



Welcome to your table!
AUTUMN-WINTER 2021-22 MENU



**poivre
rouge**

RESTAURANT
& GRILL

Drinks

BEERS



Draught beer 1664... 250 ml €3.80 330 ml €4.60 500 ml €6.10

GRIMBERGEN blonde 250 ml €4.10 330 ml €5.30 500 ml €6.90

Abbaye beer or today's beer, choose from:

red, white or seasonal (Check what's currently on tap)

1664 330 ml - The real taste of beer, alcohol-free..... €4.60



Poire Rouge craft beer

330 ml - With Kampot pepper..... €5.60



APERITIFS

Kir Breton 120 ml
Cider, blackcurrant liqueur €3.50

Blackcurrant and White Wine Kir 120 ml
White wine, blackcurrant liqueur..... €3.50

Muscat 8 ml..... €4.60

Rum Havana Club (amber)
Añejo Especial 40 ml..... €5.20

Rum 3-year old Havana Club 40 ml..... €4.90

Vodka Wyborowa 40 ml..... €4.90

Gin & Tonic 200 ml
Gin, Schweppes Indian Tonic €6.20

Americano 100 ml
Martini Rosso, Campari, Martini Bianco €6.80

Suze, Porto, Martini 40 ml..... €3.60

Pastis 51 20 ml..... €3.70

Ricard 20 ml..... €3.70

WHISKY

Aberlour 10-year-old 40 ml..... €7.60

Ballantine's 40 ml..... €4.80

Jack Daniel's 40 ml..... €6.40

Create your own Long Drink

for €1extra by adding a soft drink:

Coca-Cola, orange juice, Perrier, lemonade

CHAMPAGNE

Champagne Brut AOP⁽²⁾ "Louis Constant"
Glass 120 ml €6.90

Bottle 750 ml..... €35.00

CIDER dry or sweet

Glass 250 ml €3.50

Bottle 750 ml..... €7.50

COCKTAILS

WITH RUM €6.20

Classic Mojito 200 ml
Havana Club three-year-old rum, lime, fresh mint, Perrier

Mojito by Poivre Rouge 200 ml
Classic mojito flavoured with raspberry, "Spicy Mango" syrup*

Piña Colada 20 cl
Havana Club 3-year-old rum, pineapple juice, coconut purée, cream

WITH BEER 1664 €6.20

Sweet Pepper 250 ml
Strawberry purée, grapefruit syrup, a dash of black pepper, lager

Brasilia 250 ml
Passion fruit purée, curaçao syrup, beer

MOCKTAILS €5.20

Virgin Mojito 160 ml
Rum-flavoured syrup, lime, fresh mint, Perrier

Virgin Mojito by Poivre Rouge 160 ml
Classic virgin Mojito flavoured with raspberry, "Spicy Mango" syrup*

Virgin Colada 160 ml
Rum-flavoured syrup, pineapple juice, coconut purée, cream

Fresh Virgin 160 ml
White peach syrup, pineapple juice, orange juice, grenadine syrup

Beach Dream 250 ml
Alcohol-free 1664 lager, white peach syrup, pineapple juice

*Mango syrup with a subtle peppery taste

WATER

Still water
 500 ml €3.40
1 litre €4.40

Sparkling water
 500 ml €3.60
 1 litre €4.60

500 ml €3.60
1 litre €4.60

SODAS & JUICES

330 ml..... €3.50

330 ml..... €3.50

330 ml..... €3.50

330 ml..... €3.50

330 ml..... €3.50

27.5 cl..... €3.50

250 ml..... €3.50

250 ml..... €3.50

250 ml..... €3.50

250 ml..... €3.50

Diabolo (syrup and lemonade) 250 ml..... €2.90

Kids' cocktail 200 ml
Orange juice, lemonade, strawberry candy syrup..... €2.90

Take your own Poivre Rouge cup home!



"At Poivre Rouge, we welcome our guests and that makes big difference!"

Starters



Tapas platter

Assortment of crispy prawn tails, vegetable samosas, courgette fritters and cocktail sauce⁽³⁾ seasoned with Sichuan pepper*

Regular €5.90
Max..... €10.90

Bistro platter *New!*

Cured ham, pepper sausage, chicken liver pâté with Kampot red pepper, Roquefort AOP⁽²⁾, Saint-Marcellin IGP⁽¹⁾, gherkins

Regular €7.20
Max..... €13.70

ALONE OR TO SHARE!



Poached egg with Norwegian smoked salmon and béarnaise sauce *New!*
Served with Darphin potatoes and roast carrots..... €6.90

Onion soup and Emmental cheese on toast *New!*
Lightly seasoned with Sichuan pepper..... €5.90

Today's starter *Ask your wait staff.* €5.50

Chicken liver pâté and Kampot red pepper, cooked at the restaurant..... €5.50

Small country-style salad *New!*
Cured ham, Roquefort AOP⁽²⁾, potatoes, croutons, red onion, lettuce, shallot vinaigrette €5.95

Lightly cooked whole duck foie gras IGP⁽¹⁾ from the South-West Pear and quince jam with spices €8.90

Generous salads and platters



Buddha bowl with smoked salmon *New!*
Norwegian smoked salmon, 3-rice mix, roast carrots, tomato, poached egg, grated carrots, red cabbage, edamame, fromage frais and chive cream..... €14.90

Warm Saint-Marcellin IGP⁽¹⁾ on toast and salad
Saint-Marcellin IGP⁽¹⁾ made and matured in France, on toast with honey, smoked bacon, grilled vegetables, balsamic vinegar vinaigrette
Small €5.95
Large €13.90



"Crunchy" Caesar salad
Strips of chicken coated in crushed cornflakes , croutons, fried onions, Grana Padano AOP⁽²⁾ shavings, tomato, lettuce, Caesar sauce
Small €5.30
Large €11.90

The Terroir
Lightly cooked whole duck foie gras IGP⁽¹⁾ South-West France , cured ham, smoked duck breast IGP⁽¹⁾ Gascony , lettuce
Served with French fries or baked potato €16.90



"Here we know how to make meat tender and tasty!"



Rib of beef

Meat

POIVRE ROUGE PAYS ATTENTION TO THE QUALITY OF ITS MEAT THANKS TO:

- Traceability of the food chain
- Choosing the farmers we work according to a rigorous selection process
- Meat cooked to your taste



Pure pork tied andouillette (chitterling – offal) sausage ...	€12.90
Texas-style marinated pork ribs	€15.10
Chateaubriand beef fillet steak 200 g.....	€18.20
Butcher-style beef burger 150 g.....	€8.90
Smoked bacon or egg as extra: +€1.00	
Butcher's cut 180 gr	€12.90
Rib of beef 450 g	€24.90
Chicken skewer 180 g marinated in Tandoori spices, parsley and coriander	€12.50
½ Duck breast IGP ⁽¹⁾ Gascony and orange sauce Served with Darphin potatoes and green beans	€15.50
Duck leg confit IGP ⁽¹⁾ from the South-West	€13.90

RAW AND FRESH! "Knife-chopped" beef tartare Charolais breed 180 g	€15.20
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and also...



Rib-eye steak 300 g.....	€17.90
Beef hanger steak 200 g.....	€14.90

ENJOY YOUR CUT OF MEAT WITH A DELICIOUS PIECE OF MELTED CHEESE. CHOOSE FROM:

- Normandy Camembert or Saint-Marcellin IGP⁽¹⁾
- or Reblochon de Savoie AOP⁽²⁾



SAUCES

- Kampot pepper • Béarnaise
- Caramelised shallots
- Roquefort AOP⁽²⁾
- Normandy Camembert
- Barbecue

SIDE DISHES

- French fries
- Baked potato
- 3-rice mix
- Green beans
- Lettuce • Penne

SINGLE SIDE DISH €3.00

[1] IGP: Indication Géographique Protégée [Protected Geographical Indication]. [2] AOP: Appellation d'Origine Protégée [Protected Designation of Origin]. Weights shown are prior to cooking and can vary more or less by 10% - 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!

Burgers



Poivre Rouge Burger

Brioche bun, butcher-style beef burger , Comté AOP⁽²⁾, cocktail sauce⁽³⁾ seasoned with Sichuan pepper, lettuce, tomato, onion
Single (beef burger 150 g)..... €12.90
Double (2 beef burgers 150 g)..... €15.90

Smoked whiskey BBQ Burger

Brioche bun, butcher-style beef burger , Darphin potato, Comté AOP⁽²⁾, BBQ sauce deglazed with whisky, smoked bacon, lettuce, tomato, red onion
Single (beef burger 150 g)..... €13.90
Double (2 beef burgers 150 g)..... €16.90

French Burger

Poppyseed and buckwheat bun, butcher-style beefburger , cheddar, burger sauce, lettuce, tomato, onion
Single (beef burger 150 g)..... €11.20
Double (2 beef burgers 150 g)..... €14.20

Normandy burger

Brioche bun, butcher-style beef burger , smoked bacon, caramelised shallots, Normandy Camembert sauce, lettuce, tomato
Simple (beef burger 150 g)..... €13.50
Double (2 beef burgers 150 g)..... €16.50

Burger with two salmons

Brioche bun, sliced salmon steak, Norwegian smoked salmon roast carrots, poached egg, red cabbage, grated carrots, dill in fromage frais and chive cream, béarnaise sauce..... €15.10

Crunchy Chicken Burger

Poppyseed and buckwheat bun, strips of chicken coated in cornflakes , Saint-Marcellin IGP⁽¹⁾, lettuce, tomato, onion
Regular..... €12.90
Double..... €15.90



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



Baked cheese and tartiflette



Baked cheese

Cooked ham, cured ham, pepper sausage, tomato, lettuce, baked potato
 - With Saint-Marcellin IGP⁽¹⁾..... €14.90
 - With Normandy Camembert or Reblochon de Savoie AOP⁽²⁾..... €15.90

Tartiflette with Reblochon de Savoie AOP⁽²⁾

Potato, smoked bacon, Reblochon de Savoie AOP⁽²⁾, onion, cream, Clairette Gard IGP⁽¹⁾ white wine, lettuce, balsamic vinegar vinaigrette..... €12.50

Fish



Salmon steak with Breton curry sauce and grilled vegetables

served with a 3-rice mix..... €15.10

Fish and chips*..... €11.50

*Cod fillet and chips

Baked fillet of sea bass, beurre blanc sauce... €15.90

Pasta

Penne with Roquefort AOP⁽²⁾

Penne, Roquefort AOP⁽²⁾ cubes and sauce, roast carrots, toasted hazelnuts..... €10.90

[3] Our cocktail sauce is made with a tasty mix of mayonnaise, soy sauce, paprika, garlic, thyme... Vegetarian recipe.

Set menus

LUNCHTIME SET MENU

Every lunchtime, Monday to Friday except public holidays

MAIN + DESSERT €8.90

Main dish

150 g butcher-style beefburger

Dessert

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

BISTRO SET MENU

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

STARTER + MAIN €13.50

MAIN + DESSERT €10.90

STARTER + MAIN + DESSERT €15.50

Choice of starter

Platter of crudités **or** Platter of charcuterie

Choice of main

Today's special (according to restaurant availability)
or today's grilled meat 160 g
or Penne with Roquefort AOP⁽²⁾

Choice of dessert

Today's dessert (according to restaurant availability)
or Chocolate mousse **or** Fromage frais
or "Like a Sundae" **or** Bowl of 2 scoops of ice cream

★ GENEROUS MENU ★

STARTER + MAIN **or MAIN + DESSERT €15.50**

STARTER + MAIN + DESSERT €18.90

Choice of starter

Today's starter **or** Small country-style salad
or Onion soup and Emmental cheese on toast
or Chicken liver pâté
or Lightly cooked whole duck foie gras IGP⁽¹⁾ South-west France (Extra. €3.00)

Choice of main

Butcher's cut 180 g
or Poivre Rouge Burger **or** Fish and chips
or Pure pork tied andouillette (chitterling - offal) sausage
or Tartiflette with Reblochon de Savoie AOP⁽²⁾
or Chateaubriand beef fillet steak 200 g (Extra €4.50)

Choice of dessert

Redesigned Tiramisu **or** Bourbon vanilla crème brûlée
or Liège waffle **or** Poivre Rouge Sundae
or Other dessert on the menu - (Extra €1.50)

Poivrinio Menu

(For children 8 and under)

1 MAIN + 1 DESSERT €5.50

Choice of main

Cheeseburger* **or** Cornflake-coated chicken strips (whole fillet)* **or** Cod fish fingers as Fish & chips **or** Beef burger*

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

Choice of dessert

Apple compote **or** Triple chocolate XL cookie
or Small tub of "Poivrinio" ice cream (vanilla ice cream with chocolate biscuit pieces)

1 DRINK OF YOUR CHOICE +€1.50

Coca-Cola 250 ml **or** Caprisun 200 ml
or Lemonade 250 ml **or** Diabolo 250 ml
or Syrup with water 250 ml

Orange juice, lemonade, strawberry candy syrup +€2.90

Desserts



THE CLASSICS



Chocolate fondant *New!*
and crème anglaise flavoured with tonka bean **€5.90**



Liège waffle
Scoop of ice cream, salted butter caramel sauce or melted chocolate..... **€5.60**



Redesigned Tiramisu *New!*
Mascarpone, pure butter Breton biscuit, coffee, pear..... **€5.50**

Chocolate mousse **€4.50**



French toast-style Brioche with baked pineapple *New!*
Scoop of vanilla ice cream and salted-butter caramel sauce.... **€6.40**



Bourbon vanilla crème brûlée **€5.20**

Fromage frais
Choice of sugar, honey, raspberry coulis, or salted-butter caramel sauce..... **€3.30**

BOWL OF ICE CREAM

2 scoops **€3.30**
3 scoops **€4.30**

Choice of sorbet flavours:

Raspberry, lime, passion fruit

Choice of ice cream flavours:

Vanilla, coffee, pistachio, strawberry, mascarpone, rum&raisin, salted-butter caramel, chocolate cookie

ICED DELIGHTS

Poiure Rouge sundae

½triple chocolate XL cookie, 3 scoops of ice cream (vanilla, salted-butter caramel, chocolate cookie), salted-butter caramel sauce, Chantilly cream... **€5.95**

"Like a Sundae"

2 scoops of mascarpone ice cream, salted butter caramel sauce, OREO® pieces..... **€4.50**



Large, "Profiterole-style" choux puff
Choux puff, vanilla ice cream, chocolate sauce, toasted almonds, Chantilly cream..... **€6.10**

Liégeoise sundae

Choice of coffee, chocolate or dame blanche (vanilla ice cream with cream and melted chocolate)..... **€5.95**

HOT DRINKS

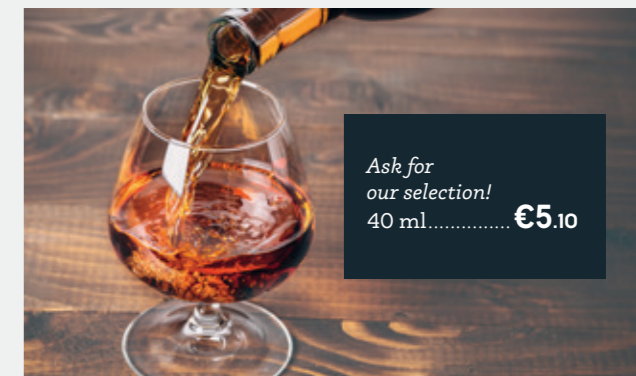


Coffee or decaf FOLLLET **€1.90**

Tea 415 **or Herbal tea FOLLLET** **€2.40**

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

DIGESTIFS



EXCESSIVE CONSUMPTION OF ALCOHOL IS HARMFUL TO YOUR HEALTH. DRINK IN MODERATION.



Wine

RED



	Bottle 750 ml	Bottle 375 ml	Glass 125 ml
Val de Loire Merlot IGP⁽¹⁾ "Domaine d'Aurillé" Suave, floral.....	€19.90		€3.90
Haut Médoc AOC⁽³⁾ "Château Mascard" Rich, aromatic.....	€26.90		€5.40
Beaujolais AOC⁽³⁾ "Moulin Rouge" Generous, light	€20.60		€4.10
Blaye Côtes de Bordeaux AOP⁽²⁾ "Château Vieux Charron" Rich, aromatic, elegant.....	€19.50	€13.80	€3.90
Saint-Nicolas-de-Bourgueil AOP⁽²⁾ "Les Javeaux" Fruity, silky, delicate.....	€22.30		€4.50
Brouilly AOP⁽²⁾ "Chapelle de Venenge" Supple, fruity, well-rounded, refreshing	€24.60	€15.90	€4.90
Côte du Rhône AOP⁽²⁾ "Les Magérans" Well-rounded, red fruit, spicy.....	€17.30		€3.50

WHITE

Viognier pays d'OC IGP⁽¹⁾ "Albrières" Aromatic, fresh, generous.....	€14.90		€3.00
"Gemini" VDF⁽⁴⁾ produced by Charles Hours (soft wine) Fresh, fruity.....	€23.90		€4.80
Burgundy AOP⁽²⁾ "André DUCAL" - "Chardonnay" grape variety matured in oak barrels Fresh, fruity, intense.....	€26.30		€5.20

ROSÉ

Rosé de Loire AOP⁽²⁾ "Domaine d'Aurillé" (dry) Light, fruity, refreshing.....	€19.90		€3.90
Costières de Nîmes AOP⁽²⁾ "Vignerons Créateurs" Fruity, aromatic, generous	€13.80		€2.80
Luberon AOP⁽²⁾ "Domaine La Champone" Elegant, generous, floral.....	€20.20		€4.00

CHAMPAGNE

Dry Champagne AOP⁽²⁾ "Louis Constant"	Bottle 750 ml	€35.00	Coupe 120 ml	€6.90
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WINE FROM OUR GRAPE VARIETIES

Gard IGP⁽¹⁾, Les Vignerons Créateurs

RED - Carignan

WHITE - Clairette

ROSÉ - Syrah/Grenache



€7.30



€4.30

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EXCESSIVE ALCOHOL CONSUMPTION IS DANGEROUS FOR YOUR HEALTH.
DRINK IN MODERATION.

"The best wine is the one you drink with friends!"

