

THE COMPOSTELLE

offers you

« A BISTRONOMIC MENU »

made up of quality, homemade dishes, in a place steeped in history.

This one will adapt depending of the seasonal products.

However, due to the current context, the complicated supply of certain raw materials may lead to the rupture of some dishes.

We thank you for your understanding.

We wish you a pleasant time in our restaurant.



APERITIF MENU

COCKTAILS

| | | |
|--|-------|--------|
| House | 12 cL | 8,00 € |
| <i>Passion fruit cream, Champagne</i> | | |
| AMERICANO House | 19 cL | 9,00 € |
| AMERICAN GLORY | 19 cL | 9,00 € |
| <i>Oranges juice, grenadines, Champagne, Vodka</i> | | |
| Islands | 19 cL | 9,00 € |
| <i>White Rhum, Pisang, pineapple juice</i> | | |
| PASSION | 19 cL | 9,00 € |
| <i>Gin, Cointreau, Passoa, grapefruit juice</i> | | |
| « PISCINE » (DEPEND ON THE SEASON) | 19 cL | 8,00 € |
| <i>Cava, lime</i> | | |
| BLOODY MARY | 19 cL | 9,00 € |
| <i>Vodka, tomato juice, lemon juice, tabasco & English sauce</i> | | |
| GIN FIZZ | 19 cL | 8,00 € |
| <i>Gin, cane sugar syrup, lemon juice and sparkling water</i> | | |
| GIN TONIC | 19 cL | 8,00 € |
| <i>Gin, lime, Schweppes</i> | | |
| SPRITZ | 19 cL | 9,00 € |
| <i>Apérol, prosecco, perrier</i> | | |
| TÉQUILA SUNRISE | 19 cL | 8,00 € |
| <i>Tequila, orange juice, grenadines</i> | | |
| ALCOHOL FREE | 19 cL | 7,00 € |
| <i>Fruit juice mix</i> | | |

OTHER APERITIFS

| | | |
|---|-------|---------|
| GLASS OF CHAMPAGNE* | 12 cL | 10,00 € |
| KIR WHITE WINE | 12 cL | 6,00 € |
| <i>Blackberry, blackcurrant, peach, raspberry, violet</i> | | |
| KIR ROYAL | 11 cL | 9,00 € |
| RICARD | 4 cL | 5,70 € |
| PICON BEER | 25 cL | 7,50 € |
| PICON WHITE WINE | 19 cL | 7,50 € |
| MARTINI | 12 cL | 7,00 € |
| <i>Rosso or Bianco</i> | | |
| CAMPARI | 12 cL | 9,00 € |
| <i>Orange or Soda</i> | | |
| MUSCAT DE RIVESALTES | 8 cL | 6,00 € |
| PINEAU DES CHARENTES & SUZE | 8 cL | 6,00 € |
| PORTO WHITE OR RED | 8 cL | 6,80 € |

BEERS

| | | |
|--------------------------|-------------|-----------------|
| GRIMBERGEN | 25 cL | 5,00 € |
| DUVEL | 33 cL | 5,50 € |
| DRAFT BEER OF THE MOMENT | 25 cL/50 cL | 7,00 €/ 11,00 € |

SOFT DRINKS

| | | |
|--|-------|--------|
| COCA-COLA, COCA-COLA ZERO, PERRIER | 33 cL | 3,80 € |
| SCHWEPPEs, SCHWEPPEs AGRUMES, LIMONADE | 20 cl | 3,80 € |
| DIABOLO, FUZE TEA | 20 cL | 3,80 € |
| ORANGINA, FRUIT JUICE (ORANGE, APRICOT, PINEAPPLE, APPLE, GRAPEFRUIT, TOMATO) | 25 cL | 3,80 € |

MINERAL WATERS :

| | | |
|---------------------|--------------|---------------|
| BADOIT VERTE, EVIAN | 50 cL/100 cL | 3,80 €/5,50 € |
|---------------------|--------------|---------------|

WHISKEYS

4 cL

FRUITY & WOODY :

| | | |
|--|--|---------|
| BUSHMILLS BLACK BUSH <i>Powerfull, Marine, Peppey</i> | | 7,00 € |
| CARDHU 12 ANS <i>Soft, Velvety, Honey</i> | | 10,00 € |
| CRAGGANMORE 12 ANS SINGLE MALT <i>Subtel and fruity</i> | | 10,00 € |
| JACK DANIEL'S N°7 <i>Smooth an honey</i> | | 8,00 € |
| KNOCKANDO SLOW NATURED 12 ANS SINGLE MALT <i>Wooded and fruity, chocolate</i> | | 11,00 € |

FRUITY :

| | | |
|---|--|---------|
| GLENMORANGIE SIGNET <i>Precious, fondant and roasted</i> | | 17,80 € |
| HAIG CLUB <i>Touch of vanilla and caramel</i> | | 9,00 € |
| HIBIKI <i>Sweet with notes of honey, candied orange peels, white chocolate</i> | | 13,00 € |
| OBAN 14 ANS SINGLE MALT <i>Ample and iodezed</i> | | 10,00 € |

PEAT TREES :

| | | |
|---|--|---------|
| ARBEG 10 ANS SINGLE MALT <i>Elegance and peat Phenolic</i> | | 10,00 € |
| CAOL ILA 12 ANS SINGLE MALT <i>Spicy and smoke</i> | | 10,00 € |
| LAGAVULIN 16 ANS <i>Intense and peaty</i> | | 12,00 € |
| TALISKER 10 ANS SINGLE MALT <i>Powerfull, Marine, Peppey</i> | | 10,00 € |

WINES BY THE GLASS

12 cL

DRY WHITE WINE

BOURGOGNE PETIT CHABLIS AOC LA CHABLISIENNE

The taste of lime gives to this wine an instant of freshness, tempered by a nice bitterness, as well as a great salinity.

7,00 €

PAYS D'OC IGP CHARDONNAY

Fruity bouquet, exotic fruits and floral shade, vanilla, toast bread

6,20 €

PAYS D'OC IGP VIOGNIER

Can be enjoyed as an aperitif, or with fish, curry dishes, white meats, cheeses or fruit desserts.

6,00 €

THE SWEET WHITE WINE

CÔTES-DE-GASCOGNE IGP GROS MANSENG PIGMENTUM G. VIGOUROUX

A treat, slightly fresh as an aperitif, subtle and fine with foie gras, rich and concentrated with fish and white meat in sauce, particularly recommended with cheese.

6,00 €

Monbazillac AOC

A sweet wine to be enjoyed chilled as an aperitif, with sweet and savory mixes, foie gras and desserts.

7,00 €

ROSÉ WINE

LANGUEDOC SAINT-DREZERY AOC PUECH-HAUT PRESTIGE

Magnificent pale color, complex and flattering nose of citrus fruits and white fruits. The mouth is greedy and thirst-quenching.

7,00 €

RED WINE

PAYS D'OC IGP SYRAH-VIOGNIER

A soft and full-bodied character, made of soft and well-melted tannins. A long spicy and vanilla finish.

6,00 €

CÔTES DU RHONE AOC PARALLELE 45 DOMAINE PAUL JABOULET AÎNE

Blend of grenache and syrah, seduced by its complexity and aromatic richness of small red fruits.

6,00 €

HAUT-MEDOC AOC VICTORIA II SECOND VIN DU CHÂTEAU VICTORIA

Nice nose of blond tobacco, with peaty notes. Silky on the palate, final on tight tannins.

7,00 €

SAINT-NICOLAS-DE-BOURGUEIL AOC

Its brilliant red color is in perfect harmony with a delicate and greedy nose. A wine of great aromatic richness.

6,50 €

CROZES-HERMITAGE AOC CUVÉE CLEMENCE DOMAINE PHILIPPE ET VINCENT JABOULET

This pretty Crozes, very typical of this beautiful appellation, will go perfectly with meat with a fine taste.

7,80 €

EL GRANO CARMENERE CHILI, *fruity and meaty*

6,00 €

OUR STARTERS

| | |
|---|-----|
| VEAL SWEETBREADS, GRAVY SAUCE, SCALLIONS, KOHLRABI DUO | 23€ |
| SNACKED PORK BELLY, LANGOUSTINE, POTAOES AND VODKA FOAM, BISQUE | 23€ |
| SQUASH SOUP, HONEY, SMOKED DUCK BREAST, WALNUT | 13€ |
| GORGONZOLA AND FIG RAVIOLI, CHEESE FOAM | 15€ |

OUR CURRENT SUGGESTIONS

(CHECK OUR SLATE)

OUR FISH

| | |
|--|-----|
| VEAL JUICE COD BACK, SMOKED EEL CREAM, MASHED POTATOES AND MUSHROOMS | 27€ |
| SCALLOPS, PASSION FRUIT AND IODIZED « SAUCE VIERGE », RICE WITH SEAWEED IN TWO WAYS, PARSNIP | 35€ |

OUR MEATS

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|---|-----|
| BEEF CARPACCIO, BURRATA, PARMESAN, PESTO, FRENCH FRIES | 22€ |
| PRESSED LAMB WITH TRUFFLE JUICE, POLENTA, EGGPLANT AND CHARD | 31€ |
| BEEF FILET, FRENCH FRIES, PEPPER SAUCE OR BEARNAISE SAUCE | 33€ |
| BUN'S BURGER, BEET PICKLES, DRIED TOMATOES, MORBIER CHEESE, ROCKET, TRUFFLED MAYONNAISE, FRENCH FRIES | 25€ |
| DUCK BREAST, ROAST JUICE, VANILLA CARROT VARIATIONS | 23€ |

MEAT AND FISH FROM FRANCE



VEGAN MENU, GLUTEN FREE & LACTOSE FREE :

SQUASH SOUP, HONEY, WALNUT

EGGPLANT, MEZZE STUFFED,
SIMMERED FROM THE MARKET GARDENER

CREAM FONTAINEBLEAU, TRILOGY OF FIGS

13€

14€

9€

CHILDREN'S MENU

STARTER-MAIN COURSE-DESSERT 18€

STARTER-MAIN COURSE OR MAIN COURSE-DESSERT 13€

IBERICO HAM CROQUETTE

COD FISH OR POULTRIE
(MASHED POTATOES)

VANILLA ICE CREAM WITH CHOCOLATE SAUCE
AND CHANTILLY

CHEESE AND DESSERTS

| | |
|---|-----|
| CHEESE PLATE FROM OUR REGION | 10€ |
| CHOCOLATE SPHERE, BAILEYS CREAM, COCOA CAKE | 10€ |
| CREAM FONTAINEBLEAU, TRILOGY OF FIGS | 9€ |
| « BRIOCHE PERDUE » WITH SALTED BUTTER CARAMEL AND VANILLA ICE CREAM | 9€ |
| AROUND KIWI AND TARRAGON | 9€ |
| « DAME BLANCHE » VANILLA ICE CREAM, CHOCOLATE SAUCE AND CHANTILLY | 7€ |
| LEMON COLONEL WITH GENIEVRE DE HOULLE OR VODKA | 9€ |
| COFFEE OR TEA WITH 5 MIGNARDISES | 11€ |
| IRISH COFFEE WITH MIGNARDISES | 15€ |
| CHAMPAGNE WITH MIGNARDISES | 17€ |

THE DIGESTIFS

4 cL

| | |
|--------------------------------------|---------|
| COGNAC HENNESSY X.O. | 16,00 € |
| FINE DE COGNAC HENNESSY | 9,80 € |
| ARMAGNAC LAPOSTOLLE X.O. | 9,80 € |
| CALVADOS MORIN HORS D'AGE 15 ANS | 9,80 € |
| MARC DE CHAMPAGNE | 9,80 € |
| FLEUR DE BIÈRE | 7,50 € |
| GENIÈVRE DE HOULLE CARTE NOIRE | 7,50 € |
| MANDARINE IMPERIALE | 7,50 € |
| COINTREAU GRAND MARNIER | 7,50 € |
| MARIE BRIZARD BAILEYS | 7,50 € |
| GET 27 | 7,50 € |
| GET 31 | 7,50 € |
| POIRE WILLIAMS, FRAMBOISE, MIRABELLE | 7,50 € |
| LIMONCELLO GRAPPA | 4,50 € |



TEMPLAR KNIGHT MENU

€38

SUGGESTION : FOOD AND WINE PAIRING IN 3 GLASSES (12CL) €17

FOOD AND WINE PAIRING IN 4 GLASSES (12CL) €21

AMUSE BOUCHE

SQUASH SOUP, HONEY, SMOKED DUCK BREAST, WALNUT

OR

GORGONZOLA AND FIG RAVIOLI, CHEESE FOAM

DUCK BREAST, ROAST JUICE, VANILLA CARROT VARIATIONS

OR

VEAL JUICE COD BACK, SMOKED EEL CREAM, MASHED POTATOES AND MUSHROOMS

« BRIOCHE PERDUE » WITH SALTED BUTTER CARAMEL AND VANILLA ICE CREAM

OR

AROUND KIWI AND TARRAGON

MEAT AND FISH FROM FRANCE

€50

CRUSADERS MENU

For the whole table

An orders taken befor 1.15 pm for lunch and before 9.15 pm for dinner is required

SUGGESTION : FOOD AND WINE PAIRING IN 3 GLASSES (12CL) €17

FOOD AND WINE PAIRING IN 4 GLASSES (12CL) €21

AMUSE BOUCHE

VEAL SWEETBREADS, GRAVY SAUCE, SCALLIONS, KOHLRABI DUO

OR

SNACKED PORK BELLY, LANGOUSTINE, POTAOES AND VODKA FOAM, BISQUE

SCALLOPS, PASSION FRUIT AND IODIZED « SAUCE VIERGE »,
RICE WITH SEAWEED IN TWO WAYS, PARSNIP

OR

PRESSED LAMB WITH TRUFFLE JUICE, POLENTA, EGGPLANT AND CHARD

CHEESE VARIATION

CHOCOLATE SPHERE, BAILEYS CREAM, COCOA CAKE

OR

CREAM FONTAINEBLEAU, TRILOGY OF FIGS

MEAT AND FISH FROM FRANCE

TASTING MENU

€68

For the whole table

An orders taken befor 1.15 pm for lunch and before 9.15 pm for dinner is required

SUGGESTION : FOOD AND WINE PAIRING IN 3 GLASSES (12CL) €17

FOOD AND WINE PAIRING IN 4 GLASSES (12CL) €21

AMUSE BOUCHE

SNACKED PORK BELLY, CRAYFISH, POATAOES AND VODKA FOAM, BISQUE

GORGONZOLA AND FIG RAVIOLI, CHEESE FOAM

SCALLOPS, PASSION FRUIT AND IODIZED « SAUCE VIERGE »,
RICE WITH SEAWEED IN TWO WAYS, PARSNIP

VEAL SWEETBREAD, VARIATION OF SQUASH

CHEESE VARIATION

CHOCOLATE SPHERE, BAILEYS CREAM, COCOA CAKE

MEAT AND FISH FROM FRANCE

SANS REFAIRE

