

pepin.

MIAM-MIAM

A LITTLE OR BIG HUNGER

- Straciatella, drizzle of olive oil** – 9 €
- Gorgonzola cheese, drizzle of olive oil** – 7 €
- Peas and mint hummus** – 8 €
- Home-made piquillos spread** – 9 €
- Crispy chicken, BBQ sauce** – 10 €
- Sausage** – 8 €

MEAT

- Sirloin steak cooked a la plancha** – 20 €
To go with : french fries (+3€) or vegetables of the day (+4€)
- Beef burger and french fries** – 16 €
Beef steak 170g, metling cheddar, cabbage, lettuce and espelette pepper homemade sauce (extra-fromage (+1€) or bacon (+1€))

SPLASH

- Tuna tartare (soja, coriandre and sesame) and green salad** – 16 €
To go with : french fries (+3€) or vegetables of the day (+4€)
- Prawns with red curry and rice** – 18 €

VEGGIE OR FRESHNESS

- Green asparagus risotto** – 18 €
- Veggie burger and french fries** – 16 €
Roasted eggplant, straciatella, piquillos and wild garlic pesto
- Cesar salad by pepino** – 15 €
Romaine lettuce, chicken, «parfait» egg, parmigiano, cherry tomatoes and cesar sauce

HOMEMADE DESERTS OR CHEESE

- Chocolate mousse** – 7 €
- Peer crumble** – 8 €
- Dessert of the day** – 8 €
- Gourmet coffee** – 10 €

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GLOU-GLOU

WINE / CIDER

Wine by the glass – 6 €, 7 € OR 8 €

White or red wine jug (50cl) – 22 €

Rosé wine jug (50cl) – 20 €

Cider 33cl | 75cl – 6€ / 15 €

COCKTAILS

Vouvray spritz – 10 €

Moscow Mule – 10 €

Suze tonic – 8 €

Gin tonic (G'Vine) – 10 €

Lillet tonic (blanc/rosé) – 8 €

Liquor of gin / tonic – 8 €

DIGESTIVES

Calvados / Génépi / Pepermint – 9 €

Liqueur Menthe / Badiane / Sapinette / verveine – 9 €

Rhum cubain Pacto navio – 9 €

BEERS

Bottle Montmorillon beers :

White bio | Blonde bio | IPA bio – 7 €

Amber | Armagnac – 8 €

Drafts beers :

Blonde: 25cl – 5,5 € / 50cl – 9 €

SOFTS

Juices – 4,5 €

Orange | tomatoes | apricot | apple | peach

Orangina / Coca / Coca Zéro – 4 €

Limonade – 4,5 €

Sparkling water – 2,5 €

Coffee – 2,5 €

Tea – 4 €