

Le Boudoir de Prestal

Wines

	15cl glass	25cl glass	75cl bottle
White wines			
Chardonnay IGP Pays d'Oc	4€50	7€50	21€
Petit Chablis Dampfrères	5€50	9€50	28€
Pouilly Fumé Domaine des fines caillottes	7€00	12€00	35€
Monbazillac Château Reysac	5€00	9€00	25€
Red wines			
Cabernet Sauvignon LC by LC	4€50	7€50	21€
Montagne St Emilion La Tour Gillet	7€00	12€00	35€
Saint-Amour Vignerons de Bel-Air	6€50	11€00	32€
Chinon Manoir de la Bellonnière	5€50	9€50	28€
Rosé wines			
Le Secret des Cigales IGP Var	4€50	7€50	21€
Côtes de Provence Domaine des Diables	5€50	9€50	28€
Champagne Philippe Gonet brut			55€

Alcohols with or without soft drink

Vodka Absolut	7€
Vodka Grey Goose	9€
Gin Tanqueray	7€
Gin Tanqueray n°10	9€
Gin Hendrick's	9€
Whiskey Jack Daniel's	7€
Whiskey Aberlour	9€
Rum Havana	7€
Rum Havana 7ans	9€
Peppermint Get27	7€
Cointreau	8€

Openings

From monday to thursday 4pm to 9pm

From friday to sunday 4pm to 10pm



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Cocktails with Gin

Blue Apple gin, apple juice, lemon juice, curaçao	8€
So be Tanqueray #10 gin, pink grapefruit juice, tonic water, fresh mint, vanilla syrup	10€
London Mule gin, ginger beer, fresh mint, lime juice	8€
Gin Tonic Bowl Tanqueray gin or Tanqueray #10 gin or Hendrick's gin, Citadelle, tonic water	10€

Cocktails with Rum or Cachaça

Mojito	8€
Fruity Mojito with coulis : passion fruit, mango or strawberry	10€
Caïpirinha cachaça, limes, brown sugar	8€
Ti'Punch rum, limes, cane syrup	8€
Piña Colada rum, pineapple juice, coconut cream	9€
Piña Strawberry rum, pineapple juice, strawberry juice, coconut cream	9€

Cocktails with Vodka

Moscow Mule vodka, ginger beer, fresh mint, limes	8€
Caïpirovska vodka, limes, brown sugar	8€

Alcohols cocktails

Margarita téquila, cointreau, lemon juice, cane syrup	8€
Spritz Apérol or Campari or Cynar, prosecco, sparkling water	7€
St Germain Spritz St Germain, prosecco, sparkling water	9€
Téquila Sunrise téquila, fresh orange juice, grenadine syrup	8€
Dry Martini gin or vodka, martini dry, green olive	8€
Cherry Bowl cherry brandy, prosecco, sparkling water, cherries	9€

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Le Boudoir de Prestal

Beers & Ciders

from local productions only

Beer from « Brasserie Burgerjon » 5€50

Blond, Brown, Triple, IPA - bottle 33cl

Raspberry beer 6€50

« Brasserie Burgerjon » - bottle 33cl

Cider Brut organic 5€50

from « Maison Périgault » - bottle 33cl

Soft drinks

Organic apple juice 4€

from « Maison Périgault » - glass 25cl

Strawberry juice - glass 25cl 4€

Fresh Orange or lemon juice 4€50

Coke, Coke Zero, Sprite 33cl 4€

Fever Tree tonic or ginger beer 20cl 5€

Perrier 33cl 3€50

Evian 50cl 4€

Mocktails

Cendrillon 5€50

Pineapple, fresh orange and lemon juice

Sparkling Apple 5€50

Apple juice, Sprite, raspberry syrup

Virgin Mojito 5€

Virgin Colada 6€

Pineapple juice and coconut cream

Aperitifs & Digestives

Porto Ruby 4€50

Martini white, red, dry 4€50

Campari 4€50

Américano 7€

Calvados 8€

8 years old from « Maison Périgault »

Liqueur « 44 » 8€

from « Maison Périgault » - one orange,

44 coffee bean and 44 sugar cubes

macerated for 44 days

Hot drinks

Espresso 1€50

Espresso milk 2€50

Tea Kusmi earl grey, mint, detox 3€50

Hot Chocolate 3€50

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Platters

made with local products

Cheeses « Chèvrerie Burgerjon »	9€
Goat cheeses, Camembert, Pont-l'Evêque	
Charcuterie « Ferme Lelouvier »	12€
Mixed charcuterie & cheeses	14€
Saucisson « Ferme Lelouvier »	9€
Blood sausage « Boucherie Chanu »	8€
Summer tomatoes, radish, carrots	7€

« Tartines »

Stuffed slices of bread

Homemade, hot, with green salad
To share, or not !

Tartine Normande	9€
Cream, andouille, Camembert	
Tartine Merlerault	9€
Tomato sauce, smoked ham, goat cheese, melted cheese	
Tartine Prestal	7€
Tomato sauce, ham, mushrooms, melted cheese	
Tartine St-Germain	8€
Tomato sauce, bacon strips, onions, cream, melted cheese	
Tartine Veggie	6€
Tomato sauce, mushrooms, olives	

Homemade Snacking

Tapenade black or tomatoes	7€
Hummus	7€
Tapenades & hummus	9€
Olives cocktail	4€

Sweets

Homemade

Chocolat Mi-cuit	6€
With vanilia ice cream	
Normand shot glass	4€50
Homemade stewed apples, fromage blanc, Speculoos	
Fruits du moment	4€
Fresh pineapple with seasonal fruit	

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