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L'ATRIUM BAR

lounge

Sunday to Thursday | 10:30 00:00
Friday and Saturday | 10:30 à 01:00

DJ SETS

on Friday and Saturday

Prices are in euros, inclusive of VAT and service. Alcohol abuse is dangerous for your health; please drink responsibly. A list of allergens is available on request from our bar staff.

COCKTAILS

CREATIONS €14

Les Quatre Écorces • 15cl
Gin, Cointreau, Cranberry juice, Lemon juice, Ginger syrup

Le Jardin des Épices • 15cl
Dark rum, Basil syrup, Lemon juice, Sprite

La Vie en Rose • 15cl
Saint-Germain liqueur, Rose syrup, Lemon syrup, Prosecco

Le Rouge Étoilé • 15cl
Vodka, Cointreau, Lemon juice, Strawberry juice

CLASSICS €12

Cosmopolitain • 9cl
Vodka, Cointreau, Lemon juice, Cranberry juice

Mojito • 12cl
*Classic, Strawberry, Raspberry or Passion fruit
(White rum, Lime, Mint, Sugar, Sparkling water)*

Topaze • 12cl
Rum, Malibu, Curaçao, Lemon juice, Pineapple juice

Royal Star • 14cl
Vodka, Passoa, Vanilla syrup, Lemon juice, Passion fruit purée, Champagne

Espresso Martini • 9cl
Vodka, Coffee liqueur, Espresso, Sugar

MOCKTAILS (Without alcohol) • €9

Virgin Mojito • 12cl
*Classic, Strawberry, Raspberry or Passion fruit
(Mint, Lime, Sugar, Sparkling water)*

Le Chantago • 15cl
Orange juice, Pineapple juice, Strawberry purée

Agrume impérial • 15cl
Orange juice, Grapefruit juice, Lemon juice, Grenadine syrup

SPRITZ

15cl

Aperol • €11
Aperol, Prosecco, Sparkling water

Saint-Germain • €13
Saint-Germain, Prosecco, Sparkling water

Limoncello • €11
Limoncello, Prosecco, Sparkling water

Violetta • €11
Violet liqueur, Prosecco, Sparkling water

CHAMPAGNES

14cl / 75cl / 150cl

BRUT

D'Armanville - Royal Hainaut • €12 / €60 / ·

Chassenay d'Arce Rosé • €14 / €70 / ·

Taittinger Brut Réserve • €16 / €85 / €150

Taittinger Rosé Prestige • €18 / €100 / €180

Moët et Chandon Brut Impérial • · / €98 / ·

Veuve Clicquot Carte Jaune • · / €108 / ·

MILLÉSIMÉ

Taittinger Brut Millésimé • · / €130 / ·

CUVÉES DE PRESTIGE

Taittinger Comtes de Champagne • · / €230 / ·

Dom Pérignon Brut Vintage • · / €550

SPARKLING WINE

14cl / 75cl

Prosecco Extra Dry Edoardo Rota • €8 / €35

APERITIFS

Ricard 40° • 4cl - €6.50

Martini Rosso 15° • 6cl - €6.50

Martini Bianco 14,5° • 6cl - €6.50

Campari 25° • 6cl - €6.50

Suze 20° • 6cl - €6.50

Porto Red 20° • 8cl - €7

Porto White 16° • 8cl - €7

Picon White wine 18° • 14cl - €10

Kir White wine • 14cl - €10
Blackcurrant cream, Blackberry, Peach, Strawberry, Raspberry

Kir Royal • 14cl - €14
Champagne, Blackcurrant cream, Blackberry, Peach, Strawberry, Raspberry



BOTTLED BEERS

33 cl

BLONDE

Anosteké • €8
Pays Flamand Brewery, France 8°

Paix Dieu Nova • €7
Caulier Brewery, Belgium 6°

WHITE

Hoegaarden • €8
Hoegaarden Brewery, Belgium 4,9°

AMBER

Kwak • €9
Bosteels Brewery, Belgium 8,4°

BROWN

Bon Secours Emérite • €8
Caulier Brewery, Belgium 8°

FRUIT

Kasteel Rouge • €8
Van Honsebrouck Brewery, Belgium 8°

IPA

Bon Secours 4 Houblons • €8
Caulier Brewery, Belgium 5,9°

DRAFT BEERS

25 cl / 33 cl / 50 cl

La Bise • €4 / €5 / €7
Duyck Brewery, France 5,4°

Hoegaarden Rosée • €5 / €6.50 / €9
Hoegaarden Brewery, Belgium 3°

La Paix Dieu • €6 / €8 / €10
Caulier Brewery, Belgium 10°

La Blanche de Namur • €5 / €6.50 / €9
Bocq Brewery, Belgium 4,5°

Beer of the moment • €5 / €6.50 / €9

Picon Beer • €7 / €9 / €11

WINES

14 cl / 75 cl

WHITE

Château du Mont,
Sainte-Croix-Du-Mont AOC • €7 / €33

Pouilly Fumé AOC, Maison P. Jolivet • €11 / €50

Bourgogne AOP, Art Minéral Chardonnay Bio
Maison Anjou • €8 / €43

ROSÉ

Château Maïme Héritage, Côtes de Provence AOP • €7 / €35

Minuty « Prestige », Côtes de Provence AOP • €10 / €46

RED

Saint-Nicolas-de-Bourgueil AOP,
Domaine des Vallettes • €6 / €30

Pic-Saint-Loup AOP, Lambrusques, Esprit Sauvage • €7 / €34

SNACKING

12 h - 22 h

SAVOURY SNACKS

Mixed platter • €24
Mature cheeses and charcuterie

Asian platter • €24
*Nems, prawn fritters, samosas,
mini skewers*

« Royal Club Sandwich » • €22
With chicken and potatoes crisps

Croque-monsieur *with potato crisps*

Le Classique • €15
*Béchamel sauce, cooked
ham and Tome de
Cambrai cheese*

Le Iodé • €17
*Béchamel sauce with
herbs and smoked
salmon*

Le Gourmet • €18
*Truffled béchamel sauce,
mushrooms and aged Comté
cheese*

SWEET TREATS

Café gourmand • €12
Espresso accompanied by sweet treats

Champagne gourmand • €18

Glass of Champagne d'Armanville - Royal Hainaut accompanied by sweet treats

Assortiment de mignardises • €10

According to the Chef's inspiration

Liège waffle
With icing sugar • €6.50 With whipped cream • €7

Seasonal Pavlova • €16

To share... or not!

Ice cream or sorbet sundae (2 scoops) • €6
*Flavours : vanilla, pistachio, chocolate, salted butter caramel, coffee
Sorbets : lemon, strawberry*

SPIRITS

4 cl

WHISKIES

Four Roses Bourbon Whiskey, Single Grain • €9
USA, Kentucky 40°

Oban 14 years, Single Malt • €13
Scotland 43°

Lagavulin 16 years, Single Malt • €15
Scotland 43°

Ardbeg Ten 10 years, Single Malt • €12
Scotland 46°

Nikka Coffee Grain, Single Grain • €10
Japanese 45°

Johnnie Walker Black Label 12 years, Blended Whisky • €10
Scotland 40°

Jameson Irish Whiskey, Blended Malt • €9
Ireland 40°

VODKAS

Grey Goose Original • €10
France 40°

Belvedere • €10
Poland 40°

RUMS

Kraken Black Spiced • €10
Antilles, Trinidad and Tobago 40°

Diplomático • €12
*« Reserva Exclusiva »,
Venezuela, Planas Valley 40°*

Angostura 1919 • €12
Antilles, Trinidad and Tobago 40°

DIGESTIFS

Cognac Hennessy Very Special • 5cl - €12
France 40°

Cognac Hennessy XO • 5cl - €30
France 40°

EAUX-DE-VIE & LIQUEURS

Poire Williams • 5cl - €10
45°

Framboise • 5cl - €10
45°

Baileys • 5cl - €9
17°

Cointreau • 5cl - €9
40°

Get 27 • 5cl - €9
21°

Mandarine
Napoléon • 5cl - €10
38°

Liqueur de
café bio • 5cl - €8
20°

Poire Cognac • 5cl - €8
35°

Amaretto • 5cl - €8
28°

WATER & SOFT DRINKS

Vittel • 25cl - €3.50

Fuzerea • 25cl - €5.50

Orangina • 25cl - €5.50

Sprite • 25cl - €5.50

Schweppes Tonic
/ Citrus • 25cl - €5.50

Coca-Cola
/ Zero • 33cl - €5.50

Perrier • 33cl - €5.50

FRUIT JUICES

Orange / Pineapple / Tomato / Strawberry /
Apple / Grapefruit • 25cl - €5.50

FRESH FRUIT JUICES

Orange / Lemon / Grapefruit • 25cl - €8

HOT DRINKS

Espresso • €3.50

Double Espresso • €7

Petit Crème • €3.50

Grand Crème • €7

Capuccino • €7

Viennese Coffee • €7

Hot chocolate • €7

Latte Macchiato • €8

Iced Coffee • €8

Viennese hot chocolate • €8

Irish Coffee • €12

Baileys Coffee • €12

TEAS & INFUSIONS

Green tea with mint / Darjeeling / Earl Grey /
Chamomile / Verbena • €5

