



L'ACCÈS SOIR

RESTAURANT & LOUNGE BAR

Drink Acces

Cocktails BY ACCES

Caïpirinha blue 25cl

Aguacana cachaça, canne sugar, citron green, curaçao

12€

Mojito 33cl

Havana 3 years, lime, Perrier, fresh mint, brown sugar

Mojidos 33cl

Calvados, lime, ginger ale, fresh mint, brown sugar

Pina Colada 25cl

Havana 3 years old, coconut puree, pineapple juice

Gin Tonic 25cl

Gin, tonic, citron jaune

Moscow Mule 25cl

Absolut, citron vert, ginger beer

Passionate 25cl

Havana 3 years, passion fruit and orange juice, grenadine syrup

Apérol SPRITZ 33cl

Apérol, Prosecco, perrier, orange

Hugo SPRITZ 33cl

Elderflower liqueur, Prosecco, Perrier, lemon

Mai Tai 25cl

Havana Especial, Saint James white, triple sec, orgeat syrup, lime

Sex On The Beach 25cl

Absolut, peach liqueur, cranberry juice and pineapple

Cosmopolitan 25cl

Absolut, triple sec, citron vert, jus de cranberry

Evening Access **Bartender's Surprise**

Royal Board :
Mix tapas cold
meats and cheese

17€



WITHOUT ALCOHOL, THE PARTY IS CRAZIER!

Mocktails

No sex on the Beach 25cl

Caraïbos cranberry and pineapple juice, peach syrup

Virgin Colada 25cl

pineapple juice, coconut puree, lemon zest

Virgin mojito mint or strawberry or passion 33cl

lime, fresh mint, lemonade, cane sugar

Passionately 25cl

Passion fruit and Caribbean orange juice, lemon zest, strawberry syrup

The Accessible **Bartender's Surprise**



Appetizers

The Classics

Glass of
Champagne
10€

1 meter of
shooters
10 shooters
30€

Ricard 4€
Kir 5€
Kir Normand 6€
Pommeau de Normandie 6€
Martini White or Red 6€
Americano 8€
Kir Royal 10€

Royal Board
Mix tapas cold
meats and cheese
17€

WHISKY

Jameson / Cutty Sark Jack's
Daniels / Honey / Fire
Togouchi
Nikka / Chivas 12 years old
Lagavulin 16 years old

4cl

7€
9€
12€
12€
12€

RUM

Havana 3 years
Diplomatic / Arcane
Don Pope Saint Teresa

4cl

7€
10€
10€
12€

+ adjuvant +2€
+ red bull +3€

VODKA

Absolut
Belvedere / Ciroq

4cl

7€
9€

GIN

Beefeater / Generous
Bombay saphir Tanqueray

4cl

7€
7€
9€

Beers



Pressure

Fisher
Gallia West IPA
Ciney
Beer of the moment

25cl 50cl

4,5€ 8€
4,5€ 8€
4,5€ 8€
4,5€ 8€

Bottle

Mort Subite Kriek
Mort Subite White
Desperados
Cider brut

33cl

6€
6€
6€
6€

Softs

Soda

Coca-Cola, Coca-Cola Zero,
Diabolo, Perrier, Orangina, Fuze
Tea, Lemonade, Schweppes
Tonic or Citrus

33cl

4€

Fruit juice

orange, apple, apricot,
pineapple, tomato,
strawberry, ACE

25cl

4€

RED BULL

5€

To Share

Royal Board €17

Mix of tapas, cheese & cold meats

Entrances

Ravioli baked with Parmesan 11€

creamy forest sauce

Smoked Salmon Platter €12

cream of herbs, tabbouleh and golden toast

Creamy burrata €12

fresh tomatoes and balsamic reduction.

Normandy salad €10

Soft Camembert, fruit apples and a mix of young shoots

Revisited goat cheese tatin €12

on a bed of candied vegetables

Egg mayonnaise €9

accompanied by crispy grilled bacon

Gourmet Salads

Mr. Seguin 17€

Fresh goat cheese croq, chorizo*, fresh mushrooms, cherry tomatoes, honey sauce

Chicken 19€

Crispy chicken, corn, hearts of palm, fresh mushrooms, diced Emmental cheese, cherry tomatoes and cocktail sauce.

Cheesemaker €18

Crispy Saint-Marcellin cheese, grilled bacon, fresh mushrooms, figs and honey sauce

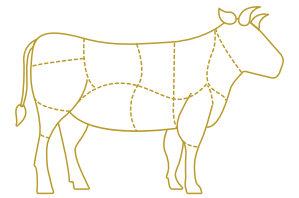
Peninsula 17€

Smoked salmon, surimi, mozzarella balls, guacamole toasts and white sauce

PLAT BY 

Chef Alex

Land Acces



Grilled rib-eye steak 350g €28
blue cheese sauce

Beef fillet 200g €32
pepper sauce

Chicken supreme €25
Reblochon sauce

Homemade confit lamb shank €29
mashed potatoes and vegetables

Burger Acces



Italian Burger 19€

Buns, minced beef, burratina, dry-cured ham*, Parmesan, fried onions

Burger Tenders 19€

Buns, crispy chicken, cheddar, grilled bacon*

Classic Burger 19€

Buns, minced beef, caramelized onions, grilled bacon*, cheddar

Sea Acces



Two of cabillaud 24€

Chive cream and homemade mash

Salmon fillet 24€

Linguine and vegetables

Fish and chips 18€

Homemade tartar sauce

Accompagniments

extra 3.5€

- Linguine
- Purée
- wok of vegetables
- French fries

Sauces

extra 1.5€

- Reblochon
- Pepper
- Forest sauce
- Blue sauce

THE END NOTE

Dessert Acces

Thin Apple Tart €8

Salted butter caramel coulis and caramel ice cream

Chocolate fondant cake €9

Served with Vanilla ice cream and whipped cream

Crème brûlée €8

vanilla flavor

Cheesecake 9€

kinder country flavor

French toast brioche €9

Caramelized, scoop of vanilla ice cream and whipped cream

Gourmet coffee €8

Joly dessert 9,5€

according to the mood of the pastry chef

*Julien
Joly*



Cellar Access



WHITE WINE

IGP Chardonnay
Smooth and toasty

12cl 75cl
6€ 28€

Alsace Pinot Gris "Bio"
Full and aromatic

6€ 28€

Soft Pacherenc
Alain Brumont

6€ 28€

AOP Pouilly Fumé
Expressive and mineral

7,5€ 36
€

Prosecco DOC
Sartori Sparkling Wine

6€ 28€

CHABLIS
Lively and iodized

38
€

ROSÉ WINE

IGP Isle of Beauty
Fresh and Balanced

12cl 75cl
6€ 28€

AOC Cabernet d'Anjou
Fruity and sweet

6€ 28€

AOP Côte de Provence
Refreshing and floral

30€

Chateau Minute
Elegant and mineral

7,5€ 38€



Louis Constant 12cl 75cl 150cl
10€ 59€

Bollinger
Special vintage 110€

Moet et Chandon 90€ 180€

Dom Perignon 350€

RED WINE

IGP Pinot Noir 12cl 75cl
Round and velvety 6€ 28€

AOC Saumur Champigny 6€ 29€
Refined and light

Côte du Rhône Village 6€ 33€
Warm and structured

Blaye Coast 6€ 28€
Fruity and elegant

Lalande de Pomerol 45€
Flexible and well balanced

New Pope's Castle 64€
Full-bodied and powerful



*Happiness is not a destination
way of traveling.*