

The Menu

WELCOME TO YOUR TABLE!



Heartily
yummy!



**poivre
rouge**
RESTAURANT
& GRILL

Drinks

BEER



DRAFT BEER	1664	250 ml	330 ml	500 ml
		€4.20	€5.20	€7.20
	Blonde	€5.10	€6.10	€8.10
Abbaye beer or today's beer, choose from: red, white or seasonal (Check what's currently on tap)				
330 ml bottle - blonde, red, amber €6.10				
330 ml - The real taste of beer, alcohol-free €5.20				

COCKTAILS

WITH ALCOHOL

- CLASSIC MOJITO** 200 ml €7.30
Havana Club three-year-old rum, lime, fresh mint, Perrier
- MOJITO BY POIVRE ROUGE** 200 ml €7.10
Strawberry-flavour classic Mojito, "Spicy Mango" syrup* *Subtly spicy!*
- SAINT-GERMAIN SPRITZ** 200 ml **New!**
Saint-Germain liqueur, white wine, Perrier, lemon
- PIÑA COLADA** 200 ml
Havana Club three-year-old rum, pineapple juice, coconut purée, cream
- WITH BEER 1664**
- SWEET PEPPER** 250 ml €7.10
Strawberry purée, grapefruit syrup, a dash of black pepper, beer
- BRASILIA** 250 ml
Passion fruit purée, curaçao syrup, beer
- MOCKTAILS**
- VIRGIN MOJITO** 160 ml €6.30
Rum-flavoured syrup, lime, fresh mint, Perrier
- VIRGIN MOJITO BY POIVRE ROUGE** 160 ml
Strawberry-flavoured Virgin Mojito, "Spicy Mango" syrup*
- VIRGIN COLADA** 160 ml
Rum-flavoured syrup, pineapple juice, coconut purée, cream
- FRESH VIRGIN** 160 ml
White peach syrup, pineapple juice, orange juice, grenadine syrup
- BEACH DREAM** 250 ml
Alcohol-free 1664 lager, white peach syrup, pineapple juice

*Mango syrup with a subtle peppery taste.

A water carafe is available on request!

SOFT DRINKS & JUICE

Coca-Cola	330 ml	€3.80
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Sprite	250 ml	€3.80
Perrier	330 ml	€3.80
Cristal	250 ml	€3.80
Toutel	275 ml	€3.80
granité	250 ml	€4.10
Fruitea	250 ml	€3.80
Choice of: peach tea or lime/mint tea		
	250 ml	€3.80
	250 ml	€3.80
	250 ml	€3.80
DIABOLO (SYRUP AND LEMONADE) 250 ml €2.90		
KIDS' COCKTAIL 200 ml €2.90		
Orange juice, lemonade, strawberry candy syrup		

WATER

STILL WATER	
Vittel	500 ml €3.70
	1 litre €4.70
SPARKLING WATER	
Bertels	500 ml €3.90
	1 litre €4.90
S. PELLEGRINO	500 ml €3.90
	1 litre €4.90

APERITIFS

KIR BRETON 120 ml €3.90	
Cider, blackcurrant liqueur	
BLACKCURRANT AND WHITE WINE KIR 120 ml €3.90	
White wine, blackcurrant liqueur	
MUSCAT 80 ml €5.10	
HAVANA CLUB	
AÑEJO ESPECIAL (AMBER) RUM 40 ml €5.90	
THREE-YEAR OLD HAVANA CLUB RUM 40 ml €5.50	
WYBOROWA VODKA 40 ml €5.50	
GIN & TONIC 200 ml €7.30	
Gin, Schweppes Indian Tonic	
AMERICANO 100 ml €7.30	
Martini Rosso, Campari, Martini Bianco	
SUZE, PORT, MARTINI 40 ml €4.50	
PASTIS 51 20 ml €3.90	
RICARD 20 ml €3.90	
WHISKY	
10-YEAR-OLD ABERLOUR 40 ml €8.10	
BALLANTINE'S 40 ml €5.70	
JACK DANIEL'S 40 ml €7.10	
Create your own Long Drink for an extra €1 by adding a soft drink: Coca-Cola, orange juice, Perrier, lemonade	
CHAMPAGNE	
BRUT CHAMPAGNE AOP⁽²⁾ "LOUIS CONSTANT"	
120 ml glass €8.40	
Bottle 750 ml €42.00	
CIDER <i>dry or sweet</i>	
250 ml glass €4.10	
750 ml bottle €8.10	

Starters

Start as you mean to go on!



Our Tapas

LA CHARCUT' **New!**

Chicken liver pâté and Kampot IGP⁽¹⁾ red pepper, Rosette de Lyon saucisson, cured ham and gherkins €8.50

BIG BISTROT **New recipe!**

Chicken liver pâté and Kampot IGP⁽¹⁾ red pepper, Rosette de Lyon saucisson, cured ham, Normandy Camembert, Saint-Marcellin IGP⁽¹⁾, Roquefort AOP⁽²⁾, pear and quince jam with spices and gherkins €15.90

BIG TAPAS **New recipe!**

Onion rings, mini-taquitos and sweet pepper sauce, French fries for dipping and Saint-Marcellin sauce IGP⁽¹⁾ €14.10

Or

ONION RINGS (x7) €5.95
FRENCH FRIES AND SAINT-MARCELLIN SAUCE IGP⁽¹⁾ New! €5.95
MINI-TAQUITOS (x5) AND SWEET PEPPER SAUCE New! €5.95

VELOUTÉ DE BUTTERNUT ET CHÂTAIGNES

Servi avec crème fouettée et croûtons 6€50

TRANCHE DE FOIE GRAS DE CANARD ENTIER

Confiture de poire et coing aux épices 11€20

Les Petits prix

EGGS MIMOSA €5.95
CHICKEN LIVER PÂTÉ and Kampot red pepper IGP ⁽¹⁾ , cooked at the restaurant. €5.95



SALMON TARTARE **New!** Marinated with citrus fruit, chives, olive oil served with a cream puff, whipped cream and lime

€9.50



Our Salads

SAINT-MARCELLIN IGP⁽¹⁾ SALAD **New!**

Saint-Marcellin cheese IGP⁽¹⁾ and honey on toast, bacon pieces, walnuts, tomatoes, baby potatoes with Guérande sea salt IGP⁽¹⁾, lettuce, shallot vinaigrette and red onions

Small €7.20
Large €15.50

"CRUNCHY" CAESAR SALAD

Cornflake-coated chicken strips, croustons, fried onions, Grana Padano shavings, AOP⁽²⁾, tomato, lettuce and Caesar sauce

Small €6.90
Large €14.90

GOURMET SALAD WITH FOIE GRAS

Baby potatoes with Guérande sea salt IGP⁽¹⁾, slice of whole duck foie gras, slices of duck breast, shallot fondue, lettuce, shallot vinaigrette and red onions €18.70

Stews



LAMB TAJINE WITH DRIED FRUIT* AND HONEY *New!*
*Raisins, apricots, figs and almonds.

€16.50

BEEF MEATBALLS CHIMICHANGA SAUCE*

€15.50

*Slightly spicy sauce cooked with red onion, tomato and red pepper.

Fondue & Tartiflette



New recipe!

CHEESE FONDUE

Cooked ham, cured ham, Rosette de Lyon saucisson, tomato, lettuce, French fries or baby potatoes with Guérande sea salt IGP⁽¹⁾. With **Saint-Marcellin IGP⁽¹⁾** or **Normandy Camembert** or **Reblochon de Savoie AOP⁽²⁾**.....

€18.50

TARTIFLETTE *New recipe!* WITH REBLOCHON DE SAVOIE AOP⁽²⁾

Baby potatoes with Guérande sea salt IGP⁽¹⁾, smoked bacon pieces, Reblochon de Savoie AOP⁽²⁾, onion, cream, Clairette Gard IGP⁽¹⁾ white wine, lettuce, shallot vinaigrette and red onions.....

€14.80

Fish



SALMON STEAK WITH COCONUT CURRY SAUCE
Served with rice.....

€16.90

SEA BASS FILLET
Lemon butter sauce and rice.....

€17.90

FISH & CHIPS*.....

€14.20

*Cod fillet & French fries

Burgers



Beef burger
butcher's style
150 g

BEER Suggestion
GRIMBERGEN* draught or bottle

THE SAVOYARD

Brioche bun, butcher-style beef burger, potato galette, Reblochon de Savoie AOP⁽²⁾, smoked bacon, shallot fondue, lettuce, tomato

Single (150 g beef burger)..... €16.10

Double (2 beef burgers 150 g)..... €19.60

POIVRE ROUGE BURGER *New recipe!*

Brioche bun, butcher-style beef burger, Comté AOP⁽²⁾, sweet pepper coulis, onion rings, lettuce, tomato, red onion

Single (150 g beef burger)..... €15.10

Double (2 beef burgers 150 g)..... €18.60

BBQ BURGER

Brioche bun, butcher-style beef burger, potato galette, Comté AOP⁽²⁾, BBQ sauce, smoked bacon, lettuce, tomato, red onion

Single (beef burger 150 g)..... €16.10

Double (2 150 g beef burgers)..... €19.60

FRENCH BURGER

Poppyseed and buckwheat bun, butcher-style beef burger, Cheddar, burger sauce, lettuce, tomato, red onion

Single (beef burger 150 g)..... €14.10

Double (2 150 g beef burgers)..... €17.60



New recipe!

CRUNCHY CHICKEN BURGER

Brioche bread, corn flake chicken fillets, Saint-Marcellin IGP⁽¹⁾ sauce, lettuce, tomato, red onion.

Single..... €15.10

Double..... €18.60

Add something?

Extra smoked bacon
or Extra cheese
or Extra fried egg

ONE PRICE
+€1.50



All burgers can be replaced by **vegetarian burgers** made from wheat, spinach and Emmental

Vegetarian recipe.

For burgers, cooking right through is recommended especially for sensitive consumers (children, pregnant people, immunocompromised, etc.).

On the Grill

POIVRE ROUGE PAYS ATTENTION TO THE **QUALITY OF ITS MEAT** THANKS TO A RECOGNISED MEAT-PRODUCING PARTNER



Enjoying a good piece of grilled meat!



RIB STEAK 300 g..... €22.90

TEXAS-STYLE MARINATED PORK RIBS..... €18.90

CHATEAUBRIAND BEEF FILLET 200 g..... €22.90

PURE PORK TIED ANDOUILLETTE CHITTERLING (OFFAL) SAUSAGE..... €15.80

MIXED GRILL ½ duck breast, ½ Texas-style marinated pork ribs, ½ butcher's steak..... €29.90

DUCK BREAST..... €18.50

Half..... €25.50

BUTCHER-STYLE BEEF BURGER 150 g..... €11.90

Extra smoked bacon or fried egg: +€1.50

BUTCHER'S CUT 180 g..... €15.90

Fresh and Raw



"KNIFE-CHOPPED" BEEF TARTARE CHAROLAIS BEEF 180 g..... €17.50

AND FOR €4.50 EXTRA
Enjoy your cut of meat with your choice of a delicious piece of melted cheese!

Normandy Camembert Saint-Marcellin IGP⁽¹⁾ OR **Reblochon de Savoie AOP⁽²⁾**



New!

PRIME RUMP STEAK

210 g

€19.50

Plus...

BEEF SKIRT STEAK 200 g..... €18.80

BAVETTE D'ALOYAU BEEF STEAK 160 g..... €15.50

SAUCES

- Kampot Pepper IGP⁽¹⁾
- Béarnaise
- St-Marcellin IGP⁽¹⁾ *New!*
- Shallot fondue
- Roquefort AOP⁽²⁾
- Barbecue

SIDE DISHES

- French fries
- Baby potatoes with Guérande sea salt IGP⁽¹⁾ *New!*
- Rice
- Green beans
- Green salad
- Piperade

SINGLE SIDE DISH
€4.50

(1) IGP: Indication Géographique Protégée (Protected Geographical Indication). (2) AOP: Appellation d'Origine Protégée (Protected Designation of Origin). Weights shown are prior to cooking and can vary more or less by 10%.

EXCESSIVE CONSUMPTION OF ALCOHOL IS HARMFUL TO YOUR HEALTH. DRINK RESPONSIBLY.

Set Menus

LUNCHTIME SET MENU

Every lunchtime, Monday to Friday except public holidays

MAIN + COFFEE + SWEET TREAT €12.70

Choice of main

Today's special (according to restaurant availability)
or Grilled ham (served with French fries and choice of sauce)

Dessert

Coffee with a sweet treat:
coffee or tea with a mini dessert

BISTROT SET MENU

Every lunchtime, Monday to Friday except public holidays

STARTER + MAIN or MAIN + DESSERT €15.10

STARTER + MAIN + DESSERT €18.10

Choice of starter

Eggs Mimosa or Small salad with bacon pieces

Choice of main

Today's special (according to restaurant availability)
or 150 g butcher-style beef burger
(Extra smoked bacon or fried egg: +€1.50)
or Fish crumble with baby vegetables

Choice of dessert

Today's dessert (according to restaurant availability)
or Chocolate mousse or Duo of cheeses
or "Like a Sundae" or Bowl of 2 scoops of ice cream

Generous Set Menu

STARTER + MAIN or MAIN + DESSERT €19.10

STARTER + MAIN + DESSERT €23.10

Choice of starter

Chicken liver pâté
or Small salad with Saint-Marcellin IGP⁽¹⁾
or Cream of Butternut and chestnut soup
or Whole duck foie gras (Extra €4.50)

Choice of main

Butcher's steak 180 g
or Poivre Rouge Burger
or Beef meatballs with chimichanga sauce*
or Tied pure pork Andouillette offal sausage
or Salmon steak with coconut curry sauce (Extra €3.00)
or Chateaubriand beef fillet steak (Extra €5.50)

Choice of dessert

Tiramisu with caramelised apples
or Poivre Rouge Sundae or Chocolate fondant
or Bourbon vanilla crème brûlée or 3 scoops of ice cream
Other à la carte dessert (Extra €2.10)

*Slightly spicy sauce cooked with red onion, tomato and red pepper.



Poirinio Menu

(For children aged 8 and under)

1 MAIN + 1 DESSERT €6.50

Choice of main

Cheeseburger* or Cornflake-coated chicken strips*
or Hake Fish & chips* or Beef burger*
*Main dish with a choice of French fries,
rice, green beans, piperade.

Choice of dessert

Apple compote or 1/2 Brookie or Mini-sundae vanilla ice
cream with OREO® or M&M'S® or GRANOLA® cookie pieces

1 DRINK OF YOUR CHOICE +€1.50

Coca-Cola 250 ml or Tropic 200 ml
or Lemonade 250 ml or Diabolo 250 ml or Syrup with water 250 ml

Orange juice, lemonade, strawberry candy syrup +€2.50



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Desserts

You'll want to
taste everything!



**COFFEE or TEA WITH SWEET
TREATS** served with 4 mini desserts
Ask for what it comes with!

€7.50

Even
more
yumminess!

The Classics



**TIRAMISU WITH
CAMELISED APPLES**..... **€6.50**



LIÈGE WAFFLE
Scoop of vanilla ice cream, whipped cream,
salted caramel sauce or melted chocolate..... **€6.50**

BOURBON VANILLA CRÈME BRÛLÉE..... **€6.20**

CHOCOLATE FONDANT
Hazelnut pieces and crème anglaise custard sauce..... **€6.30**

THE CHEESE PLATE

Ask for what's on it!

DUO..... **€4.70**

TRIO..... **€6.50**



**CRUMBLE WITH CAMELISED
APPLES AND WALNUTS**
Served with a scoop of vanilla ice cream

€6.10

New!

Crunchy and
delicious!



"LIKE A SUNDAE"
2 scoops of vanilla ice cream, salted caramel sauce,
OREO®, M&M'S® or GRANOLA® pieces..... **€5.95**

New topping!
Granola® Cookie



BROOKIE
and salted caramel sauce..... **€5.95**
Extra 1 scoop of ice cream of your choice: +€2.20

CHOCOLATE MOUSSE..... **€5.50**

BOWL OF ICE CREAM
2 scoops..... **€4.60**
3 scoops..... **€5.60**

Choice of sorbet flavours: lemon, blackcurrant,
raspberry, passion fruit
Choice of ice cream flavours: vanilla, coffee, strawberry,
rum-raisin, caramel, chocolate
+ choice of topping, extra €1.00: Breton butter biscuit,
hazelnuts, OREO®, M&M'S®, GRANOLA® COOKIE pieces,
salted caramel sauce, melted chocolate or whipped cream

Nouveau!

Ice Cream Creations



CHOCOLATE PROFITEROLES
Pure butter choux buns, 3 scoops of vanilla ice cream,
whipped cream, melted chocolate
and sliced almonds..... **€7.20**

New!



BRETON SUNDAE
2 scoops of vanilla ice cream and 1 scoop of caramel
ice cream, salted caramel sauce, caramelised apple,
whipped cream and pure butter Breton biscuit..... **€6.50**



POIVRE ROUGE SUNDAE New recipe!
Granola® cookie pieces, 3 scoops of ice cream
(vanilla, caramel, chocolate), salted caramel sauce,
whipped cream..... **€6.50**

LIÉGEOISE SUNDAE
Choice of coffee, chocolate or Dame Blanche (vanilla ice
cream with cream and melted chocolate)..... **€6.50**

HOT DRINKS

COFFEE OR DECAF FOLLLET!..... **€2.10**

TEA OR HERBAL TEA FOLLLET!..... **€2.80**

**HOT CHOCOLATE, LARGE WHITE COFFEE,
CAFÉ VIENNOIS**..... **€3.50**



DIGESTIFS

Ask for our selection! 40 ml..... **€5.95**


Wine

Our selection
for this season

Red

		Bottle 750 ml	Glass 125 ml
 MINERVOIS AOP⁽²⁾ “Les collines blanches” Aromatic, generous.....	€13.60	€21.00	€4.20
PAYS D’OC IGP⁽¹⁾ “Elles by L’Engarran” (served chilled) Crisp, fresh, red fruit.....		€24.90	€4.90
VAL DE LOIRE MERLOT IGP⁽¹⁾ “Domaine d’Aurillé” Limited quantity! Suave, floral.....		€19.90	€4.00
BEAUJOLAIS AOP⁽²⁾ “Moulin Rouge” Generous, light.....		€21.70	€4.30
BORDEAUX AOP⁽²⁾ “Château Haut Maginet” Rich, floral.....		€20.40	€4.10
SAINT-NICOLAS-DE-BOURGUEIL AOP⁽²⁾ “Ambroisie” Sweet, well-rounded, black fruit.....		€25.30	€5.10
CÔTES DU RHÔNE AOP⁽²⁾ “Réserve des Hospitaliers” Well-rounded, supple and elegant.....		€21.50	€4.30
 IGP⁽¹⁾ PAYS D’OC ORGANIC WINE “Domaine de Taliani” Fruity, silky.....		€19.90	€4.00
HAUT MÉDOC AOP⁽²⁾ “Petit Sénéjac” <i>Premium Cuvée</i> Powerful, aromatic.....		€34.00	

White

		Bottle 750 ml	Glass 125 ml
CHARDONNAY VAL DE LOIRE IGP⁽¹⁾ “by Famille CHAUVIN” Fresh, well-rounded, dry.....	€13.60	€19.90	€4.00
VIOGNIER PAYS D’OC IGP⁽¹⁾ “Domaine Foncalieu” Powerful, fruity.....		€20.90	€4.20
“GEMINI” VDF⁽³⁾ produced by Charles Hours (soft wine) Soft, fruity.....		€24.90	€4.90

Rosé

	Bottle 750 ml	Glass 125 ml
 IGP⁽¹⁾ PAYS D’OC ORGANIC WINE “Domaine de Taliani” Fresh, crisp.....	€19.90	€4.00
ROSÉ DE LOIRE AOP⁽²⁾ “Domaine d’Aurillé” Limited quantity! Light, dry, refreshing.....	€19.90	€4.00
GRIS PAYS D’OC IGP⁽¹⁾ “Esprit de Massia” Well-rounded, expressive, fruity.....	€18.40	€3.70

Champagne

	Bottle 750 ml	Glass 120 ml
CHAMPAGNE BRUT AOP⁽²⁾ “Louis Constant”	€42.00	€8.40

Wines from our
grape varieties!

GARD IGP⁽¹⁾ “LES VIGNERONS CRÉATEURS”
Red Carignan - White Clairette - Rosé Syrah / Grenache

Carafe
500 ml
€8.50

Carafe
250 ml
€5.50

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Scan here to see the
Autumn-Winter menu
[https://www.poivre-rouge.com/
carte-menues](https://www.poivre-rouge.com/carte-menues)



Follow us on
social media!

Reserve online
whenever you wish!
www.poivre-rouge.com

The list of ingredients in our dishes which are potential allergens is on display at the restaurant reception. Feel free to ask for it!

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