COCKTAILS

Ti'Rocks *7 cl* — 9€
Saint James white rum, lime, cane sugar

Negroni Homemade *9 cl* — 9€
Sapio gin, campari, red martini

Orange Spritz *18 cl* — 9€
Orange Bitter, Crémant, sparkling water

Pulp lemon Spritz *18 cl* — 9€
La Pulpeuse lemon cream, basil, crémant, sparkling water

Suzette *18 cl* — 9€
Suze, Lillet blanc, Gin June pear, Rosemary

Mousse *20 cl* — 9€
White beer, pineapple macerate, raspberry rose syrup, lime

Tropical Crush *20 cl* — 10€
St James rum, ginger liqueur, pineapple juice, orange, guava, vanilla syrup, lime, cinnamon

French Kiss *25 cl* — 10€
White wine, June Peach, elderflower liqueur, vanilla liqueur, jasmine syrup, basil and white grapes, lemonade

French Mule *18 cl* — 11€
Cointreau, lime, ginger syrup, ginger beer, angostura

Guinguette Sour *12 cl* — 11€
Nolly prat, Roussillon apricot liqueur, raspberry syrup, lime

Alcohol abuse is dangerous for your health, consume in moderation.

SOFT

Fizz Cola Maison Meneau *33 cl* — 3,50€

Fizz Limo Maison Meneau *33cl* — 3,50€

Hysope Tonic *20 cl* — 3,50€
Classic, cucumber, elderflower, lemon

Fruit juice Meneau *25cl* — 3,50€
Apple, apricot, tomato or pineapple

Aquachiara filtered water carafe — 2€
Sparkling

Homemade squeezed juice *25 cl* — 4,50€

Lemon & ginger iced tea *25 cl* — 3,50€

TEA OR COFFEE

All our teas come from Les Jardins de Gaia and are certified organic

Green tea — 3,50€
Médina

Black tea — 3,50€
Darjeeling, stroll in the Himalayas, Beautiful islands, Gourmet kisses

Rooibos — 3,50€
Starlights

Herbal tea — 3,50€
Enchanted garden

Our coffee is selected based on seasonality & roasted by Lomi

Expresso / Long coffee — 2€

Decaffeinated — 2€

Cappuccino — 3,50€

Hot chocolate — 3,50€

Net prices in euros, service included.

eklo Bordeaux

MENU BAR

COCKTAILS • BEERS • COFFEES

EKLO BORDEAUX
10 rue de la Gare d'Orléans - Bordeaux
05 35 54 52 54
www.eklohotels.com
eklobordeaux

BEERS & CIDER

LOCAL DRAFT BEERS

	25 cl	50cl
APA • *Blond*	4€	8€
Rye Amber • *Amber*	4,50€	8,50€
Wheat Ale • *Hoppy white*	4,50€	8,50€
India Pale Ale • *IPA*	4,50€	8,50€

CIDER

Cider Fresh • *80% cider & 20% beer*	4,50€	8,50€

TO SNACK

TO SHARE

Roasted Camembert & toast	12€
Tapas board	15€

OUR SWEETNESS

Sweetness of the moment	3,50€

WEEK-END DEAL

Saturday and Sunday from 11 a.m.

Croque-Monsieur Ham béchamel tartufata 10€
On site or to take away

HAPPY HOURS 4PM/7PM.

Monday to Friday

PINTE

	50cl
APA • *Blond*	5€
Rye Amber • *Amber*	5,50€
Wheat Ale • *Hoppy white*	5,50€
India Pale Ale • *IPA*	5,50€
Cider Fresh • *80% cider & 20% beer*	5,50€

WINE PITCHER

	1,25L
White wine	23€
Red wine	23€

MOCKTAIL

Pêché Mignon	5€

MOCKTAILS

Pêché Mignon *15 cl* 6€
Homemade iced black tea, peach syrup, rosemary

Bellarosa *15 cl* 6€
Raspberry juice, apple juice, rose syrup, ginger macerate

Gavroche *14 cl* 7€
Pineapple macerate, orange juice, guava juice, vanilla syrup, lime

Louise *20 cl* 8€
Grapefruit, white grape juice, raspberry syrup, basil

WINES

RED

	Glass 12 cl	Btl 75 cl
Château Freynelle *Bordeaux*	6€	28€
Crocodile style *AOP Costière de Nîme*	6,50€	29€
Mas du Loup *Aoc Minervois*		32€
Château LACOUTURE 2017 Cuvée Adrien *Côtes de bourg*		34€

	Glass 12 cl	Carafe 25cl /50cl	Pitcher 1,25 L
Cellier du pic	3,50€	6€/11€	25€

WHITE

	Glass 12 cl	Btl 75 cl
Prim Origine *AOP Bergerac*	6€	32€

	Glass 12 cl	Carafe 25cl /50cl	Pitcher 1,25 L
Cellier du pic *IGP Pays d'Oc*	3,50€	6€/11€	25€

ROSE

	Glass 12 cl	Btl 75 cl
Château Virant *AOC Côteaux d'Aix en Provence*	6€	29€

GIN 4 cL

Tonic / Ginger Beer +2€

Gin Sapio	6€
Gin Generous Bio	10€
Gin Sorgin Yellow	11€
Gin Ceder's Crip • *Alcohol-free*	7€

SHORT DRINKS 4 cL

Soft supplement +2€

Ricard	4€
Martini	6€
Lillet White	6€
Vodka	6€
Malibu	6€
Rhum St James White or Amber	8€
Aberlour 10 years	8€
Blue bellevoye	10€

DIGESTIFS 4 cL

Green Izarra	6€
Bas armagnac tariquet xo	6,50€
La Pulpeuse	6,50€
La Menteuse	6,50€
Get 27	7€
Camus VS	9€

Biologique