot Noir, Pinot Meunier  
BOTTLE 75cl 100.00

**BLANC DE BLANCS**  
RUINART  
Made exclusively from Chardonnay, the House's  
signature grape variety, the Ruinart Blanc de  
Blancs cuvée is a delicate wine between freshness  
and roundness, and offers a fruity taste experience  
with citrus notes.  
Chardonnay 100%  
BOTTLE 75cl 180.00

**DOM PERIGNON**  
Intense notes of cocoa and roasted coffee are  
balanced by delicate floral aromas of linden,  
jasmine, and peony. Enhanced with a bouquet of  
spices such as anise and cardamom, it offers  
a fruity and vegetal freshness, with subtle  
hints of orange and green papaya.  
Chardonnay 100%  
BOTTLE 75cl 300.00



# MENU BAMBINO

up to 12 years

12.90

## MAIN COURSE *of your choice*

PIZZA MARGHARITA or  
PIZZA HAM & CHEESE

HAMBURGER DEL NIÑO  
+ FRENCH FRIES

FULL FILET NUGGETS  
+ FRENCH FRIES

FRESH STEAK, BUTCHER STYLE  
+ FRENCH FRIES

ARTISANAL CATALAN SAUSAGE  
+ FRENCH FRIES

FULL FILLET BREADED FISH  
+ FRENCH FRIES

## DRINK

*of your choice*

COCKTAIL DEL NIÑO

FRUIT JUICE

SYRUP or SODA

## DESSERT

*of your choice*

1 SCOOP OF ICE

1 COMPOTE

SOFT WHITE CHEESE

+ a  
surprise



# MENU PURA VIDA

a Starter, a Main course  
and a Dessert

29.90

## STARTERS

HOME-MADE TERRINE  
(Maison Guasch)  
AND PICKLES

WARM GOAT'S CHEESE SALAD  
AND BACON

IBERIAN 'BELLOTA' PALETA  
(Maison Pata Negra)  
AND TOMATO BREAD

PRAWNS AND SQUID  
IN PARSLEY SAUCE

MOZZARELLA « BURRATA »  
HEIRLOOM TOMATOES AND BASIL

## FISH SOUP

GRATED GRUYÈRE, ROUILLE AND CROUTONS

## MAIN COURSE

FILLET OF POLLACK  
VIERGE SAUCE

RETURN FROM FISHING

SEA BREAM, SQUID, PRAWNS, MUSSELS

GRILLED SQUID

IN PARSLEY SAUCE

SIRLOIN STEAK 180G  
SAUCE OF YOUR CHOICE

PIZZA OF YOUR CHOICE  
"A LA CARTE"

SAUSAGE ROUGAIL  
CATALAN STYLE

## DESSERTS

CATALAN CREAM

TWO SCOOPS OF ICE CREAM  
& CHANTILLY

TIRAMISU SPECULOOS  
SALTED BUTTER CARAMEL

CARIBBEAN PANACOTTA  
PINEAPPLE AND PASSION FRUIT

STRAWBERRY "DOUCEUR"  
YOGHURT & SPECULOOS

CHOCOLATE FONDANT

FLOATING ISLAND



# MENU BUENA VISTA

a Starter, a Main course  
and a Dessert

37.90

## STARTERS

BEEF TATAKI ANGUS  
CRYING TIGER STYLE

BEEF CARPACCIO  
PARMESAN SHAVINGS

MOZZARELLA « BURRATA »  
HEIRLOOM TOMATOES AND BASIL

SALMON TARTAR  
LIME AND ARUGULA SALAD

GUACAMOLE, MARINATED PRAWNS WITH LIME  
MANGO CHUTNEY AND TORTILLAS

ROAST CAMEMBERT WITH THYME  
HONEY, WALNUTS, BACON  
AND CRYSTAL BREAD ROLLS

## MAIN COURSE

SLICED DUCK BREAST  
MANGO SAUCE

FILLET OF SEA BREAM  
BANYULS SAUCE

RIB STEAK  
OF "LA CANNE" 200G  
FLEUR DE SEL

WILD ARGENTINE  
PRAWNS  
FLAMBÉED IN RUM

BEEF SAUTÉ  
PERUVIAN STYLE

ROASTED SCALLOPS  
BANYULS SAUCE

## DESSERTS

DESSERT OF YOUR CHOICE  
ON OUR MENU

EXCEPT :  
GOURMET COFFEE  
+3€  
GOURMET RUM  
+5€

*Looking for  
additional  
side dishes ?*

SIDE DISHES

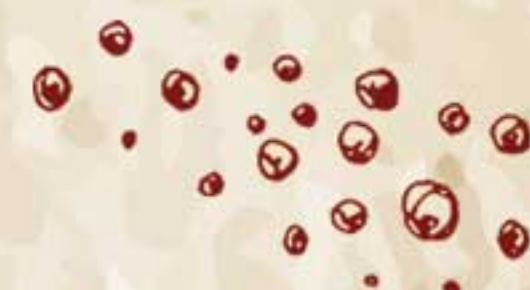
4.00

FRENCH FRIES

VEGETABLES

SALAD

LITTLE POTATOES  
"GRENAILLE"



SAVEURS DU MONDE