



CAUTERETS **65**

DRINKS, DESSERTS AND SNACKS MENU

REFRESHMENTS

OGEU SPARKLING WATER 33 CL CAN	3,50€
OGEU WATER 75 CL GLASS <i>still or sparkling</i>	5€
OGEU LEMONADE IN GLASS 25 CL	4€
ICE-TEA 33 CL	3,50€
COCA-COLA 33 CL <i>Red/zero</i>	3,50€
ORANGINA 33 CL	3,50€
FANTA ORANGE 33 CL	3,50€
SCHWEPPES /SCHWEPPES CITRUS 33 CL	3,50€
FRUIT JUICE 25 CL <i>apple/orange/ grapefruit/pineapple/tomato/apricot</i>	3,50€
CACOLAC 25 CL	3,50€
WATER WITH SYRUP	2,50€

DRINKS

SANGRIA/HOT WINE	4€
SUZE/MUSCAT/PORTO/PICON	4,50€
RED OR WHITE MARTINI	3,50€
PINEAU/FLOC/LILLET/CAMPARI	3,50€
RICARD	3€
KIR CLASSIQUE : <i>blackberry, blueberry, blackcurrant, peach, raspberry</i>	3,50€
CHAMPAGNE GLASS	9€
AMERICANO (HOMEMADE): MARTINI ROUGE, CAMPARI, EAU GAZEUSE	9€

CIDERS

ARTISANAL BASQUE CIDER 33 CL KUPELA BOTTLE	5€
BRETON CIDER 27.5 CL <i>Brut or sweet</i>	4,50€
BRETON CIDER 75 CL <i>Brut or sweet</i>	9€

CAFETERIA

COFFEE/ESPRESSO	2€
NOISETTE	2€
LITTLE CREAM	2,50€
GRAND CRÈME	4,50€
HOT CHOCOLATE	3€
CAPPUCINO (WHIPPED CREAM) /CHOCOLATE	5€
LITTLE CHOCO	2€

TEAS

BLACK TEA	
BREAKFAST	3€
CEYLAN O.P	3€
DARJEELING	3€
FLAVOURED BLACK TEAS	
CARAMEL	3€
EARL GREY	3€
4 RED FRUITS	3€
GREEN TEAS	
TOUAREG MINT	3€
JASMIN	3€
GUNPOWDER	3€
HERBAL TEAS	
LINDEN MINT	3€
CARPENTRAS LIME TREE	3€
CHAMOMILE	3€
VERBENA	3€
MINT-VERBENA	3€

DRAFT BEERS

FISCHER <i>Half 25 CL / Pint 50 CL</i>	4,00€ / 7,00€
AFFLIGEM <i>Half 25 CL / Pint 50 CL</i>	4,50€ / 8,00€
AFFLIGEM WHITE <i>Half 25 CL / Pint 50 CL</i>	4,50€ / 8,00€
BEER OF THE MOMENT <i>Half 25 CL / Pint 50 CL</i>	4,50€ / 8,00€

BOTTLED BEERS

BLOND SARRIAT 33 CL	5,50€
BLUEBERRY SARRIAT 33 CL	6,00€
EXCELSA IPA 33 CL	5,50€

WHISKYS

WHISKY : <i>Aberlour, Oban, Jack Daniel's</i>	10€
WHISKY TASTING	12€

DIGESTIVES

COGNAC/ARMAGNAC	8€
CALVADOS	8€
GET 27/BAILEY'S	6€

CRAFT DISTILLERY

CAVE SEPET <i>Génépi Ours Brun: from Bagnère de Bigorre</i>	8€
ARRANGED RUM	8€
MAISON EGIAZKI <i>Patxaran</i>	8€
<i>Liqueur menta</i>	8€
<i>Manzana</i>	8€
<i>Gin Arana</i>	8€

TO SNACK

APERRO BOARD FOR 2, 4 OR 6 PEOPLE <i>Local ham, chorizo, cheese pure ewe's milk</i>	8€/ 15€/ 22€
IBERIAN PLATE <i>Local ham, home made pan con tomate, toast</i>	15€
PIZZAPÉRO	10€

CRÊPES



SUGAR	4€
BUTTER	4€
SALTED BUTTER CARAMEL	5€
CREAM	5€
NUTELLA	5€
HOT CHOCOLATE	5€
BLUEBERRIES	7€
GRAND MARNIER	9€
PÉGUÈRE : <i>Crepe, vanilla ice cream, hot chocolate, roasted almonds, whipped cream</i>	9€
PLANTEUR : <i>Crepe, banana, hot chocolate, roasted almonds, whipped cream</i>	9€
EXTRA WHIPPED CREAM OR HOT CHOCOLATE	1,50€

ICE CREAMS



COFFEE, CHOCOLATE, LEMON, COCONUT, NUTELLA, STRAWBERRY, RASPBERRY, RUM-GRAPE, MANGO, MINT-CHOCOLATE, BLUEBERRY, VANILLA.	
1 scoop	3€
2 scoops	4€
3 scoops	6€
CAFÉ LIÉGEOIS : <i>3 scoops of coffee ice cream, whipped cream, roasted almonds, coffee coulis</i>	9€
CHOCOLAT LIÉGEOIS : <i>3 scoops ice cream chocolate, whipped cream, roasted almonds, hot chocolate</i>	9€
DAME BLANCHE : <i>3 scoops of vanilla ice cream, whipped cream, roasted almonds, hot chocolate</i>	9€
BANANA SPLIT : <i>Banana, vanilla ice cream, chocolate, strawberry, whipped cream, roasted almonds, hot chocolate</i>	9€
ANTILLAISE : <i>Vanilla ice cream, mango sorbet, rum-grape ice cream, rum, whipped cream, roasted almonds, hot chocolate</i>	10€
ICEBERG : <i>Mint chocolate ice cream, chocolate ice cream, Get 27, Chantilly cream, roasted almonds, hot chocolate</i>	10€
COLONEL : <i>3 scoops of lemon ice cream with vodka</i>	10€
ROYALTY : <i>Blueberry sorbet, strawberry, raspberry, crème de cassis, red fruit coulis, blueberries, whipped cream, roasted almonds</i>	10€