



Spring / summer 2016

DRINKS



Cocktails

Sweet Pepper

Strawberry purée, grapefruit syrup, a dash of black pepper, 1664 lager

Yellow Peach

Pineapple juice, peach syrup, 1664 lager

Brasilia

Passion fruit purée, curaçao syrup, 1664 lager

BEER COCKTAILS

"Sweet fruit blended with refreshing beer."



25 cl
€5,40

FRESH & COOL

Mojito

Havana Club three-year-old rum, lime, fresh mint, Perrier

Strawberry Mojito

The classic mojito flavoured with strawberry pulpe

Passion fruit Mojito

The classic mojito flavoured with passionfruit pulp

Piña Colada

Havana Club three-year-old rum, pineapple, coconut, lime

VIRGIN (NON-ALCOHOLIC) COCKTAILS

Virgin Mojito

A non-alcoholic mojito

Pink limonade

Strawberry, lime, fizzy lemonade

Virgin Colada

Pineapple, coconut, lime

20 cl
€6,20



16 cl
€5,20

€5,20

"TRENDY" COCKTAILS

Spritz by Poivre Rouge

White peach syrup, Apérol, white wine, Perrier 20 cl

Gin Tonic

Lemon juice, Seagram's Gin, tonic 16 cl

The classics

Blackcurrant kir

White wine, blackcurrant liqueur 12 cl

€3,40

Kir Breton

Cider, blackcurrant liqueur 12 cl

€3,40

Kir Royal

Champagne, blackcurrant liqueur 12 cl

€7,20

Américano

Martini bianco & rosso, Campari 10 cl

€5,80

Bubbles



BEERS

	25 cl	33 cl	50 cl
Draught lager	€3,70	€4,60	€5,90
Picon lager	€3,90	€4,95	€6,50
GRIMBERGEN Lager Abbey production	€4,10	€5,20	€6,90
GRIMBERGEN of the day Choose from: red, white or of the season (specify today's Grimbergen)	€4,10	€5,20	€6,90
CHAMPAGNE & CIDER			
Dry champagne AOP "Louis Constant"	12 cl €6,90	25 cl /	75 cl €29,00
Dry or sweet cider	/	€2,90	€6,75

Classical platter
€8,90



Aperitifs

Suze, Porto, Martini	4 cl	€3,40
Pastis 51	2 cl	€3,40
Ricard	2 cl	€3,70
Muscat	8 cl	€4,50
Glass of Côtes de Gascogne IGP ⁽¹⁾ "XVIII Saint-Luc" (sweet white wine)	12,5 cl	€4,90
Three-year-old Havana Club rum	4 cl	€4,80
Havana Club (amber) Anejo Especial rum	4 cl	€5,20
Wyborowa Vodka	4 cl	€4,80
Seagram's gin	4 cl	€4,80

WHISKIES

Ballantine's	4 cl	€4,80
Jack Daniel's	4 cl	€6,00
Aberlour (10-year-old)	4 cl	€7,60

After-dinner drinks

Armagnac / Marie Brizard / Calvados / Baileys Cognac / Brandy / Get 27	4 cl	€3,40
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Sodas & juices



	33 cl	€3,30
	33 cl	€3,30
	33 cl	€3,30
	25 cl	€3,30
	20 cl	€3,30
	25 cl	€3,30
	25 cl	€3,30
	20 cl	€3,30
	33 cl	€3,30
	25 cl	€2,30
	27,5 cl	€3,30



Tapas platter
€8,90

Water

STILL WATER



75 cl €2,90
Take it with you!

SPARKLING WATER



75 cl €3,50
Take it with you!

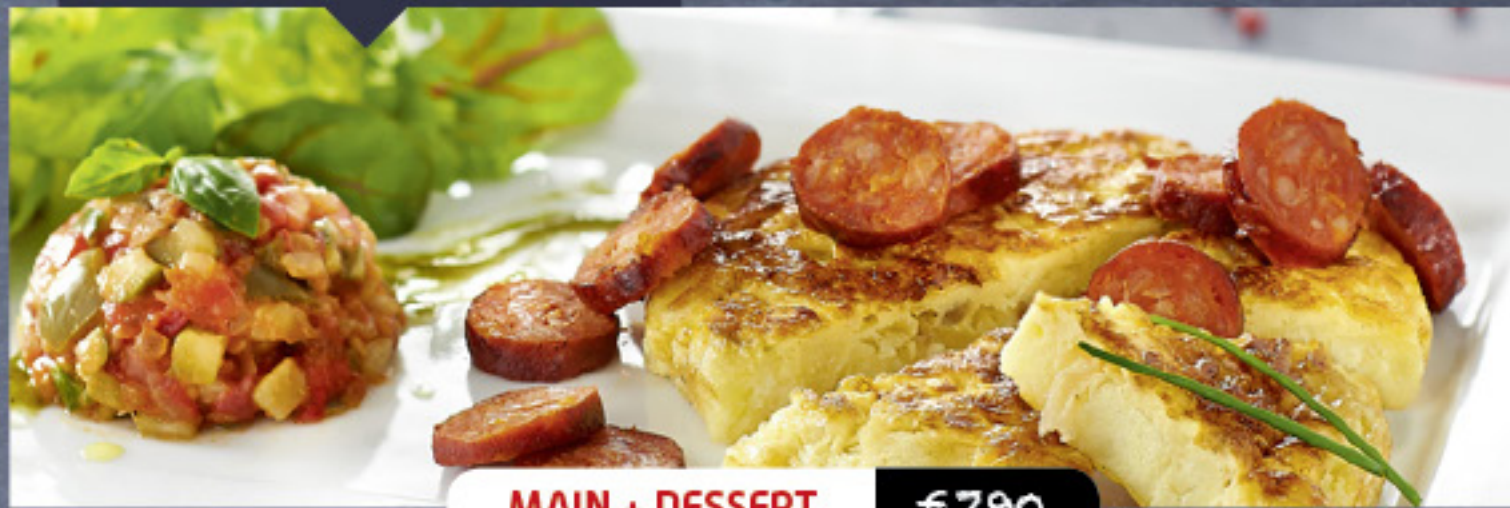


50 cl €3,50
100 cl €4,50

(1) IGP: Indication Géographique protégée (Protected geographical indication)

Prices are net and include VAT - Service included.


Quick Bite



MAIN + DESSERT €7,90

Every lunchtime, Monday-Friday, except on holidays

Choice of MAIN DISH

- 150 g butcher-style beef burger  Grilled ham
- Spanish omelette (with grilled chorizo and chopped salad)
- Country-style salad (lettuce, tomatoes, comté, cured ham, croûtons, egg)

Choice of DESSERTS

- Fromage fraîs (with your choice of sugar, honey or red fruit coulis)
- Crepe with sugar or whipped cream
- Exotic sundae (diced pineapple, coconut ice cream, passionfruit/peach sorbet) or coffee

OUR MENUS

Indulgence Set Menu




STARTER + MAIN or MAIN + DESSERT €15,00
STARTER + MAIN + DESSERT €18,40

Choice of STARTER

- Salad bar
- Caesar salad
- Cured ham platter

Choice of MAIN

- Butcher's steak 180g 
- Bleu Burger 
- Half duck breast
- Pure pork tied andouillette (chittering - orra) sausage
- Casserole by Poivre Rouge - Turf or Surf

Choice of DESSERT

- Choice of cheese: Camembert or Saint-Marcellin IGP⁽¹⁾
- House revisited lemon tart
- Chocolate mousse
- Bourbon vanilla crème brûlée
- Passion fruit / Pineapple panna cotta
- 3 scoops of ice cream
- Fruit salad

OR

give in and have another dessert for just €1 more (except for dessert coffee platter).

+€2 Choice of DRINKS

- Coca-cola 33cl (Life, Zero, Diet or Regular), Orangina 25cl, 1664 draught lager 25cl, Atx les Bains-Sainte Marguerite 75 cl, Wine carafe 25cl (VIN de Pays du Gard)

Bistro Fixed Menu



MAIN + DESSERT €9,90
STARTER + MAIN + DESSERT €14,90

Choice of STARTER

- Salad bar or Warm goat's cheese toasts or Roast chicken rillettes

Choice of MAIN COURSE

- Grilled beef 160g
- Grilled chicken breast
- Fillet of whiting, white butter
- Bruschetta (diced vegetables, basil coulis, cured ham, lettuce, Grana Padano shavings)
- Today's special (except weekends)

Choice of DESSERT

- Choice of cheese: Camembert or Saint-Marcellin IGP⁽¹⁾
- Fromage fraîs (with your choice of sugar, honey or red fruit coulis)
- Chocolate mousse
- Sundae (mascarpone ice cream, caramel ice cream, crispy topping)
- Dessert of the day (except weekends)

Poivrinjo
Menu


MAIN + DESSERT + DRINK €5,95

For children 10 and under

Choice of main

- Hamburger or Chicken nuggets or Fish & chips*

Choice of dessert

- Apple sauce or crêpe (sugar, whipped cream) or M&M's Ice cream cone 

Choice of drink

- Coca-Cola.....25 cl
- Caprisun.....20 cl
- Lemonade.....25 cl
- Diabolo (syrup and lemonade).....25 cl
- Fruit cordial.....25 cl
- Mineral water.....33 cl

A surprise is waiting for you!

* Cod filler



REFRESHMENTS

Platters to share

Enjoy a platter among friends!

€8,90

Classic platter

Assorted cold meats and cheeses (salami, roast chicken rilletes, cured ham, capocollo, comté, goat's cheese, toasted bread)

or

Tapas platter


Assorted snacks (chorizo, spanish omelette, pepper rings, Potvre Rouge sauce, tapenade & toasted bread)

Starters

- Caesar salad
- Warm goat's cheese toasts
- Country-style salad

€4,90

And even...

- Lightly cooked whole duck foie gras (IGP⁽¹⁾ Southwest)  served with black cherry jam

€8,90



Salad bar

As a starter
To accompany
a main à la carte or
a "Quick Bite"
set menu
€6,50

As a main
€10,50



ALL-YOU-CAN-EAT



Caesar salad

Shredded roast chicken, croutons, fried onions, Grana Padano shavings, Caesar dressing, tomatoes, lettuce

€10,90

Burratina mozzarella platter

Burratina mozzarella, tomatoes, cured ham, capocollo, basil coulis, lettuce

€12,90



Burratina is a creamy fresh cheese prepared with shredded mozzarella and cream.

Large platters




Warm goat's cheese toast

Toast topped with warm goat's cheese, diced vegetables, lettuce

€8,90

Southwest platter

Lightly cooked whole duck foie gras (IGP⁽¹⁾ Southwest) , cured ham, duck strips marinated in Espelette pepper, tomatoes, lettuce (served with French fries or baked potato)

€15,90

ALL the flavours of the Southwest of France on one platter!



SIDE DISHES

French fries, baked potato, basmati rice, piperade pan-fry with Espelette hot pepper, green beans, green salad, tagliatelle

Side dish on its own €2



Produced in France

IGP: Indication Géographique Protégée (Protected geographical indication)

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POIVRE ROUGE QUALITY MEANS:

- Traceability assured
- A rigorous farm selection process
- Tender, flavourful meat
- Carefully selected cuts prepared by our professional butchers

Choose your cooking level



Very rare
Lightly seared



Rare
Seared, red in the middle



Medium
Pink in the middle, juicy on the exterior



Well done
Cooked through



*Connoisseur's corner...
Gourmet discovery*



Rib of beef
400 g
€19,90

*Did you know...?
This sought-after cut is taken from between the 5th and 11th rib.*



Simmental breed thick-sliced rumpsteak 200 g
€13,90

A meat from cattle raised on the mountain pastures, featuring a refined structure, lovely fat streaks and a mild taste with a great deal of character.



Sirloin strip aged 21 days 300 g
€19,90 *(Depending on the catch)*

Like a good wine, a steak requires several weeks of ageing to bring out its exceptional tenderness and delicate flavour.



Chateaubriand beef fillet steak 200 g
€17,90

This subtle, tender cut of beef owes its name to the famous French author Chateaubriand.

Melt with delight for our cheese!

Enjoy your cut of beef with a delicious slice of melted cheese!



Rib steak 300 g
€15,90



Choose from +€3

Butcher's cut 180 g
€11,90



Beef flank steak 220 g
€13,90

Top of sirloin steak 180 g
€12,90



Enjoy all-you-can-eat of our side dishes and sauces

Our wine-and-food pair suggestions

Wines by the glass

- 12,5 cl
- Saint-Emilion AOP(1) "Lucius" €5,90
- Saint-Nicolas-de-Bourgueil AOP(1) "Les Javeaux" €3,90

SAUCES

Peppercorn, Roquefort, Shallot, Béarnaise, Chilled chive cream.

SIDE DISHES

French fries, baked potato, basmati rice, piperade pan-fry with Espelette hot pepper, green beans, green salad, tagliatelle.

Raw and Fresh

Beef carpaccio
(Sauce vierge, Grana Padano shavings, rocket salad)
€10,90



Beef tartare
180 g

Strictly for raw meat lovers, prepared the way you like it

€12,90



Produce of French origin

(1) AOP: Appellation d'origine protégée (Protected designation of origin)
(2) IGP: Indication Géographique protégée (Protected geographical indication)

Weights shown are prior to cooking and can vary more or less by 10%

Prices are net and include VAT - Service included

EXCESSIVE CONSUMPTION OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. CONSUME IN MODERATION.

FROM THE GRILL



Lamb chops (4 pieces)
€13,90



The delicious tenderness of duck!

Duck breast fillet
Whole 350g €17,90
Half 175g €12,90



Barbecue pork ribs
€13,90



Pure pork tied andouillette (chitterling - offal) sausage
€11,90

Mixed Grill
(rack of pork ribs, two lamb chops, butcher's cut of meat 90g)
€15,90



Our wine and food pair suggestions

Wines by the glass

12,5 cl

Bordeaux AOP⁽¹⁾
"Arédius"
€3,90

Saint-Nicolas-de-Bourgueil AOP⁽¹⁾
"Les Javeaux"
€3,90

Enjoy all-you-can-eat of our side dishes and sauces


SIDE DISHES

French fries, baked potato, basmati rice, piperade pan-fry with Espelette hot pepper, green beans, green salad, tagliatelle.

SAUCES

Peppercorn, Roquefort, Shallot, Béarnaise, Chilled chive cream.


BURGERS

French Burger  €9,90

Butcher-style beefburger (150g) in a bun with a cheddar cheese slice, burger sauce, salad, tomatoes and onions.


Goat's Cheese Burger  €10,90

Butcher-style beefburger (150g), in a Brioche bun, with goat's cheese, basil coulis, lettuce, tomatoes and onions.

Blue Burger  €11,90

Butcher style beefburger (150g) in a burger bun, with Gorgonzola AOP⁽¹⁾, capocollo, lettuce, onions and tomatoes.


Poivre Rouge Burger  €10,90

Butcher-style beefburger (150g) in a Brioche bun with comté, "Poivre Rouge" sauce, lettuce, tomatoes and onions. 

Carefully prepared for spicy sauce lovers, our "Poivre Rouge" sauce features a tasty blend of red pepper, tomato, onions, herbs, spices, mustard seeds and more.



Twice the delight for just €3 more!
All our burgers are available with a double-burger!

 Produce of French origin

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BISTRO CORNER

"Casseroles by Poivre Rouge"

Turf casserole

Sliced chicken, new potatoes, chorizo, and thyme jus

or

Surf casserole

Tuna steak and ratatouille-style vegetables

€12,90



Our wine-and-food pair suggestions


Wines by the glass

12,5 cl

Brouilly AOP⁽¹⁾
"Chapelle de Venenge"
€4,90

Côtes de Provence AOP⁽¹⁾
"Valadas"
€3,90



Butcher-style beefburger 150 g  €7,90

Today's special

(monday to friday, except holidays) €8,90

Consult the slate !



Tagliatelles with Gorgonzola AOP⁽¹⁾ and cured ham

€10,90

CHEESE FONDUE

Melted cheese...
What could be tastier!

Camembert fondue

Camembert, cooked ham, cured ham, salami, tomato, lettuce, baked potato

or

Saint-Marcellin IGP⁽²⁾ fondue

Saint-Marcellin, cooked ham, cured ham, salami, tomato, lettuce, baked potato

€13,90



FISH CORNER



Fish and chips*

An English classic, crispy as can be!

€9,90



Baked fillet of sea bass, cured ham chiffonnade
Beurre blanc sauce

€12,90



Salmon steak with basil coulis

€10,90

*Cod fillet

Enjoy all-you-can-eat of our side dishes and sauces

SIDE DISHES

French fries, baked potato, basmati rice, piperade pan-fry with Espelette hot pepper, green beans, green salad, tagliatelle

SAUCES

Peppercorn, Roquefort, Shallot, Béarnaise, Chilled chive cream

Our wine-and-food pair suggestions


Wines by the glass 12,5 cl



Vin de Pays d'Oc "Albrières" - Viognier
€3,90



Muscadet Sèvre et Maine sur Lie AOP⁽¹⁾ "Les Donelières"
€3,60

 meat of French origin

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DESSERTS

Seasonal Treats



€5,90

New take on lemon tart

new take
on the great
classic



€3,90

Panna cotta with passion fruit
pulp and diced pineapple



€5,90

Fine apricot tart and
mascarpone ice cream



€3,90

Fruit salad
Recipe according to the season

The Great Classics

- Choice of cheese :
Camembert or Saint-Marcellin (IGP⁽²⁾)
or Gorgonzola (AOP⁽¹⁾) € 3,90
- Choice of fromage frais : (sugar,
honey, red fruit coulis, caramel sauce) € 2,90
- Iced nougat with cherries
and red fruit coulis € 5,90
- Chocolate mousse € 3,90
- Bourbon vanilla crème brûlée € 4,90
- Gluten-free chocolate lava cake
with a scoop of vanilla ice cream € 5,90



Frozen Treats

- Ice cream
2 scoops € 2,90
3 scoops € 3,90

Sorbet flavours

Lime, strawberry, passion fruit with peach pieces,
blackcurrant

Ice cream flavours

The classics: vanilla, chocolate, coffee, rum & raisin,
pistachio, salted-butter caramel, mascarpone, coconut
The gourmets:
Panna Toffee, Chocolate Cookie, Red fruit cheesecake



Crunchy ice cream treats

€5,90
choose from

- Craky Toffee
1 scoop vanilla, 2 scoops panna toffee, cookie
crunch, caramel sauce
- OREO® biscuit crisp
1 scoop vanilla, 2 scoops chocolate cookie, OREO®
topping, chocolate sauce
- Crispy Frutti
1 scoop strawberry, 2 scoops red fruit cheesecake,
crispy red fruit topping, red fruit coulis

Frozen Classics €5,90

- Liégeois sundaes
(choice of chocolate or coffee)
- White Lady
- Banana split
- "Le Maxichou" chocolate profiterole
- Colonel sundae



Gourmet Coffees

- Gourmet coffee or tea :
Espresso served with mini-desserts (Mini revisited lemon
tart, mascarpone ice cream, mini chocolate lava cake)




€4,90

- Affogato Al Caffé :
Vanilla ice cream, espresso to be poured
over the top, whipped cream
- Dessert coffee platter :
1 espresso + 1 choice of mini dessert
(mini passion fruit panna cotta or mini
chocolate lava cake)

€2,90

Hot Drinks

- Folliet coffee and decaffeinated coffee. € 1,50
- Tea or Lipton Pyramid herbal tea  € 2,10
- Hot chocolate, tall coffee with cream,
espresso with cream € 2,90
- "HOT COFFEE"
• Irish coffee € 5,90
Warmed whisky (4cl), hot coffee,
cane sugar syrup, whipped cream
Or replace the whisky with your choice of alcohol:
Cognac, Calvados, Rum, Armagnac (4cl)

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To enjoy a number
of advantages,
request your customer
loyalty card*

*In participating restaurants



The team at your **Poivre Rouge** restaurant is committed to:

- selecting the best products at the best prices,
 - guaranteeing the origin of every product,
- promoting seasonal products with two menus per year,
- providing a selection of all-you-can-eat fresh salads and starters,
 - serving you as quickly as possible

...And always with a smile!



WIN LOTS OF GIFTS!

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download our app



<http://tm.c/prouge>

Discover all our restaurants and the latest news on:

www.poivre-rouge.com

The list of ingredients in our dishes which are potential allergens is available
at the restaurant reception. Feel free to ask your host or hostess for it!



**poivre
rouge**
RESTAURANT
& GRILL