

Sex in the tree  
Margarita  
Bushraker  
BBC  
Mudslide  
Rhum Runner  
Piña colada  
Mango colada  
Peach colada  
Strawberry colada  
Passion colada

**Treelounge frozen cocktails 9 €**

Vodka, strawberry, fresh ginger & lime  
Tequila, Cointreau & lime  
Rum, crème de coco & Baileys  
Rum, crème de coco, Baileys & banana  
Vodka, Kahlua & Baileys  
Rum, Cointreau, lemon & strawberry  
Rum, pineapple & crème de coco  
Rum, mango & crème de coco  
Rum, peach & crème de coco  
Rum, strawberry & crème de coco  
Rum, passion & crème de coco

Mojito  
Nando Fizz  
Planters Punch  
Mai-Thai  
Madras  
Tequila sunrise  
Long island ice tea  
Bloody Mary

**Cocktails 9 €**

Cuban rum, lime, mint, sugar & soda  
Vodka, lime soda, grenadine & cranberry  
White & dark rum, fruit punch & grenadine  
Rum, orange, grenadine & orgeat  
Vodka, cranberry & orange  
Tequila, orange & grenadine  
Mix of 5 white liquors, Coca cola & lime  
Vodka, tomato juice & spices

Bellini  
Treelounge Bellini  
Mimosa  
Kir royal  
Chambord

**Champagne mix 11 €**

Peach nectar & champagne  
Mango juice & champagne  
Orange juice & champagne  
Crème de cassis & champagne  
Chambord & champagne

Kamikaze  
Baby woo woo  
Cowboy  
Gold Rush  
Ti Punch  
Caipirina

**Shooters 7 €**

Vodka, lime & triple sec  
Vodka, peach schnapps & cranberry  
J & B, Baileys  
Tequila, Grand Marnier, lemon & cane sugar  
Rhum agricole, lime & cane sugar  
Cachaca, ice, lime & cane sugar

Forestini  
Espressotini  
Pommetini  
Fijitini  
Classic Martini  
Dirty Martini

**Martinis 9 €**

Gin, peach schnapps, OJ & Medori  
Vodka, Baileys & espresso  
Vodka, sour apple liquor & apple juice  
Vodka, fresh pineapple & fresh ginger  
Bombay Gin or Grey Goose with vermouth  
Classic martini with olive juice

Soda €3  
Beer €4  
Water €6  
Juice €4  
Coffee

Coca Cola, Sprite, Orangina, Ginger Ale, Tonic  
Heineken, Carib, Presidente, Coors Light, (Desperado €5)  
Panna or San Pellegrino 1 L  
Orange, Grape Fruit, Fruit Punch, Cranberry, Apple, Tomato  
Nespresso €4

Les prix des menus comprennent 4% TGCA / Menu prices include 4% TGCA

	<b>Bouteille</b>	<b>Glass</b>
<b>Rose</b>		
Saint Sidoine, Cote de Provence	€25	€7
CHÂTEAU DE PAMPELONNE M. Gasquet-Pascaud <b>(Magnum €69)</b>	€31	
LA VIE EN ROSE (Magnum €92)	€37	
CHATEAU PUECH HAUT ROSE PRESTIGE (Magnum €92)	€40	
WHISPERING ANGEL <b>(Magnum €92)</b>	€42	
<b>White</b>		
CHARDONNAY Élevé en Fût de Chêne Sérème	€18	€7
TOURAINÉ-SAUVIGNON "Domaine de la Charmoise"	€23	
MUSCADET de Sèvre & Maine, Comte Leloup	€25	
BOURGOGNE CHARDONNAY "La vigné"	€26	€7
P. JOLIVET ATTITUDE Sauvignon Blanc	€33	
POUILLY FUMÉ DE POUILLY "La Moynerie" 2013	€45	
POUILLY-FUISSÉ "Vignes Romanes" 2013	€56	
CHÂTEAUNEUF-DU-PAPE 2014 Château Mont Redon	€61	
<b>Red</b>		
CHÂTEAU SISSAN 2013 Pierre Yung & Fils	€20	€7
Sérème Shiraz	€19	€7
GAMAY DE TOURAINÉ "Domaine de La Charmoise"	€22	
PERRIN RESERVE COTE DU RHONE	€28	
BOURGOGNE PINOT NOIR "Millebuis" 2011	€25	
HAUTES GRAVIERES 2011 Dourthe	€28	
SAUMUR-CHAMPIGNY "Château de Targé" Edouard Pisani-Ferry	€29	
CHATEAU PEY LA TOUR 2011, "Reserve du chateau" <b>(Magnum €65)</b>	€32	
CROZES HERMITAGE "Les Jalets" 2013 Paul Jaboulet Aîné	€39	
Château Clément Pichon 2011 Supérieur	€59	
CHÂTEAUNEUF-DU-PAPE 2010 Château Mont Redon	€68	
LACOSTE BORIE 2009 2nd Vin du Cru Classé	€70	
SANCERRE "Les Royaux" 2011 Domaine Laporte	€70	
<b>International</b>		
Doña Paula Estate Malbec	€28	€7
PINOT GRIGIO Albola, Friulli	€28	
CLOS DE LOS SIETE 2008/09 Mendoza by Michel Rolland	€45	
CHIANTI CLASSICO RISERVA CASTELLO D'ALBOLA	€54	
TRIVENTO MALBEC Golden Reserve	€61	
<b>Champagne</b>		
Billecart Salmon <b>(Magnum €230)</b>	€115	
LAURENT-PERRIER Brut <b>(Magnum €213)</b>	€104	€11
Moët	€95	
Moët Ice	€150	
Louis Roederer	€128	
LAURENT-PERRIER "CUVÉE ROSÉ BRUT" <b>(Magnum €480)</b>	€195	
Dom Perignon Brut	€385	



3 mini burgers with cheese (gouda, mozzarella & cheddar)	€12
Indonesian chicken sate served with peanut sauce	€10
5 spice tamarind BBQ baby back ribs served with cole slaw	€10
Chili chicken lettuce wrap with a peanut chili dip	€13
Charcuterie & cheese platter	€15
Curry chicken herb & garlic wrap	€12
Spicy lamb curry served with nan bread	€14
Leek and goatcheese tart	€12
Oven baked goat cheese served on nan, caramelized onions, sundried tomatoes drizzled with clover honey	€12
Cumin lentil balls served with a tamarind sauce	€11
Brie in puff pastry with mango chutney	€11
Humus served with pita wedges	€9
Escargot served with garlic parsley butter	€9
Calamari fingers served with garlic aioli	€10
Mini crab cakes	€11
Garlic lemon herb shrimp kebabs with mango salsa	€15
Crab & spinach fondue served with pita wedges	€15
Smoked fish plate with tuna, swordfish and marlin	€14

### **extras**

- *French fries* €5
- *Sweet potato fries* €6



Trio de mini cheeseburger (gouda, mozzarella & cheddar)	€12
Brochettes de poulet à l'indonesienne et sauce cacahuette	€10
Travers de porcs sauce BBQ et sa salade de choux	€10
Wrap de salade garnis de poulet et sauce cacahuette et chili	€13
Assiette de charcuterie & fromage	€15
Wrap de poulet saveur curry et ail	€12
Curry d'agneau épicé et pain Nan	€14
Tarte poireau et fromage de chèvre	€12
Fromage de chèvre cuit au four sur son pain Nan ,avec oignons caramélisés,tomates séchées et miel	€12
Boulettes de lentille au Cumin, sauce tamarin	€11
Feuilleté de brie et confiture de mangue	€11
Humus servis avec du pain pita	€9
Demi douzaine d'escargost persillés	€9
Batonnets de calamare servis avec sauce aioli	€10
Mini croquette de crabe	€11
Brochettes de crevettes citron et ail servis avec une sauce mangue	€15
Crab & spinach fondue served with pita wedges	€15
Assiette de poisson fumé , thon ,marlin et espadon	€14

**extras**

Frites	€5
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**Desserts**

Gâteau au gingembre avec sauce au caramel et glace	€9
Ginger cake with caramel sauce and ice cream	€9
Brownie a la mode	€9
Gâteau au fromage / Cheese cake	€9
Crème brulee	€9
Fruit platter	€17

**Digestifs / Digestives**

Remy Martin VSOP	€10
Hennessy VS	€10
St. James Rhum Vieux	€10
Armagnac / Calvados	€10
Chivas Regal 12 YO	€10
J. Bally Rhum 7 YO	€10
Rhum J.M. XO	€12
Aged old rums	€12
XO Cognac	€12

**Cigars**

Saint Martin Petit Corona	€10
Saint Martin Belicoso (cognac, rum, vanilla)	€10
Saint Martin Cigarillos, assorted flavours (pack of 10)	€8

**Cuban**

RYJ No 2 Tubos	€12
Montechristo Petit	€23
Davidoff 2000	€21
Hoyo Epicure No 2	€24
Hoyo Monterrey	€24
Partagas No 4	€24
RYJ Churchill Tubos	€29
Cohiba Siglo IV	€41

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