

LA CHÂTAIGNE
BAR À DÉGUSTATION



The bar team
wishes you an excellent
tasting.

SOFTS DRINKS

Sodas (33cl) 3,50

Breizh Cola

Breizh Limo

Breizh Tea

Breizh Cola Zero

Coca-Cola

Coca-Cola Zero

Schweppes Lemon (25cl) 4,00

Orangina (25cl) 4,00

Organic fruit juices (25cl) 3,50

Apricot, Pineapple, Multi-fruit, Orange,
Orange-carrot-lemon, Apple or Tomato

Water or lemonade syrups (33cl) 3,40

Blackcurrant, Lemon, Strawberry, Grenadine,
Mint, Orgeat, Peach or Cane sugar

Waters

Perrier (33cl) 3,00

Vittel (33cl), *served with a dash of orange flower water* 4,60

Vittel (50cl) 2,80

Plancoët (50cl) 2,50

Plancoët (1L) 3,50

Plancoët Fines Bubbles (1L) 4,90



To share :

Assortment of cheeses
and artisanal cold meats

23€

HOT DRINKS

Pure arabica coffees

Espresso or Decaffeinated coffee	1,80
Sedrez Espresso	2,20
<i>espresso coffee served with Vittel water scented with a dash of orange blossom water</i>	
Double espresso	2,50
White coffee	2,40
Espresso Brazil Bahia	2,50
Espresso Ethiopia	2,40
Espresso Perou, La Campina Organic	2,60
Espresso Jamaican Blue Mountain (<i>rare</i>)	2,80
Italian style mocha (<i>served in a coffee pot</i>)	3,90
Traditional Levantine coffee (<i>served in a coffee pot</i>)	4,60

Milk drinks*

Cappuccino	3,20
Hot chocolate	3,20
Viennise chocolate	3,60

Black teas 3,50

Earl Grey	
Ceylon	
Darjeeling	
Red berries	
Impérial de la Reine (<i>Queen's imperial</i>)	
<i>blend of black and green teas, flavoured with orange, lemon and a few spices</i>	

Green teas 3,50

Gunpowder	
Mint	
Jasmine	

Herbal teas 3,50

Verbena	
Lime-mint	
Juicea Detox	
<i>blend of nettle leaves, mate, peppermint, fennel, mulberry leaves, liquorice root and lemon</i>	
Juicea Serenity	
<i>blend of rooibos, cocoa bean nibs, lemon balm and verbena leaves, lime blossom, chamomile and lavender flowers</i>	
Grenadine Rooibos	
<i>with fruity aromas of pomegranate and red berries</i>	

*plant-based milk on request

BEERS AND CIDERS

Bottled beers (33cl)

Morgane Bio <i>local lager</i> 5,5°	6,00
Abbaye de Telhouët <i>craft amber beer from Brittany</i> 6,6°	6,50
Hellfest IPA <i>craft IPA</i> 6,66°	6,50
Tripel Karmeliet <i>triple Belgian lager</i> 8,4°	7,00

Draught beers

	25cl	33cl	50cl
Ginette <i>lager</i> 4,5°	3,50	4,50	6,50
Hoegaarden <i>white ale</i> 4,8°	3,70	5,00	6,50
Leffe <i>lager</i> 6,6°	4,00	5,50	7,50

Ciders (75cl)

Ty Avalenn, <i>artisanal cider, Brut or Sweet</i>	12,00
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KIRS AND COCKTAILS

Kirs (12cl)

Kir	5,50
<i>blackcurrant liqueur, Burgundy white wine aligoté</i>	
Kir breton	4,50
<i>artisanal cider, blackcurrant, blackberry or peach liqueur</i>	
Kir royal	12,50
<i>Champagne, blackcurrant, blackberry or peach liqueur</i>	
Kir du Levant	13,50
<i>Champagne, date molasses</i>	
Kir du Pays de Redon	13,00
<i>Champagne, chestnut liqueur</i>	

Cocktails (alcohol)

Gin tonic	9,50
<i>gin (4cl), Schweppes</i>	
Gin Hysope	9,50
<i>gin (4cl) Hysope ginger beer, Hysope tonic water or Hysope tonic lemon</i>	
Irish coffee	6,50
<i>whisky (3cl), hot coffee, sugar, cream</i>	
Mojito	9,50
<i>white rum (4cl), cane sugar, mint and lime</i>	
Spritz	8,50
<i>Prosecco (12cl), Aperol</i>	
Spritz Saint-Germain	9,50
<i>Prosecco (12cl), elderflower liqueur, Aperol</i>	
Tequila sunrise	9,50
<i>tequila (4cl), orange juice, grenadine et orange slice</i>	
Ti punch	8,00
<i>rum (4cl), cane sugar and lime</i>	

Mocktails (alcohol-free)

Les pommettes roses de Camille <i>water, rose syrup and dried fruits</i>	5,00
Bora Bora <i>pineapple juice, multi-fruit juice, lemon and grenadine syrups and orange slice</i>	8,00
Moonrise <i>orange juice, grenadine syrup and orange slice</i>	8,00
Roses levantines pétillantes <i>Perrier, flower syrup and dried fruits</i>	8,50
Châtaigne redonnaise pétillante <i>sparkling water, chestnut syrup and dried fruits</i>	8,50
Ty Sedrez <i>water, date syrup and dried fruits</i>	8,50

SPIRITS

Rums (4cl)

Clément - Canne Bleue <i>white agricultural Martinique 50°</i>	7,00
A1710 - Bête à Feu <i>white agricultural Martinique 50,9°</i>	8,00
Saint James - Private reserve 7 years <i>very old agricultural Martinique 43°</i>	15,00
La Favorite - Coeur de Canne 4 years <i>old agricultural Martinique 42°</i>	9,50
Clément VO <i>old agricultural Martinique 40°</i>	9,00
The Demon's Share 6 years <i>spiced rum Panama 40°</i>	8,50
El Pasador de Oro XO <i>old rum Guatemala 50°</i>	9,50

Whiskys (4cl)

Copper Dog <i>blended malt Scotland 40°</i>	7,00
Glen Moray Chardonnay <i>single malt Scotland 40°</i>	8,80
Eddu Silver <i>pure buckwheat Brocéliande 43°</i>	9,50
Teeling Whiskey <i>small batch Ireland 46°</i>	9,50
Akashi Meïsei <i>blended whisky Japan 40°</i>	9,60
Jura 12 ans <i>single malt Scotland 40°</i>	9,80
Galaad Origine <i>single malt Brittany 44,5°</i>	10,50
Cask Islay <i>small batch peated single malt Scotland 44,5°</i>	11,50

Liqueurs (4cl)

Peppermint <i>Brittany</i> 24°	7,00
Yellow Chartreuse 43°	8,00
Green Chartreuse 55°	8,00

And also...

Martini Bianco (5cl)	4,50
Martini Rosso (5cl)	4,50
Vodka Zubrowka Bison grass (4cl)	4,50
Brastis <i>Brittany pastis</i> (2cl)	4,50
Porto Sandeman Fine Ruby (5cl)	4,50
Calvados Mauger Hors d'âge (4cl)	6,40
Gin H2B (4cl)	8,60
Cognac Hine (4cl)	9,30
Armagnac Darroze 7 years <i>Organic</i> (4cl)	9,50



À partager :

Assortiment de fromages
et de charcuteries artisanales

23€

WINE CELLAR

Red wines	glass	bottle
Big Ventoux <i>AOP Ventoux</i>	—	29,00
Cheverny - Pascal Bellier <i>AOC Cheverny</i>	—	33,00
Au fil de soi - Clos Bagatelle <i>AOC Saint Chinian</i>	—	38,00
Vieilles Vignes - Sylvain Bruneau <i>AOP Saint Nicolas de Bourgueuil Bio</i>	8,00	39,00
Château de Ciffre - Domaine Lorgeril <i>AOP Saint Chinian Bio</i>	7,00	40,00
Le Temps des Cerises - Domaine de La Noblaie <i>AOC Chinon</i>	8,00	40,00

	glass	bottle
Lussac Saint-Émilion - Château des Landes <i>AOC Lussac Saint-Émilion</i>	9,00	42,00
Saint-Émilion Grand cru - Château Pipeau <i>AOC Saint-Émilion Grand Cru</i>	—	59,00

White wines

	glass	bottle
BIG Ventoux <i>AOP Ventoux</i>	—	29,00
Chardonnay - Ménard-Gaborit <i>IGP Val de Loire</i>	6,00	32,00
La Butinière - Anne de Joyeuse <i>Chardonnay AOP Limoux</i>	—	33,00
Malvoisie - Domaine Champ Chapron <i>Pinot gris AOC Coteaux d'Ancenis</i>	7,00	35,00
Coteaux du Layon - Domaine du Petit Clocher <i>AOP Coteaux du Layon</i>	—	35,00
Cheverny - La Colline aux Princes <i>AOC Cheverny</i>	7,00	38,00

Rosés wines

	glass	bottle
Pur Gris - Famille Sumeire <i>IGP Méditerranée</i>	—	25,00
Camille - Domaine Turenne <i>AOP Côtes de Provence</i>	6,00	29,00
Cabernet d'Anjou - Domaine du Petit Clocher <i>AOP Cabernet d'Anjou</i>	5,00	30,00

Sparkling wines

	glass	bottle
Saumur Brut Platine - Louis de Grenelle <i>AOC Crémant de Loire</i>	—	29,00
Saumur Brut Perle - Louis de Grenelle <i>AOC Crémant de Loire</i>	—	32,00

Champagnes

	glass	bottle
Jean-Noël Haton - Brut Classic	13,00	71,00
Charles Heidsieck - Rosé Réserve	—	87,00
Maison Taittinger - Brut Prestige	—	95,00



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our allergens.