



BEERS

Heineken - Lager, 25cl - 50cl	5	9
Gallia Gold Session - IPA, 25cl - 50cl	7	11
Corona, 33cl	7	
Gallia Weiss - Blanche, 33cl	7	
Gallia Champs Libre - Lager, 33cl	7	
Cidre Sassy - Brut bio ou Rosé, 33cl	7	
Hard Kombucha - Gingembre et citron, 33cl	7	
Heineken 00, 33cl	7	



SPIRITS AND LIQUORS

served with a soft + €4

APERITIF 6CL

Ricard, 2,5cl	4
Suze	4
Lillet Blanc, Rose	6
Porto Tawny, White	6
Campari	6
Quintinye Royal Rouge, Blanc	7

VODKA 4CL

Absolut	10
Remyx Vodka Cosmique	12
Belvédère	15
Distillerie de Paris	19

GIN 4CL

Beefeater	10
Plymouth	12
Hendrick's	14
Castan Gin Organic	14
Citadelle	16
Tanqueray Ten	16
Monkey 47	19

TEQUILA

& MEZCAL 4CL

Olmecca	10
Mezcal De Madey Vida	12
Patrón Reposado	19

RUM 4 CL

Havana 3 ans	10
Sailor Jerry Spiced	10
Plantation 3 Stars	14
La Hechicera	14
Diplomático	14
Flor de caña 12 ans	16
Plantation O.F.T.D.	16
Clairin 2022 Vaval	16
Trois Rivières VSOP	19
Mount Gay XO	19
Hampden 8	19

WHISKY 4CL

Bourbons	
Bulleit	12
Few	19

Blended Malts

Johnnie Walker Black Label	12
Chivas 18	16

Single Malts

Ballantine's Finest	10
Aberlour 10 ans	12
Jack Daniel's	15
Talisker Port Ruighe	16
Armorik Classic Bio	16
Oban 14	19
Lagavulin 16	19

Japonnais

Nikka From The Barrel	16
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COGNAC

& CALVADOS 4CL

Hennessy VS	14
Remy Martin VSOP	19
Remy Martin XO	45
Martell VSOP	14

LIQUOR 4CL

Chambord	9
Saint-Germain	9
Baileys	9
Disaronno	9
Cointreau	9
Grand Marnier	9
Italicus	10

DIGESTIF 4CL

Get 27	8
Mirabelle Lorrency	9
Poire William Lorrency	9
Framboise Lorrency	9
Limoncello Zest	12
Kahlua	12
Chartreuse Verte	16

TRIBE

Table

WANT TO BOOK FOR AN EVENT?

Contact us !

hb854-sb@accor.com

All our sauces are homemade

SNACKS

Chicken fingers , chipotle mayo	14
Homemade guacamole , tortillas 🌱 🥬	12
Mint hummus , green peas and hazelnut, tortillas 🌱 🥬	9
Fried corn cobs , BBQ au Jack Daniel's sauce 🌱 🥬	11
Nachos , sour cream, guacamole, jalapeño, cheddar sauce 🌱 🥬	14
Grilled cheese , comté AOP, cheddar, balsamic 🍷	16
caramelized onion compote	
+ €3 ham	

MAINS

Kale Caesar	19
Crispy chicken fingers, croutons, parmesan, turmeric-infused soft-boiled egg, caesar sauce	
Trio de tacos 🌱	16
Tex-Mex spices marinated beef, bell peppers, coriander, red oignons pickles, chipotle mayo	
OR	
Homemade guacamole, bell peppers, feta cheese, coriander 🍷	
Hot dog	17
Rolls, beef sausage, cheddar sauce, crispy onions, yellow mustard, red onions, cucumber pickles	
+ 2€ <i>crispy bacon</i>	
Sides 🌱 🥬	4
Homemade potatoes chips or fried corn cobs	

DESSERTS

Cheesecake , red fruit coulis 🍷	10
Fruit tartar , mango coulis, mint 🌱 🥬	10

SOFTS

Vittel, 75cl	4
San Pellegrino, 50cl	4
Coca-Cola, Coca Zero, 33cl	5
Perrier, 33cl	5
Schweppes Premium Mixer, 20cl	5
<i>Tonic, Ginger Beer, Ginger Ale</i>	
Homemade fassionola Ice Tea, 25cl	6
Kombucha regular or raspberry and hibiscus, 33cl	7

JUICES

<i>Creative fruit juices produced in Île-de-France, 25cl</i>	6.5
Orange Radieuse, <i>orange with a hint of orange blossom</i>	
Ananas Exubérant, <i>pineapple with a touch of sage</i>	
Pomme Candide, <i>apple with a hint of elderflower</i>	
Tomate Généreuse, <i>tomato with a hint of basil</i>	
Mangue Sensuelle, <i>mango, with a hint of cordamom</i>	
Red Revival, <i>guarana infusion, sour cherry purée, cranberry purée</i>	

🌱 : gluten free

🍷 vegetarian

🥬 vegan

Prices in €, taxes and service included

COCKTAILS

LE TRIBE	16
Rum Havana 3 ans, rum Havana Especial, passion fruit, pineapple, homemade fassionola syrup, lime	
PORN STAR	14
Vodka, passion fruit, lime, vanilla	
VOODOO KISS	16
Havana Spiced, lychee juice, lime, homemade lemongrass infusion, ginger and Timut pepper	
LE JAURES MULE	16
Armin Armagnac 6 ans, Saint Germain, ginger, lime, poiré Sassy	
LILLET TONIC	12
Lillet rosé, Schweppes tonic, cucumber, pink berries	
SUNNY	15
Gin Malfy, St Germain, basil, cucumber, lime, Perrier	
PASSION FRUIT MARGARITA	14
Tequila Olmeca, triple sec, lime, passion fruit	
CLASSICS COCKTAILS ON DEMAND	14

FROZEN COCKTAIL	14
Ask us for the ice-cold delight of the moment	

MOCKTAILS

LE CLICHÉ(Y)	10
Martini Floreale, pineapple, lime, cucumber, lemonade	
VIRGIN SPRITZ	12
Aperol 0° Sober Spirit, buble 0°, Perrier, orange	
BLUSH & BURN	11
Ceder's, pineapple juice, cranberry juice, lemon juice, grenadine, Tabasco	

WINES & CHAMPAGNES

WHITE WINES		
Chardonnay, Laroche, IGP Pays d'Oc, BIO	26	6
L'Audacieuse, Vignobles JeanJean, AOP Languedoc, BIO	28	6
Rolle In Stone, Cazes, IGP Côtes Catalanes, BIO	30	7
ROSÉS WINES		
Domaine Le Pive, Vignobles JeanJean, AOP Sable de Camargue, BIO	28	6
Cuvée Alexandre, Coteaux d'Aix en Provence, Château Beaulieu	32	-
RED WINE		
Artésis, Ogier, Côtes du Rhône, BIO	28	6
Sans Chichi, Vignobles JeanJean, IGP Pays d'Oc, BIO	26	-
Rocs Sancto Lupo, Vignobles JeanJean, Pic Saint Loup, BIO	38	-
BUBLES		
Prosecco	35	8
Buble 0°, Chavin	36	8
Laurent Perrier, Cuvée Brut	75	16
Delamotte, Blanc de blancs	110	-

Prices in €, taxes and service included

Wine glasses have a capacity of 14cl

Wine bottles have a capacity of 75cl