

CHAMPAGNES

	12cl	20cl	75cl	150cl
<i>Perrier-Jouët Grand Brut</i>	24	28	140	280
<i>Perrier-Jouët Blason Rosé</i>	28		170	
<i>Perrier-Jouët Blanc de Blancs</i>			190	
<i>“R” de Ruinart</i>			210	
<i>Ruinart Rosé</i>			295	
<i>Ruinart Blanc de Blancs</i>	38		280	560
<i>Perrier-Jouët Belle Époque</i>			620	
<i>Dom Pérignon</i>			590	

WHITE WINES

<i>Rully – David Moret, France, Bourgogne, 2019</i>	18	21	95	190
<i>Sancerre – Domaine La Clef du Récit, France, Loire 2019</i>	18		95	

ROSÉ WINES

<i>Château Minuty Rosé & Or – Domaine Minuty, France, Provence, 2020</i>	18	21	95	190
<i>Château La Coste – Château La Coste, France, Provence, 2020</i>			95	

RED WINES

<i>Origami – Château L'Évêché, France, Bordeaux, 2017</i>	18		95	
<i>Saint-Joseph Les Granilites Bio – Domaine M. Chapoutier, France, Rhône, 2019</i>			95	

SOFT DRINKS

<i>Mineral water (75cl)</i> Evian, San Pellegrino				12
<i>Sodas (33cl)</i> Coca-Cola, Coca-Cola Light, Coca-Cola Zero, Sprite				14
<i>Fruit Juices (25cl)</i> Orange, grapefruit, pineapple				16

*Vintages may vary.
Alcohol abuse is dangerous for your health, please drink responsibly.
Net price in euro, VAT included.*

LUNCH

- “L.A.” Cobb Salad* 30
Arugula, tetragona, chicken supreme, soft-boiled egg, avocado, crispy bacon, grilled corn, tomatoes, red onions, blue cheese, chipotle ranch dressing
- “Caesar” Salad* 26
Romaine, kale, chioggia salad, chicken supreme, croutons, grated old Rodez cheese, caesar sauce
- Bloody Mary Gaspacho* 18
Grilled tomato and watermelon, vodka granita, basil and lovage shoots, dried black olives
- Poke V* 24
Melon from Charente, melon and coconut curry, avocado, cucumber, mint, macadamia nuts, sesame vinaigrette
- Inari* 26
Vinaigreted rice, Mediterranean red tuna, cucumber, avocado, coriander, sesame, furikake, tamari-lime vinaigrette

ICE CREAM

- Hugo & Victor* 9
Ice cream flavour of your choice, Bourbon vanilla, strawberry with lemon zest, chocolate, salted butter caramel, lemon
- Los Pistoleros* 9
Coconut and hazelnut spread, caramel cappucino, cookies & cream, Mojito, maxxi circus



*The “home-made” dishes are prepared on the spot from raw products.
All our meats are of french & european origin.
Gluten free breads are available on request. Please inform us of any food allergies.
Net price in euro, VAT included.*

COCKTAILS

15cl 70cl

Spritz

Aperol, Prosecco, sparkling water, orange

24 96

Hugo

Perrier-Jouët Grand Brut, St-Germain liquor, sparkling water, lime

24

SIGNATURE COCKTAIL

My Tai (15cl)

Woodford Bourbon, yellow Chartreuse, Cointreau,
almond syrup, lime

25

VIRGIN COCKTAIL

Scenic

Pineapple, red fruit purée, fresh sage, lemon, sugar syrup

20

FINGER FOOD

Spicy edamame

10

Guacamole

12

Hummus

12

Truffled tarama

14

ICE CREAM

Hugo & Victor

Ice cream flavour of your choice, Bourbon vanilla, strawberry
with lemon zest, chocolate, salted butter caramel, lemon

9

Los Pistoleros

Coconut and hazelnut spread, caramel cappucino,
cookies & cream, mojito, maxxi circus

9



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