THE MENU.

Bienvenue à votre table

SUMMER 2020.
**DRINKS**

What would you like?

---

**APÉRITIFS**

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kir Breton 12 cl</td>
<td>€3.50</td>
</tr>
<tr>
<td>Cider, blackcurrant liqueur</td>
<td></td>
</tr>
<tr>
<td>Blackcurrant kir 12 cl</td>
<td>€3.50</td>
</tr>
<tr>
<td>White wine, blackcurrant liqueur</td>
<td></td>
</tr>
<tr>
<td>Muscat 8 cl</td>
<td>€4.80</td>
</tr>
<tr>
<td>Rum Havana Club (amber) Añejo Especial 4 cl</td>
<td>€5.30</td>
</tr>
<tr>
<td>Rum Three-year old Havana Club rum 4 cl</td>
<td>€4.80</td>
</tr>
<tr>
<td>Vodka wyborowa 4 cl</td>
<td>€4.90</td>
</tr>
<tr>
<td>Gin &amp; Tonic 20 cl</td>
<td>€6.30</td>
</tr>
<tr>
<td>Gin, Schweppes Indian Tonic</td>
<td></td>
</tr>
<tr>
<td>Americano 10 cl</td>
<td>€6.80</td>
</tr>
<tr>
<td>Martini bianco &amp; rosso, Campani</td>
<td></td>
</tr>
<tr>
<td>Suze, Porto, Martini 4 cl</td>
<td>€3.80</td>
</tr>
<tr>
<td>Pastis 51 2 cl</td>
<td>€3.80</td>
</tr>
<tr>
<td>Ricard 2 cl</td>
<td>€3.80</td>
</tr>
</tbody>
</table>

---

**WHISKY**

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aberlour 10-year-old 4 cl</td>
<td>€7.80</td>
</tr>
<tr>
<td>Ballantine's 4 cl</td>
<td>€4.80</td>
</tr>
<tr>
<td>Jack Daniel's 4 cl</td>
<td>€6.30</td>
</tr>
</tbody>
</table>

Create your own Long Drink **€2 extra** by adding a soft drink: Coca-Cola, orange juice, Perrier, lemonade

---

**CHAMPAGNE**

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dry Champagne PDO[2] -Louis Constant’</td>
<td></td>
</tr>
<tr>
<td>12 cl glass</td>
<td>€6.80</td>
</tr>
<tr>
<td>75 cl bottle</td>
<td>€35.00</td>
</tr>
</tbody>
</table>

---

**CIDER**

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cider “Loic Raison” 25 cl</td>
<td>€3.50</td>
</tr>
<tr>
<td>75 cl bottle</td>
<td>€7.00</td>
</tr>
</tbody>
</table>

---

**COCKTAILS** 16 cl

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Virgin Mojito</td>
<td>Rum-flavoured syrup, lime, fresh mint, Perrier</td>
</tr>
<tr>
<td>Virgin Mojito by Poivre Rouge</td>
<td>Virgin Mojito flavoured with raspberry, spicy mango syrup*</td>
</tr>
<tr>
<td>Virgin Colada</td>
<td>Rum-flavoured syrup, pineapple juice, coconut purée, cream</td>
</tr>
<tr>
<td>Fresh Virgin</td>
<td>Rum-flavoured syrup, white peach syrup, pineapple juice, orange juice, grenade</td>
</tr>
</tbody>
</table>

---

**BEERS** 25 cl, 33 cl, 50 cl

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Draught beer 1661</td>
<td>€3.70</td>
</tr>
<tr>
<td>GRIMBERGEN blondé</td>
<td>€4.10</td>
</tr>
<tr>
<td>Abbaye beer or today’s beer, choose from: red, white or seasonal (check what’s currently on tap)</td>
<td>€5.30</td>
</tr>
</tbody>
</table>

---

**WATER**

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Still water</td>
<td></td>
</tr>
<tr>
<td>Virgin Mojito by Poivre Rouge</td>
<td></td>
</tr>
</tbody>
</table>

---

**SODAS & JUICES**

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coca</td>
<td>€3.50</td>
</tr>
<tr>
<td>Coca Light</td>
<td>€3.80</td>
</tr>
<tr>
<td>Sprite</td>
<td>€3.80</td>
</tr>
<tr>
<td>Diet Coke</td>
<td>€3.80</td>
</tr>
<tr>
<td>Fanta</td>
<td>€3.80</td>
</tr>
<tr>
<td>Fanta Light</td>
<td>€3.80</td>
</tr>
<tr>
<td>Fanta Light Orange</td>
<td>€3.80</td>
</tr>
<tr>
<td>Dr. Pepper</td>
<td>€3.80</td>
</tr>
<tr>
<td>50 cl</td>
<td>€4.00</td>
</tr>
</tbody>
</table>

---

**Take your own Poivre Rouge cup home!**

---

*Prices include taxes – Service included.*
STARTERS

Starter of the day
Ask your server €5.50

Tomato
and mozzarella di bufala new €5.50
Tomato, mozzarella di bufala, olive oil and basil

Small "Crunchy" Caesar salad €4.80
Cornflake-coated chicken strips, croutons, fried onions, Grana Padano shavings, tomato, lettuce, Caesar dressing

Cod ceviche new €6.80
Cod fillet, julienned apple and sweet chili sauce

Tomato and mozzarella di bufala €5.50
Tomato, mozzarella di bufala, olive oil and basil

Small "Crunchy" Caesar salad €4.80
Cornflake-coated chicken strips, croutons, fried onions, Grana Padano shavings, tomato, lettuce, Caesar dressing

Cod ceviche new €6.80
Cod fillet, julienned apple and sweet chili sauce

Lightly cooked whole duck foie gras PGI from the South West €8.90
Pear and quince jam with spices

TO SHARE

Tapas platter €9.90
Assortment of crispy prawn tails, vegetable tempura, onion churros, falafels

BURGERS

With or without French fries?

French Burger
Poppyseed and buckwheat bun, butcher-style beef burger, cheddar, burger sauce, lettuce, tomato, onion

Single (150 g beef burger) €10.90
Double (2 beef burgers 150 g) €13.90

Poivre Rouge Burger
Brioche bun, butcher-style beef burger, Comté PDO, Poivre Rouge sauce, lettuce, tomato, onion

Single (150 g beef burger) €12.90
Double (2 beef burgers 150 g) €15.90

Crunchy Chicken Burger
Poppyseed and buckwheat bun, cornflake-coated chicken strips, Saint-Marcellin PGI, lettuce, tomato, onion

Single €12.70
Double €15.70

Poivre Rouge Burger
Brioche bun, butcher-style beef burger, Comté PDO, Poivre Rouge sauce, lettuce, tomato, onion

Single (150 g beef burger) €12.90
Double (2 beef burgers 150 g) €15.90

All burgers can be replaced by vegetarian burgers made from wheat, spinach and Emmental.

RAW AND FRESH

Not cooked is good too!

“Knife-chopped”
beef tartare Charolais breed
180 g €14.90
A specific, well-aired meat texture for a tender, flavourful tartare

Mildly spicy, our Poivre Rouge sauce is made with a delicious mix of red pepper, tomato, onion, herbs, spices, mustard seeds and more

Meat of French origin
Vegetarian recipe
Prices inclusive of VAT – Service included.

(1) PGI: Protected Geographical Indication (2) PDO: Protected Designation of Origin (3) Mix of mild pepper, garlic, sugar, vinegar, olive oil, shallot, coriander and lime.

(1) Meat of French origin  (2) Vegetarian recipe  (3) Prices inclusive of VAT – Service included.
MAIN COURSES
What would you like for the main course?

PASTA

- Penne with basil and mozzarella di bufala (new) €10.90
  Penne, basil, mozzarella di bufala, tomato, olive oil

FISH

- Fish and chips* €11.20
  An English classic: nice and crispy!
  *Cod fillet and chips

  - Cod fillet and sweet chili sauce (new) €13.80

SALADS AND GOURMET DISHES

- Large “Crunchy” Caesar salad €11.90
  Cornflake-coated chicken strips, croutons, fried onions, Grana Padano shavings, tomato, lettuce, Caesar sauce

- Platter of local produce €16.80
  Lightly cooked whole duck foie gras PGI from the South West, cured ham, smoked duck breast PGI from Gascony, lettuce, served with French fries or baked potato

- Cod and potato salad (new) €12.50
  Cod fillet, baked potato, green beans, black olives, parsley mayonnaise, salad

MEAT

- Texas-style marinated pork ribs 500 g €14.90
- Pure pork tied andouillette (chitterling – offal) sausage €12.50
- Beef hanger steak 200 g €14.90
- Beef fillet Chateaubriand 200 g €17.90
  This sublime, tender cut of beef owes its name to the famous French author Chateaubriand
- Chicken skewer 180 g €11.90
  Marinated in tandoori spices, parsley and coriander
- Duck breast PGI(1) from Gascony
  Whole €19.90
  Half €13.90
- Rib-eye steak 300 g €17.90
- Butcher-style beef burger 150 g €8.50
- Rib of Beef (new) 500 g €24.90
- Butcher’s cut 180 g €12.90

SIDE DISHES


SAUCES

Béarnaise – Kampot peppercorn – Roquefort PDO(2) – Wilted shallot

Mildly spicy, our Poivre Rouge sauce is made with a delicious mix of red pepper, tomato, onion, herbs, spices, mustard seeds and more.
DESSERTS
What about a sweet treat?

THE CLASSICS

Panna Cotta Trio
Red fruit cocktail, salted butter caramel and exotic fruit coulis €5.90

Chocolate mousse €4.30

Liegé Waffle
Scoop of ice cream, caramel butter sauce or melted chocolate €5.40

Bourbon vanilla crème brulée €4.90

Red fruit Charlotte
Red fruit and mascarpone Charlotte €6.10

Fromage frais Choice: sugar, honey, raspberry coulis, salted-butter caramel sauce or exotic fruit coulis €3.10

ICED DELIGHTS

Summer Sundae
1 scoop of strawberry and ice cream, 2 scoops of sorbet (passion and raspberry), Chantilly cream and exotic fruit coulis €5.50

“Poivre Rouge” sundae
1/2 triple chocolate cookie, 3 scoops of ice cream (vanilla, salted-butter caramel, chocolate cookie), salted-butter caramel sauce, Chantilly cream €5.80

“Like a Sundae”
2 scoops of mascarpone ice cream, salted-butter caramel sauce, pieces of OREO® €4.10

BOWL OF ICE CREAM

2 scoops €2.80
3 scoops €3.90

Choice of sorbet flavours:
- raspberry, lime, passion, pear
Choice of ice cream flavours:
- vanilla, coffee, pistachio, strawberry, mascarpone, rum & raisin, salted-butter caramel, chocolate cookie

Coffee or tea with miniature desserts €5.50
accompanied by its three delicacies. Ask for its composition to your server!

HOT DRINKS

Coffee or decaf €1.90
FOLLIE T

Tea or Herbal tea €2.40
FOLLIE T

Hot chocolate, large white coffee, espresso with cream €2.90

Digestifs
Ask for our selection!

€4.90
& €6

At Poivre Rouge, no one goes without dessert!

Prices include taxes – Service included

Excessive consumption of alcohol is dangerous for your health. Please drink in moderation.
### Lunchtime menu

- **Main dish**
  - Butcher-style beef burger 150 g

- **Dessert**
  - Coffee with a sweet treat: coffee or tea with a mini dessert

### The gourmet menu

- **STARTER + MAIN or MAIN + DESSERT**
  - €15.50
  - **Choice of starter**
    - Tomato and mozzarella di bufala
    - Small crunchy Caesar salad
    - Lightly cooked whole duck foie gras PGI from the South West [Extra charge €3.00]

- **STARTER + DESSERT**
  - €18.90
  - **Choice of dessert**
    - Chocolate mousse
    - Panna Cotta trio
    - Or another à la carte dessert [Extra charge €1.50]

### Bistro set menu

- **Every lunchtime and evening, Monday to Friday, except public holidays**

  - **MAIN + DESSERT**
    - €10.90

  - **STARTER + MAIN**
    - €13.50

  - **STARTER + MAIN + DESSERT**
    - €15.50

  - **Choice of starter**
    - Choice of entry vegetable platter
    - Charcuterie platter

  - **Choice of main**
    - Grilled meat of the day 160g
    - Penne with basil and mozzarella di bufala [new]
    - Today's special (according to restaurant availability)

  - **Choice of dessert**
    - Chocolate mousse
    - “Like a Sundae”
    - Dessert of the day (according to restaurant availability)
    - Fromage frais

### WINES

**To accompany your meal**

#### RED

- **Val de Loire Merlot PGI** “Domaine d’Avrillé”
  - €19.80 €3.90
  - Elegant, red fruits, floral
  - Recommended to accompany: red or grilled meat

- **Haut Médoc “Château Mascar” 2014**
  - €26.90 €5.40
  - Rich, aromatic
  - Recommended to accompany: grilled meat, salads and gourmet dishes

- **Blaye Côtes de Bordeaux PDO** “Château Vieux Charron”
  - €19.50 €13.30 €3.90
  - Powerful, aromatic, elegant
  - Recommended to accompany: grilled meat or meat in sauce, burgers, cheese

- **Saint-Nicolas-de-Bourgueil PDO** “Les Javeaux”
  - €22.30 €4.50
  - Fruity, silky, fine
  - Recommended to accompany: grilled red meat, white meat, crudités, cheese

- **Brouilly PGI** “Chapelie de Venenge”
  - €24.60 €15.90 €4.80
  - Supple, fruity, full-bodied, refreshing
  - Recommended to accompany: grilled red meat, charcuterie, fish

- **Côte du Rhône PDO** “Les Magéranas”
  - €17.30 €3.50
  - Well-rounded, red fruits, spicy
  - Recommended to accompany: grilled meat, white meat

#### ROSÉ

- **Rosé de Loire PDO** “Domaine d’Avrillé” (dry)
  - €19.80 €3.90
  - Fruity, aromatic
  - Recommended to accompany: charcuterie, white meat, grilled meat

- **Costières de Nîmes PDO** “Vignerons Créateurs”
  - €13.30 €9.90 €2.80
  - Fruity, aromatic, indulgent
  - Recommended to accompany: salads, burgers

- **Luberon PDO** “Domaine La Champone”
  - €20.20 €4.00
  - Elegant, indulgent, floral
  - Recommended to accompany: aperitif, tartares, fish, grilled meat

#### BLANC

- **Vigneron pays d’OC PGI** “Albrières”
  - €14.90 €3.90
  - Aromatic, fresh, indulgent
  - Recommended to accompany: fish, white meat

- **Bourgogne PDO** André DUCAL grape variety
  - €26.30 €5.20
  - Fresh, fruity, intense
  - Recommended to accompany: fish, salads

- **Côtes de Gascogne PGI** “XVIII Saint-Luc”
  - €22.90 €4.60
  - Smooth, fresh, indulgent
  - Recommended to accompany: apéritif, cheese, desserts

### KAMPOT PEPPER

A rare pepper, grown in Cambodia with a taste that’s as intense as it is subtle! Lifts all dishes!

### Local wines

- **Card PGI**, “Les Vignerons Créateurs”
  - [RED] Carignan
  - [WHITE] Clairette
  - [ROSE] Syrah/Grenache

<table>
<thead>
<tr>
<th>Wine</th>
<th>Bottle</th>
<th>Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>[11 cl] Carignan</td>
<td>€6.30</td>
<td>€3.30</td>
</tr>
<tr>
<td>[24 cl] Clairette</td>
<td>€11.98</td>
<td>€6.98</td>
</tr>
</tbody>
</table>

#### Notes

- *Mildly spicy, our Poivre Rouge sauce is made with a delicious mix of red pepper, tomato, onion, herbs, spices, mustard seeds and more.*
- *Meat of French origin*
- *Vegetarian recipe*
- *Prices inclusive of VAT – Service included.*

Misuse of alcohol is hazardous to health. It should be consumed in moderation.
A table mat to colour in!

For little or big appetites £5.95

1 MAIN COURSE + 1 DESSERT + 1 DRINK
(recommended for children up to the age of 8)

MAIN DISH – choice
- Cheeseburger*
- Cornflake-coated chicken strips (whole fillet)*
- Cod fish fingers as Fish & chips
- Minced beef*

DESSERT – choice
- Apple compote
- Triple chocolate cookie
- Pot of “Poivrinio” ice cream (vanilla ice cream with chocolate biscuit pieces)
- Seasonal fruit with hot chocolate sauce

*Main dish with a choice of French fries, baked potato, 3-rice mix, green beans, green salad, penne pasta

Take it away with you!

Take your own Poivre Rouge cup home!

CHILDREN’S COCKTAIL £2.90

20 cl:
Orange juice, lemonade, strawberry candy syrup

Choice of drink for the Poivrinio menu
Coca-Cola 25 cl, Caprisun 20 cl, Lemonade 25 cl, Diabolo 25 cl, Water and syrup 25 cl

Welcome to your table
Reserve online whenever you wish! www.poivre-rouge.com

REMEMBER!
Ask for your customer loyalty card to enjoy a number of advantages!!
**Only in participating restaurants

Follow us on social media!

Suggestions?

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