



DRINKS BY LA JOURNÉE



FROM THE FIRST COFFEE TO THE LAST GLASS

SOFTS

Waters

	33cl	50cl	75cl	1L
Still water by La Journée			3,50€	
Sparkling water by La Journée			4,50€	
Vittel		4,00€		5,00€
San Pelegrino				
Perrier		4,00€		5,00€
	4,00€			

Sodas 4,50€

Coca, Coca cherry, Coca zéro, Oasis tropical, Fanta orange, Sprite, Orangina, Schwepps argumes, Schwepps Tonic, Redbull, Fuze Tea pêche

Nectars and fruit juices 4,50€

Tomato, orange or apple juice
Pink grapefruit, pineapple, strawberry, mango or apricot nectar

Fresh drinks 6,50€

Mona Lime Soda (Organic, 100% natural)
Mona Sparkling Apple (Organic, 100% natural)
Squeezed orange

HOT DRINKS

Nespresso coffee

Espresso	2,70€
Double espresso	3,50€
Cappuccino	5,50€

Teas and Infusions - 4.00€

Black teas - English breakfast, Earl grey, Red fruit
Green teas - China, mint, detox
Infusions - Aquarose (hibiscus and red fruit),
Be cool (verbena, apple and liquorice)

COCKTAILS - 10€

Mojito

White rum, lime, fresh mint, sparkling water

Sex on the beach

Vodka, peach liqueur, pineapple and cranberry juice

Caipirinia

Cachaça, brown sugar, cane syrup, lime

Moscow mule

Vodka, lime, brown sugar, ginger beer

Expresso martini

Vodka, coffee liqueur, sugar syrup, espresso

Spritz le Pardi

(100% local)

Spritz classic - 9€



MOCKTAILS - 8,50€

Bora Bora

Guava, pineapple and lime juice

Le Beach

Pineapple, orange and lime juice

Planteur La Journée

Lime syrup, apple juice, lemonade, fresh orange juice

Barista recipes :
See our list of coffee

APERITIFS



SPIRITS

Classics

Ricard, Pastis 51 - 4cl	5,00€
Martini Bianco ou Rosso - 6cl	5,00€
Campari - 6cl	5,00€
Suze - 6cl	5,00€
Red Porto / White Graham's Fine Tawny - 6cl	6,00€
Pardi 100% local - 15cl	10,00€

With cream *

Red St Raphaël - 6cl	6,00€
Kir with white Burgundy - 12,5cl	8,00€
lillet Tonic - 15cl	8,00€

*Blackcurrant, raspberry, vine peach, wild berries, blackberry

Draught beers 15cl 25cl 50cl

Heineken	3,50€	4,50€	7,50€
Affligenm	4,00€	5,00€	8,00€

Beer Bottles - 33cl 7,00€

Lager Hapkin
Desperados
Lager Grimbergen (abbey beer)
Amber Grimbergen (abbey beer)
Lagunitas
Dark Pelforth
Ciney
Mort subite rouge ou blanche

Non-alcoholic beers - 33cl 6,00€

Heineken
Virgin Desperados

Cider - 33cl 7,00€

SASSY" organic cider from Normandy

Liquors- 6cl 8,00€

Get 27
Cointreau
Mint cream, 100% local, Maison Cabanel
Lemon cream, 100% local, Maison Cabanel
Kolhua
Amaretto Disaronno

Eau de vie / Absinthe - 4cl 10,00€

Mirabelle Cartron
Pear Williams Cartron
Pandor



Armagnac - 4cl

Laubade VSOP	8,00€
Laubade 12 y.o	10,00€
Château de Laubade Hors d'âge	11,00€

Calvados - 4cl

Drouin	8,00€
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Cognac - 4cl

Hennessy VS	9,00€
Lheraud 20ans	15,00€
Hennessy XO	18,00€

Gin - 4cl

Gin Gibson	8,00€
Gin generous coriander & combava - organic	10,00€
Bombay Saphir	10,00€
Gin Monkey 47 Dry	11,00€
White Gin Hexagone (Toulouse)	11,00€
Amber Gin Hexagone (Toulouse)	12,00€

Whiskey Blend- 4cl

Whiskie J&B rare	7,00€
Chivas regal 12 y.o	9,00€

Whiskey Classic Malt- 4cl

Aberlour 10 y.o	10,00€
Talisker 10 y.o	12,00€
Oban 14 y.o	15,00€
Lagavulin 16 y.o	18,00€

American Whiskey - 4cl

Jack Daniel's	9,00€
Bulleit Rye	10,00€

Irish Whiskey - 4cl

Jameson	9,00€
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Scotch Whiskey - 4cl

Haig Clubman	9,00€
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Tequilla / Cachaça - 4cl

Olmeca	8,00€
Sagatiba	9,00€
Patron Silver	13,00€

Vodka - 4cl

Absolut	8,00€
Grey Goose	10,00€
Belvedere	10,00€

Rhum - 4cl

Havana 3 y.o	6,00€
3 Rivières 55 °	8,00€
Havana 7 y.o	9,00€
Pacto Navio	9,00€
Diplomatico 12 y.o	10,00€



WINES BY LA JOURNÉE

OUR RED WINES

100% local



12,5cl



37,5cl



75cl



150cl



CI-22-23-81, Château Ollieux Romanis, 2022 | Vin de France

Grape varieties: 100% Cinsault

The palate is explosively delicious, with intense notes of raspberry and strawberry!

6€

26€



Le V de Ventenac, Château de Ventenac, 2018 | AOC Minervois

Grape varieties: Syrah, Grenache

Intense, spicy nose of jammy red fruits. On the palate, aromas of black fruits and blackcurrant!

8€

34€



Chemin de Moscou, Domaine Gayda, 2021 | IGP Pays d'Occitanie

Grape varieties: Syrah, Grenache, Cinsault

An expressive nose of black fruits, pepper, cinnamon, spices and violets. A seductive palette of forest fruits!

35€

Noblesse du temps, Domaine de la Rochelière, 2021 | AOP Fitou

Grape varieties: Mourvèdre, Carignan, Grenache

A powerful wine, with notes of black fruits, leather and roasting!

39€

OUR WHITE WINES

Local

Toques & Clochers, 2018 | AOC Limoux

Grape varieties: 100% Chardonnay

Beautiful harmony, roundness and acidity with a highly complex finish. Subtlety and complexity are the two hallmarks of this wine by excellence of laying down.

6€

25€

Local

Cuvée Arpège, Château Rouquette sur mer, 2018 | AOP La Clape

Grape varieties: Roussanne, Bourboulenc

A pure, airy wine with a lovely hint of minerality. Very fresh on the nose and palate, with notes of almonds, broom and white flowers.

24€

Sancerre Montagu by Pascal Jolivé, 2016

Grape varieties: Sauvignon blanc

A unique style, typical of the house. Elegant and perfectly balanced. Dry, naturally fruity and mineral.

30€

Mâcon villages, Fleur d'Azenay de Georges Blanc, 2017

Grape varieties: Chardonnay

Complex, fruity aromas, developing subtle flavours of slightly muscat apple.

8€

35€

NOS VINS DU MOIS

100% local



Milan Royal Blanc, 2022, Château Catherine de Mongolfier, 2022

AOP La Clape

Grape varieties: Bourboulenc, Vermentino

Pale yellow in colour, with green highlights and a balance between the roundness of the fruit and the lively iodine of the Mediterranean Sea.

7€

30€



Meritium, 2021, Château Catherine de Mongolfier, 2022

AOP La Clape

Grape varieties: Grenache, Syrah

A ruby-red colour with an intense sheen, followed by a palate of violets combined with garrigue and black fruits.

8€

35€



WINES BY LA JOURNÉE

OUR ROSE WINES

100% local



Azur, Château Rouquette, 2022 | AOP Languedoc

Grape varieties: Grenache, Cinsault

An expressive, mineral nose, reminiscent of strawberries and pink grapefruit. On the palate, notes of tangy sweetness reminiscent of redcurrant and blueberry.

6€

26€



Alba Rosé, Ollieux Romanis, 2022 | AOC Corbière

Grape varieties: Grenache gris, Grenache noir, Cinsault

A very clear, intense rose with a nose of red fruits, very fresh citrus fruits and a rich palate.

7€

30€

Cornet Banyuls Ambrée, Cellier de l'Abbé ROUS | AOC Collioure

Grape varieties: Grenache blanc, Grenache gris, Muscat d'Alexandrie

An intense nose with hints of honey and citrus through dried fruits aromas.

8€

OUR BUBBLES

Local

Maison Antech héritage | AOP Crémant de Limoux rose

Grape varieties: Chardonnay, Chenin, Mauzac, Pinot

Fresh and delicious on the palate, it combines elegance and fruitiness to accompany aperitifs and desserts.

35€

Local

Code Rouge, Gérard Bertrand

Grape varieties: Chardonnay, Chenin, Mauzac

Fresh and mineral on the palate. Code Rouge is a fine, elegant and refined with of white.

35€

Champagne Tsarine, Premium Brut

Grape varieties: Chardonnay, Meunier, Pinot Noir

The flavours of yellow summer fruits - peach, apricot and nectarine - gradually mingle with those of bitter orange to produce a well-balanced wine.

35€

Laurent Perrier, La cuvée brut

Grape varieties: Chardonnay, Pinot noir, Pinot Meunier

A perfect balance between freshness and finesse, with fruity flavours very present at the end of the tasting.

10€

35€

60€

Pommery Rosé

Grape varieties: Chardonnay, Pinot noir, Pinot Meunier

A very subtle character, with a supple, full-bodied palate that is appreciated for its freshness and liveliness.

90€

Lason 1760

Grape varieties: Pinot noir, Chardonnay, Pinot Meunier

A style built on freshness and liveliness. This is a champagne that will open up thanks to its floral aromas.

90€

From 6:30 am
to 11:00 pm

Extra charge
2.50€ per order by
room service