

The Menu

SPRING / SUMMER 2024



*How about
getting into
summer?*

Bon appétit!



**poivre
rouge**
RESTAURANT
& GRILL

Drinks

BEER



	250 ml	330 ml	500 ml
DRAFT BEER 1664	€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, white, amber	€6.10		
1664 00 330 ml - The real taste of beer, alcohol-free	€5.20		

COCKTAILS

WITH ALCOHOL

CLASSIC MOJITO 200 ml
Havana Club three-year-old rum, lime, fresh mint, Perrier

€7.10

MOJITO BY POIVRE ROUGE 200 ml
Strawberry-flavour classic Mojito, "Spicy Mango" syrup*

Subtly spicy!

PIÑA COLADA 200 ml
Havana Club 3-year-old rum, pineapple juice, coconut purée, cream

SPRITZ 200 ml
White peach syrup, Cinzano aperitivo, white wine, Perrier

WITH BEER 1664

€6.90

SWEET PEPPER 250 ml
Strawberry purée, grapefruit syrup, a dash of black pepper, beer

BRASILIA 250 ml
Passion fruit purée, curaçao syrup, beer

MOCKTAILS

€6.10

VIRGIN MOJITO 160 ml
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.

SOFT DRINKS & JUICE

Coca-Cola 330 ml	€3.80
Coca-Cola SANS SUCRES 330 ml	€3.80
Perrier 250 ml	€3.80
Perrier 330 ml	€3.80
Oasis 250 ml	€3.80
Toutel 275 ml	€3.80
granint 250 ml	€4.10
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	€2.90

WATER

STILL WATER	
Vittel 500 ml	€3.60
1 litre	€4.60
SPARKLING WATER	
Perrier 500 ml	€3.80
1 litre	€4.80
S. PELLEGRINO 500 ml	€3.80
1 litre	€4.80

APERITIFS

KIR BRETON 120 ml	€3.90
Cider, blackcurrant liqueur	€3.90
BLACKCURRANT AND WHITE WINE KIR 120 ml	€4.90
White wine, blackcurrant liqueur	€4.90
MUSCAT 80 ml	€5.70
HAVANA CLUB RUM (AMBER)	€5.10
AÑEJO ESPECIAL 40 ml	€5.10
THREE-YEAR OLD HAVANA CLUB 40 ml	€5.10
WYBOROWA VODKA 40 ml	€6.90
GIN & TONIC 200 ml	€6.90
Gin, Schweppes Indian Tonic	€6.90
AMERICANO 100 ml	€6.90
Martini Rosso, Campari, Martini Bianco	€4.10
SUZE, PORTO, MARTINI 40 ml	€3.90
PASTIS 51 20 ml	€3.90
RICARD 20 ml	€3.90

WHISKY

10-YEAR-OLD ABERLOUR 40 ml	€7.90
BALLANTINE'S 40 ml	€5.50
JACK DANIEL'S 40 ml	€6.90
Create your own Long Drink for an extra €1 by adding a soft drink: Coca-Cola, orange juice, Perrier, lemonade	

CHAMPAGNE

AOP⁽²⁾ BRUT CHAMPAGNE "LOUIS CONSTANT"	
120 ml glass	€7.80
750 ml bottle	€37.40

CIDER dry or sweet

250 ml glass	€3.90
750 ml bottle	€7.90

Starters

Fresh, sun-drenched plates!

Our Tapas

BISTRO PLATTER

Chicken liver pâté with IGP⁽¹⁾ Kampot red pepper, Iberian chorizo, cured ham, Normandy Camembert, AOP⁽²⁾ Comté and gherkins.

Regular	€8.50
Max	€14.90

TAPAS PLATTER

Vegetable samosas, breaded Camembert bites, onion rings, and sweet pepper sauce

	€14.10
--	--------

Or

ONION RINGS (x7)	€5.90
VEGETABLE SAMOSAS (x5)	€7.50
CAMEMBERT BITES (x6)	€7.10



Fresh & exotic!

ALBACORE TUNA TARTARE WITH MANGO *New!*

Marinated in olive oil, shallot, coriander, cherry tomato and lemon

Regular	€8.90
Double (served with topping of your choice)	€17.20

SLICE OF WHOLE DUCK FOIE GRAS

Spiced pear and quince jam

	€11.20
--	--------



TOMATO MOZZARELLA DI BUFALA *New!*
AOP⁽²⁾ CAMPANA, PESTO SAUCE WITH PARMESAN
Black olives and pine nuts. €5.90

COURGETTE TAGLIATELLE AND AOP⁽²⁾ GRANA PADANO *New!*
Marinated in olive oil, pine nuts, cherry tomatoes and basil. €5.90
€5.50

EGGS MIMOSA *New!*
CHICKEN LIVER PÂTÉ
and IGP⁽¹⁾ Kampot red pepper, cooked at the restaurant... €5.90

Nos Salades

BREADED CAMEMBERT SALAD

Breaded Camembert bites, tomato, red onion, smoked bacon, lettuce and basil vinaigrette

Small	€6.90
Large	€14.90

"CRUNCHY" CAESAR SALAD

Strips of chicken coated in crushed cornflakes, croutons, fried onions, AOP⁽²⁾ Grana Padano shavings, tomato, lettuce, Caesar sauce

Small	€6.90
Large	€14.90

GREEK SALAD *New!*

Courgette tagliatelle, tomatoes, black olives, red onion, AOP⁽²⁾ feta, piperade, lettuce and basil vinaigrette sauce

Small	€6.90
Large	€14.90





From the Grill

If you love good food, you've come to the right place!



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



RIB STEAK 300 g..... €22.90
BUTCHER'S CUT 180 g..... €15.90



All of our expertise. A treat!

CHATEAUBRIAND BEEF FILLET 200 g

€22.90

- MIXED GRILL**
½ duck breast, ½ Texas-style marinated pork ribs, ½ butcher's steak €29.50
- PURE PORK TIED ANDOUILLETTE (CHITTERLING – OFFAL) SAUSAGE** €15.50
- TEXAS-STYLE MARINATED PORK RIBS** €18.90
- DUCK BREAST**
Half €18.50
Whole €25.50
- BUTCHER-STYLE BEEFBURGER** 150 g.. €11.80
Extra Smoked bacon or egg: +€1.50

Plus...

- BEEF SKIRT STEAK** 200 g..... €18.50
PRIME SIRLOIN STEAK 160 g €15.50

Fresh and raw



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

AND FOR €4.50 EXTRA

ENJOY YOUR CUT OF MEAT WITH A DELICIOUS SLICE OF MELTED NORMANDY CAMEMBERT



SAUCES

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

SIDE DISHES

- French fries
- Piperade **New!**
- Rice
- Green beans
- Green salad
- Tagliatelle

SINGLE SIDE DISH €3.50

(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%.

Burgers



GRIMBERGEN draught or bottle

ONION RINGS BACON BURGER **New!**

Brioche bread, butcher-style beef burger, onion rings, Cheddar, smoked bacon, tomato, red onion, smokey baconnaisse sauce*, lettuce.

Single (150 g beef burger)..... €16.00
Double (2 beef burgers 150 g)..... €19.50

POIVRE ROUGE BURGER

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

Single (150 g beef burger)..... €15.00
Double (2 beef burgers 150 g)..... €18.50

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)..... €16.00
Double (2 beef burgers 150 g)..... €19.50

FRENCH BURGER

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

Single (beef burger 150 g)..... €14.00
Double (2 beef burgers 150 g)..... €17.50



CRUNCHY CHICKEN BURGER **New recipe!**

Brioche bread, corn flake chicken fillets, Parmesan and AOP⁽²⁾ Grana Padano pesto sauce, lettuce, tomato, red onion.

Single €15.00
Double €18.50



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

*Vegetarian recipe.

*Creamy, robust, herby sauce with a smoky, slightly spicy and tangy flavour, with salty bacon notes.

Our Seasonal Dishes



A classic of Réunion cuisine!

REUNION ROUGAIL SAUCISSE SAUSAGE DISH Subtly spicy! Served with rice €15.50

CHORIZO, PIPERADE AND GRATED EMMENTAL GNOCCHIS **New!** Served with salad €14.90

NORMANDY CAMEMBERT FONDUE Cooked ham, dry ham, Iberian chorizo, Normandy Camembert, tomato, salad, French fries. €18.50

Fish



A little bit of Italy!

SALMON STEAK WITH TOMATO AND PARMESAN PESTO SAUCE **New!** Pine nuts, rice

€16.90

SEA BASS FILLET Lemon butter sauce and rice..... €17.90



FISH & CHIPS* €14.20

*Cod fillet & French fries

Set Menus

LUNCHTIME SET MENU

Every lunchtime, Monday to Friday except public holidays

MAIN + COFFEE + MINI DESSERT €12.50

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 €14.90

STARTER + MAIN + DESSERT €17.90

Choice of starter

Eggs Mimosa **or** Feta tomato

Choice of main

Today's special (According to restaurant availability)

or 150 g butcher-style beef burger
(Extra smoked bacon or eggs: +€1.50)

or Cod fish fingers as Fish & Chips

Choice of dessert

Today's dessert (according to restaurant availability)

or Chocolate mousse **or** Skyr with Granola

or "Like a Sundae" **or** Bowl of 2 scoops of ice cream

Generous Set Menu

STARTER + MAIN or MAIN + DESSERT €18.90

STARTER + MAIN + DESSERT €22.90

Choice of starter

Chicken liver pâté

or Small salad with breaded Camembert

or Small Greek salad

or Whole duck foie gras
(Extra €4.50)

Choice of main

or Butcher's steak 180 g **or** French Burger

or Reunion Rougail saucisse sausage dish

or Tied pure pork Andouillette offal sausage

or Sea bass fillet with lemon butter sauce and rice (Extra €3.00)

or Chateaubriand beef fillet steak (Extra €5.50)

Choice of dessert

Tiramisu with caramelised apples **or** Crispy mango Sundae

or Raspberry and mascarpone tartlet

or Bourbon vanilla crème brûlée

or Bowl of 3 scoops of ice cream

Other à la carte dessert (Extra €2.10)



Poivrinio 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, piperade, rice, green beans, tagliatelle, green salad.

Choice of dessert

Apple compote **or** Triple chocolate XL cookie

or Vanilla ice cream mini-sundae with OREO® pieces or M&M'S®

1 DRINK OF YOUR CHOICE +€1.50

Coca-Cola 250 ml **or** Caprisun 200 ml

or Lemonade 250 ml **or** Diabolo 250 ml

or Syrup with water 250 ml

Orange juice, lemonade, strawberry candy syrup **+€2.50**



(1) IGP - Indication Géographique Protégée (Protected Geographical Indication).
(2) AOP - Appellation d'Origine Protégée (Protected Designation of Origin)



Desserts

Hmmm...
Want to taste
it all!



COFFEE or TEA WITH MINI DESSERTS served with 3 sweet treats
Ask for what it comes with!

€6.90



CHOCOLATE FONDANT

Hazelnut pieces and crème anglaise custard sauce..... €6.20

BOURBON VANILLA CRÈME BRÛLÉE..... €6.20



LIÈGE WAFFLE

Scoop of vanilla ice cream, whipped cream, salted caramel sauce or melted chocolate..... €6.40



SKYR GRANOLA *New!*

Raspberry and raspberry coulis
or Mango and exotic fruit coulis

€5.10

"LIKE A SUNDAE"

2 scoops of vanilla ice cream, salted caramel sauce,
OREO® pieces or M&M'S®

€5.80

CHOCOLATE MOUSSE

€5.50



CARAMELISED APPLE CRUMBLE *New!* AND RASPBERRIES

€5.90

BOWLS OF ICE CREAM

2 scoops.....

€4.50

3 scoops.....

€5.50

Choice of sorbet flavours:

lemon, blackcurrant, raspberry, passion fruit

Choice of ice cream flavours:

vanilla, coffee, strawberry, rum-raisins, caramel, chocolate
+ Topping of choice, extra €1.00: Breton biscuit, hazelnuts,
salted butter caramel sauce, melted chocolate, whipped cream,
raspberry coulis and exotic fruit coulis

Ice Cream Creations



PROFITEROLES REVISITED *New!*

Pure butter choux puffs, 2 scoops of sorbet (raspberry and passion fruit), 1 scoop of caramel ice cream, whipped cream, raspberry coulis, exotic fruits and salted butter caramel

€7.50

POIVRE ROUGE SUNDAE

½ triple chocolate XL cookie, 3 scoops of ice cream

(vanilla, caramel, chocolate), salted caramel sauce,

whipped cream..... €6.50



Exotic
and crunchy!

CRUNCHY MANGO SUNDAE *New!*

2 scoops of sorbet (raspberry and passion fruit),

1 scoop of vanilla ice cream, exotic fruit

coulis, mango, whipped cream and granola.....

€6.50

LIÈGEOISE SUNDAE

Choice of coffee, chocolate or Dame Blanche

(vanilla ice cream with cream and melted

chocolate..... €6.50



RASPBERRY AND MASCARPONE TARTLET *New!*
with raspberry coulis

€6.20

A seasonal
treat!



Wine

Our selection
for celebrating
warmer days!

	Bottle	Glass
Rosé		
CÔTES DE PROVENCE AOP⁽²⁾ "Exception'L" <i>New!</i> <i>Favourite</i> Floral, elegant.....	175 ml €26.00	125 ml €5.20
IGP⁽¹⁾ PAYS D'OC ORGANIC WINE "Domaine de Taliani" Fresh, crisp.....	€19.50	€3.90
IGP⁽¹⁾ Pays d'Oc Gris "Esprit de Massia" Well-rounded, expressive, fruity.....	€17.50	€3.50
Red		
AOP⁽²⁾ MINERVOIS "Les collines blanches" <i>New!</i> Aromatic, generous.....	 500 ml €13.60	750 ml €21.00
IGP⁽¹⁾ Pays d'Oc "Elles by L'Engarran" (served chilled) Crisp, fresh, red fruit.....	 MELLEURS VIGNERONS DE L'ANNÉE 2021 €24.90	€4.90
AOP⁽²⁾ Beaujolais "Moulin Rouge" Generous, light.....	€21.10	€4.20
AOP⁽²⁾ Bordeaux "Château Haut Maginet" Powerful, floral.....	€19.50	€3.90
AOP⁽²⁾ Saint-NICOLAS-DE-BOURGUEIL "Ambroisie" <i>Favourite</i> Sweet, well-rounded, black fruit.....	€24.10	€4.80
AOP⁽²⁾ CÔTES DU RHÔNE "Réserve des Hospitaliers" <i>QUANTITÉ LIMITÉE</i> Well-rounded, supple and elegant.....	€21.50	€4.30
IGP⁽¹⁾ PAYS D'OC ORGANIC WINE "Domaine de Taliani" Fruity, silky.....	€19.50	€3.90
AOP⁽²⁾ HAUT MÉDOC "Petit Sénéjac" <i>Premium Cuvée</i> Powerful, aromatic.....	€33.10	
White		
IGP⁽¹⁾ VAL DE LOIRE CHARDONNAY "by Famille CHAUVIN" Fresh, well-rounded, dry.....	 500 ml €13.60	750 ml €19.90
IGP⁽¹⁾ VIOGNIER PAYS D'OC "Domaine Foncalieu" <i>Favourite</i> Powerful, fruity.....	€20.30	€4.10
"GEMINI" VDF⁽³⁾ produced by Charles Hours (soft wine) Soft, fruity.....	€24.10	€4.80
The list of ingredients in our dishes which are potential allergens is on display at the restaurant reception. Feel free to ask for it!		
Champagne		
AOP⁽²⁾ DRY CHAMPAGNE "Louis Constant"	750 ml €37.40	120 ml €7.80

Wines
from our grape
varieties!

IGP⁽¹⁾ GARD "Les Vignerons Créateurs"
Red Carignan – White Clairette – Rosé Syrah / Grenache

Carafe
500 ml
€8.50

Carafe
250 ml
€5.50

(1) IGP : Indication Géographique Protégée (Protected Geographical Indication). (2) AOP : Appellation d'Origine Protégée (Protected Designation of Origin). (3) VDF: Vin de France



Scan here and see the
Spring-Summer menu
[https://www.poire-rouge.com/
carte-menues](https://www.poire-rouge.com/carte-menues)



Follow us on
social media!

Book online
whenever you want!
www.poire-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!

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