

# Menu

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## Bières

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	25cl/50cl
Brewing Bears - Blonde 4.5°	3.6/6.5
Brewing Bears - Blanche 4°	3.7/6.8
Brewing Bears - NEIPA 4.5°	4.4/7.9
Ice Breaker - DIPA 8°	4.5/8.2
Aviateur - Sour menthe passion 6°	4.4/8.0
Paulaner - Ambrée forte 7.9°	4.6/8.3

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## Vins coquins

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Vins rouges:	12cl/BTL
Compair Igor - Lo Vin Roi	4/22
Ste Marie des Crozes - Merlo'gogo	4.5/24
Mathurins - Tango	5/28
Mas Onesime - Insoumis	31
Famille Vaillant - 100% Groslot	33
Vins blancs:	12cl/BTL
Compair Igor - Lo Vin Novel	4/22
Domaine Canet - Viognier	4.5/24
clos Del Rey - Baby Del Rey	5/28
Bouisset - Bourboulenc	29
Famille Vaillant - P'tit Vaillant	33

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# Menu

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## Cocktails

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Moscow mule	8
Jamaican mule	8.5
Aperol Spritz	8
Mezcal Tonic	9.5
Coco Thai	9
Vodka, citron, sirop de citron, coco, basilic, perrier	
Abricothym	9
Gin, nectar d'abricot, sirop thym et romarin, tonic	
Abricothym virgin	6.5

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## Alcools forts

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Bombay original tonic	8
Bacardi coca	8
Lawson's coca	8
Eristoff Tonic	8
Alcool + soft	8
Spiritueux +++	Voir prix
Tequila, mezcal, gin, rhum...	

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## Softs

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Sodas	3.5
Coca, Coca zero, fuze tea, sprite, orangina, perrier	
Jus orange/pomme/abricot	4
Ginger beer/tonic	3.5

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## Aperitifs

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Ricard simple/double	2.5/4.5
Martini rouge/blanc	4
Liqueur menthe tonka/	6.2
Liqueur citron verveine	6.2
Suze	3.5
Suze tonic	4.5
Bailey's	5.5

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## Happy hour (17h30-19h)

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Blonde (50cl)	5	Double ricard	3.5
Blanche (50cl)	5.5	Vin blanc	3
NEIPA (50cl)	6.5	Vin rouge	3
DIPA (50cl)	7	Moscow mule	6.5
SOUR (50cl)	7	Sodas 33cl	2.5
Ambrée (50cl)	7		

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## Food

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Pâté Sillon Jambon sec (100g)	8.5
Pâté Sillon piment doux (100g)	8.5
Tapenade au basilic (100g)	7.9
Bombe à l'ail des ours (100g)	7.9
Caviar de tomates (100g)	7.9
Duo bocaux 14.5 / Trio bocaux	21

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