



ARCUS

— COFFEE —

- Brunch - Resto - Coffee - Pasta - Bar

Arc 1800

NEW: EVENING RESTAURANT (dinner / cocktails)

NEW: PASTA NON-STOP (12:00 - 8:30 PM)

ARCUS **YOGA** BRUNCH - WEDNESDAY - 9:00 AM

KARAOKÉ night - TUESDAY - 10:00 PM

NEW: DJ SET / LIVE NIGHT - WEDNESDAY - 10:00 PM

ALL DAY BRUNCH - SATURDAY & SUNDAY

Find us also

ARCUS
— COFFEE —
Chamonix

&

ARCUS
— CORNER —
Annecy

NEW

SOFT

ALCOOL

COFFEE
SHOP

BRUNCH
PETIT-DÉJ

PLATEAU BRUNCH
LUNCH
PÂTES

GOÛTER
APÉRO
SOIR

• HOMEMADE LEMONADES

25cl: 7. / 50cl: 13.

Made to order with freshly squeezed citrus juice, fruit purée and sparkling water from Les Arcs, fresh & fruity

- **Passion:** passion fruit, orange
- **Kiwi:** kiwi, grapefruit
- **Orange:** orange, elderflower syrup
- **Raspberry:** raspberry, lemon



• FRESHLY PRESSED JUICES

Made to order with fresh fruit, cold-pressed using a citrus press

- **Orange**
- **Lemon** (cold or hot)

25cl: 5.5 / 50cl: 10.5

25cl: 4. / 50cl: 8.

• HOMEMADE FRESH JUICE

Made to order from fresh fruit, cold-pressed using a citrus press or juicer

- **Detox:** beetroot, carrot, orange, ginger
- **Immunity:** carrot, orange, lemon, ginger
- **Greeny:** orange, apple, kiwi, mint



25cl: 7.5 / 50cl: 13.5

• HOMEMADE SMOOTHIES

Made to order from fresh fruit

=> Option to blend with whole milk or plant-based milk (+€1)

- **Banana – kiwi – organic spirulina**
- **Raspberry – banana – chia**
- **Passion fruit – banana – coconut**

33cl: 7.5

• HOUSE MILKSHAKES

Served with homemade whipped cream,

=> Option to blend with plant-based milk (+€1)

- **Banana – vanilla**
- **Popcorn – caramel**

33cl : 8.5



• CLASSICS

- **Sparkling mineral water (75cl)** 6.5
- **Sparkling water from Les Arcs (50cl / 100cl)** 3. / 4.
- **Still mineral water (75cl)** 6.
- **Soft drinks** 4.
=> Coke, Coke Zero, Orangina, Fuze Tea, Lemonade, Perrier, Diabolo
- **Syrup with water (30cl)** 3.
=> Grenadine, mint, lemon, strawberry, peach, passion fruit
- **Fever-Tree (20cl)** 4.
=> Tonic; Ginger Beer; Grapefruit ; Elderflower / Cucumber (Franklin)

• JUICES & NECTARS

25cl

- Apple juice 5.
- Pear nectar 6.5
- Tomato juice 6.5
- Apricot nectar 6.5
- Peach nectar 6.5

• THÉ GLACÉ MAISON

33cl: 4.

• KOMBUCHA

33 cl: 7.

Sparkling fermented tea, rich in probiotics. Refreshing and good for digestion.

• Lemon - ginger

• Lemon - mint

• BUILD YOUR OWN BUBBLE TEA

33cl: 6.

Refreshing iced tea drink with fruit pearls (boba).

Save flavours

=>

Choose your boba

- Strawberry
- Peach
- Grenadine

- Passion fruit
- Lemon
- Grapefruit

- Strawberry
- Mango
- Peach

SOFT
Drinks

ALCOHOLIC
DRINKS

COFFEE
SHOP

BRUNCH
BREAKFAST

BRUNCH PLATER
LUNCH
PASTA

Snacks
Sharing plates
EVENING

• DRAFT BEER

- | | | |
|-------------|--------------------------------|--------------------|
| | Brewery "Brasseurs Savoyards". | 25cl / 50cl |
| • Blonde 5° | | 4. / 8. |
| • IPA 6°3 | | 5. / 9. |

• BOTTLED BEER

- | | | |
|------------------|--------------------------------|---------------------------------|
| | Brewery "Brasseurs savoyards". | 33cl: 7. |
| • White beer 5% | • Triple Nonne 9% | • IPA 0% (alcohol-free) |
| • Génépi beer 5% | • Blueberry beer 5% | • CIDER "La Mordue" 6% (27.5cl) |

• OUR WINES

• Red:

13cl / 75cl

- | | |
|---|----------|
| • AOP Faugères Jour fruit "Mas Onésime" – Biodynamic | 5. / 26. |
| • AOP Côtes du Rhône Villages Coq Volant "Domaine Galuval" – 2023 | 5. / 26. |
| • AOP Savoie Mondeuse "Château La Gentilhommière" Perceval – 2024 | 7. / 32. |
| • AOP Vacqueyras Novae – Famille Gilly – 2023 | 40. |
| • AOP Pic Saint-Loup La Coquine – Domaine Haut Lirou – 2024 | 32. |
| • AOP Bordeaux "Château Penin Nature" – Vegan - 2021 | 29. |
| • AOP Hautes-Côtes de Nuits – Domaine Nuiton – 2023 | 48. |

• White:

- | | |
|---|----------|
| • IGP Gascogne Mirage – 2024 | 5. / 23. |
| • IGP Pays d'Oc Chardonnay "Haut Lirou" – 2024 | 5. / 23. |
| • AOP Roussette de Savoie Vieilles Vignes "Perceval". | 7. / 29. |
| • AOP Crozes-Hermitage "Chasselvin" – 2023 | 45. |
| • AOP Petit Chablis "Domaine Hamelin" | 34. |

• Rosé:

- | | |
|--|-----------|
| • IGP Méditerranée Harès | 4.5 / 20. |
| • AOP Côtes de Provence Diables & Co "Domaine des Diables" – 2024/2025 | 29. |
| • | |

• Sparkling:

- | | |
|--|----------|
| • Prosecco Extra Dry | 5. / 25. |
| • Brut Champagne "Le Brun Servenay" Cuvée Odalie | 90. |

• DIGESTIFS / SPIRITS

4 cl

- | | |
|---------------------------|-----|
| • Green Chartreuse | 9. |
| • Génépi / Limoncello | 7. |
| • Amaretto / Get 27 (6cl) | 7. |
| • Premium rum | 12. |
| • Mirabelle plum brandy | 8. |

• APERITIFS

2cl

- | | |
|----------------------------|--------------|
| • Ricard | 3. |
| • Alpine pastis | 3.5 |
| • Picon (extra) | 1.5 |
| • Kir | (13cl)
5. |
| (Blueberry; violet; peach) | |



• ALCOHOLIC HOT DRINKS

- **Grog**
- **Spiked hot chocolate**
(4cl of Baileys; Frangelico; rum; génépi or Chartreuse)
- **Irish coffee**
- **Baileys coffee**
- **Frangelico coffee**
- **Mulled wine**

22cl

7,5

8.5

9.5

6.5

6.5

5.5



• SPRITZ

11.



- **APEROL Spritz**
- **VIOLET Spritz**
=> *Violet liqueur, prosecco, sparkling water*
- **CAMPARI Spritz**
=> *Campari, prosecco, sparkling water*
- **HUGO Spritz**
=> *Elderflower, mint*
- **LIMONCELLO Spritz**
- **ITALICUS Spritz (+€3)**
=> *Notes of bergamot, citrus and flowers*
- **SARTI ROSA Spritz**
=> *Notes of orange, mango and passion fruit*
- **Mimosa**
=> *Orange juice, prosecco, Grand Marnier*

• HOMEMADE ALCOHOLIC LEMONADES

Homemade alcoholic lemonade (alcohol: 5cl / 25cl ; 10cl / 50cl)

25cl: 9.5 / 50cl: 17.5

- **Alco-Passion:** passion fruit, orange, **vodka**
- **Alco-Kiwi:** kiwi, grapefruit, **gin**
- **Alco-Orange:** orange, elderflower syrup, **vodka**
- **Alco-Raspberry:** raspberry, lemon, **gin**

ALCOHOLIC
DRINKS

COFFEE
SHOP

BRUNCH
BREAKFAST

BRUNCH PLATER
LUNCH
PASTA

Snacks
Sharing plates
EVENING

• OUR SUGGESTIONS,

... cold or hot ...

- | | |
|---|------|
| | 30cl |
| • Banana Mocha | 6. |
| (chocolate, coffee, banana, milk) | |
| • After Eight Latte | 6. |
| (coffee, chocolate, mint, milk) | |
| • "Snickers" Hot Chocolate | 7. |
| (chocolate, hazelnut, peanut butter, milk, whipped cream) | |
| • Arcus Latte | 6.5 |
| (espresso, matcha, rooibos, banana, milk) | |
| • Popcorn Latte | 5.5 |
| • Lavender Latte | 5.5 |
| • Golden Cinnamon Latte | 6. |
| (turmeric, cinnamon, milk) | |



• REFRESHMENT GUARANTEED...

- | | |
|--|----------|
| • Affogato | 22cl 5.2 |
| (double espresso over vanilla ice cream) | |
| • Chai Affogato | 22cl 6.5 |
| • Frappuccino | 30cl 6.2 |
| (espresso + milk, blended, with whipped cream) | |
| • Flavoured Frappuccino | 30cl 6.5 |
| (vanilla; caramel; cinnamon; cookies; speculoos; gingerbread or hazelnut) with whipped cream | |
| • Espresso tonic | 22cl 5.5 |



• MATCHA LOVERS...

- | | |
|-------------------------------------|----------|
| • Cinnamon Matcha Latte | 22cl 5.5 |
| • Matcha Affogato | 22cl 5.5 |
| • Vanilla Matcha Latte | 22cl 5.5 |
| • Iced Raspberry Matcha | 30cl 6.5 |
| (matcha, raspberry purée, milk) | |
| • Iced Passion Fruit Matcha | 30cl 6.5 |
| (matcha, passion fruit purée, milk) | |

• SLOW COFFEE METHODS.

- | | |
|-----------------------|----------|
| • Aéropress | 22cl 4. |
| • French press | 22cl 4. |
| • V60 | 22cl 4. |
| • Chemex | 46cl 8.5 |

• EXTRAS...

- | | |
|---|-----|
| • Plant-based milk
(coconut or oat) | +1. |
| • Extra espresso shot | 1. |
| • Milk / Honey / Syrups | 0.5 |
| • Whipped cream | 1.5 |

• LA CAFÉTERIE...

(Roaster: Café Mokxa - Lyon)

- **Espresso** 4cl 2.
- **Lungo** (long espresso) 12cl 2.
- **Americano** (double long coffee) ❄️ 22cl 2.2
- **Organic decaf coffee** 4cl 2.2
- **Espresso macchiato** 8cl 2.5
(espresso with a touch of milk foam)
- **Doppio** (double espresso) 8cl 3.5
- **Cappuccino** 22cl 4.5
- **Flavoured cappuccino** 22cl 4.8
(vanilla; caramel; cinnamon; cookies; speculoos; gingerbread; hazelnut)
- **Flat white** 22cl 4.5
(double espresso with lightly textured milk)
- **Caffè latte** ❄️ 30cl 5.
- **Flavoured caffè latte** ❄️ 30cl 5.3
(vanilla; caramel; cinnamon; cookies; speculoos; gingerbread; hazelnut)
- **Latte macchiato** 33cl 5.3
- **Flavoured latte macchiato** 33cl 5.6
(vanilla; caramel; cinnamon; cookies; speculoos; gingerbread; hazelnut)
- **Mocha** ❄️ 30cl 5.5
(double espresso + chocolate + steamed milk)
- **Flavoured mocha** ❄️ 30cl 5.8
(vanilla; caramel; cinnamon; cookies; speculoos; gingerbread; hazelnut)
- **Real hot chocolate** 22cl 5.
(whole milk, homemade "Callebaut" chocolate)
- **Kids hot chocolate** ❄️ 22cl 4.5
(whole milk, "Monbana" chocolate powder)
- **Babyccino - plain or flavoured** 22cl 3.
Lightly frothed hot milk (flavours: vanilla; caramel; cinnamon; cookies; speculoos; gingerbread; hazelnut)



• SPECIAL LATTE ❄️...

- **Chai latte** 30cl 5.
- **Dirty chai** 30cl 5.5
(chai latte + 1 espresso shot)
- **Matcha latte** 22cl 5.
- **Pink beetroot latte** 22cl 5.
(beetroot, cocoa)
- **Golden turmeric latte** 22cl 5.
(turmeric)
- **Black charcoal latte** 22cl 5.
(activated charcoal)
- **African rooibos latte** 22cl 5.
- **Butterfly pea latte** 22cl 5.
(naturally blue flower)

• THÉS ET INFUSIONS... 5.

- **English Breakfast - A Morning in London**
(Blend of Ceylon black tea from Kenya and North India)
- **Earl Grey - King of Sicily**
(Chinese black tea, bergamot flavour and marigold petals)
- **La Moukère Tea from Sidi Kaoki**
(Chinese green tea, mint, orange blossom, rose)
- **Japanese Sencha Green Tea**
- **Tibetan Secret Black Tea**
(Chinese black tea, jasmine green tea, lavender)
- **Red Kiss Tea**
(Chinese green tea, South African rooibos, red berries, vanilla, caramel, papaya and flower petals)
- **Herbal infusion**



❄️ - AVAILABLE ICED

COFFEE
SHOP

BRUNCH
BREAKFAST

BRUNCH PLATER
LUNCH
PASTA

Snacks
Sharing plates
EVENING



Monday to Friday from 8:30 AM
to 11:00 AM

BRUNCH

Weekend from 8:30 AM to 2:15 PM

• EGGS BENEDICT 17.

Two soft buns topped with fresh sliced avocado, two poached eggs, crispy bacon chips, finished with a light hollandaise espuma.

Extras: Bacon +€2.5 / Potatoes +€5 / Smoked salmon +€3
1 egg +€2 / ½ avocado +€3

• EGGS FLORENTINE 17.

Two soft buns spread with avocado purée, topped with creamy spinach, two poached eggs and a light hollandaise espuma.

Extras: Bacon +€2.5 / Potatoes +€5 / Smoked salmon +€3
1 egg +€2 / ½ avocado +€3

• SCRAMBLED EGGS 13.

Three creamy scrambled eggs mixed with cream and melted Emmental, served on a crispy toast.

Extras: Bacon +€2.5 / Potatoes +€5 / Smoked salmon +€3
1 egg +€2 / ½ avocado +€3

• SALMON TOAST 15.

A dill cream base topped with smoked salmon, feta, pumpkin seeds and pomegranate, served on a crispy toast.

Extras: Bacon +€2.5 / Potatoes +€5 / Smoked salmon +€3
1 egg +€2 / ½ avocado +€3

• BREAKIE BUN 17.

Two soft buns with a base of avocado purée and feta, pomegranate seeds, smoked salmon and a smooth chive cream, topped with a fried egg and served with salad.

Extras: Bacon +€2.5 / Potatoes +€5
/ Smoked salmon +€3
1 egg +€2 / ½ avocado +€3



• NORWEGIAN EGGS 18.5

Two soft buns filled with dill cream cheese, topped with two poached eggs and smoked salmon, finished with a smooth hollandaise espuma.

Extras: Bacon +€2.5 / Potatoes +€5 / Smoked salmon +€3
1 egg +€2 / ½ avocado +€3

• AVOCADO TOAST 14.

A mix of avocado purée and sliced avocado, feta, pomegranate seeds and pumpkin seeds, served on a golden toast.

Extras: Bacon +€2.5 / Potatoes +€5 / Smoked salmon +€3
1 egg +€2 / ½ avocado +€3

• OMELETTE 13.5

Three eggs whisked with rich cream, flavoured with fresh chives and melted Emmental, delicately served on a crispy toast.

Extras: Bacon +€2.5 / Potatoes +€5 / Smoked salmon +€3
1 egg +€2 / ½ avocado +€3

• SAVOURY PANCAKES x4 14.

=> Maple syrup & bacon

Extra : Bacon+2,5€/ Potatoes+5€/ Saumon fumé+3€
1 Oeuf +2€/ ½ Avocat+3€

=> Avocado & smoked salmon – dill (+€2)

Extras: Bacon +€2.5 / Potatoes +€5 / Smoked salmon +€3
1 egg +€2 / ½ avocado +€3

• HAM & EGGS 13.

Three fried eggs with ham, served with a toast and green salad.

Extras: Bacon +€2.5 / Potatoes +€5 / Smoked salmon +€3
1 egg +€2 / ½ avocado +€3

• SAVOYARD CROISSANT 13.

Croissant filled with chive cream, Reblochon cheese and dry-cured ham.

Monday to Friday from 8:30 AM
to 11:00 AM

SWEET

Weekends until 2:15 PM

• **AÇAÏ Bowl** 14.5

Iced, coconut milk, açai, banana, homemade granola, coconut flakes and fresh fruit.

• **FRENCH PLATE** 9.

One pastry of your choice, fresh bread, butter and jam.

• **FRUIT SALAD** 7.

• **PASTRIES** 2.5

Croissant or pain au chocolat (all-butter).

• **GRANOLA Bowl** 9.

Fromage blanc, crunchy granola, dried fruit, chocolate chips and fresh fruit salad.

• **FLUFFY PANCAKES X4**

3 recipes to choose from :

• **Banoffee – Spéculoos**

=> Homemade caramel, bananas, speculoos, pecans

12. 8.

• **Choco - Berry**

=> Nocciolata (organic chocolate spread), fresh blueberries

12. 8.

• **Bananes - Nocciolata**

=> Bananas, Nocciolata (organic chocolate spread) and grated coconut

11. 7.

• **FRENCH TOAST X2**

(brioche French toast) 3 recipes to choose from:

• **Banoffee – Spéculoos**

=> Homemade caramel, bananas, speculoos, pecans

12. 8.

• **Choco - Berry**

=> Nocciolata (organic chocolate spread), fresh blueberries

12. 8.

• **Bananes - Nocciolata**

=> Bananas, Nocciolata (organic chocolate spread) and grated coconut

11. 7.

Half portion
(X2)



Half portion
(X1)

THE ARCUS BRUNCH PLATTER

See the next page...



Please inform us of any allergies:
the list of allergens is available upon request.

BRUNCH
BREAKFAST

BRUNCH PLATER
LUNCH
PASTA

Snacks
Sharing plates
EVENING

THE ARCUS BRUNCH PLATTER

Create your own platter:

27.



- 1 drink of your choice or 1 glass of wine of your choice*
Cafeteria menu, teas or special lattes
- + Freshly squeezed orange juice (22cl) or 1 Mimosa (+€4)
- + Avocado toast, feta, pomegranate
- + Scrambled eggs + bacon
- + Homemade granola with fromage blanc
- + 1 fruit salad
- + Homemade pancakes of your choice:
 - Maple syrup & banana
 - Nocciolata & chocolate chips
 - Caramel & speculoos



(Rosé; red or white; blonde beer 25cl)

FROM 12:00 PM TO 8:30 PM
NON-STOP

PASTA

EAT IN OR TAKE AWAY

1. Choose your FRESH PASTA TYPE

18.



➤ ORECCHIETTE

Single size for eat-in, 200g

➤ TAGLIATELLE

2. Choose your HOMEMADE SAUCE:

• SAVOYARD CARBONARA

Bacon, cream, Reblochon cheese, onions, nutmeg..

• BOLOGNESE

Beef, tomatoes, onions, carrots.

• POMODORO

Tomato sauce with basil, onions.

• MUSHROOM SAUCE

Mushrooms, garlic, cream, parsley, onions.

• BASIL PESTO

Basil, parmesan, pine nuts, garlic.

• DILL SALMON (+€1.5)

Salmon, cream, lemon, onions, dill.



Fresh Pasta
From Turin  By Pino
(Bourg st Maurice Market)



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FROM MONDAY TO FRIDAY

LUNCH

FROM 12:00 PM TO 2:15 PM

- **AVOCADO & SALMON BREAKIE** 21.5
Soft bread, creamy avocado, feta, pomegranate, smoked salmon, chive cream, fried egg.
Served with golden, crispy potatoes.
- **ARCUS BURGER** (or Arcus veggie burger) 22.
Flaky bun, fresh beef patty (or 2 fried eggs), melted Reblochon cheese, crispy salad, chive cream, pickled onions. Served with homemade potatoes and homemade curry mayonnaise.
- **BURGER LOCHOIS** (or veggie Lochois burger) 23.
Flaky bun, beef patty (or 2 fried eggs), melted Lochois goat cheese, salad, fig confit.
Served with homemade potatoes and homemade curry mayonnaise.
- **SAVOYARD QUENELLE** (veggie) 21.
Plain quenelle gratinated on a bed of leek fondue, creamy Reblochon sauce.
Served with fresh green salad.
- **BÁNH MÌ** 21.
Soft bread, lemongrass-marinated beef, pickled vegetables, herbed spicy mayo (mint & coriander). Served with homemade potatoes.
- **PAD THAI** (chicken or veggie) 22.5
Stir-fried rice noodles, crunchy vegetables, coconut-marinated chicken (or vegetarian), peanuts, bean sprouts, lime, coriander.
- **THAI PRAWN CURRY** 22.
Thai curry with coconut milk, prawns, tender eggplant, black mushrooms, red peppers and carrots. Served with fragrant rice.
- **Dish of the day**
See the board and ask our team
- **KIDS' MEAL** 13.
 - Beef patty with homemade potatoes
 - Pasta with bolognese or carbonara



DESSERTS:

Discover them directly in our display!

Cheesecake, chocolate fondant, dessert of the day in a glass, and other homemade treats inspired by the chef.

Please inform us of any allergies: the list of allergens is available upon request.

BRUNCH PLATER
LUNCH
PASTA

Snacks
Sharing plates
EVENING

FROM 4:00 PM TO 5:45 PM

AFTERNOON SNACK

ARCUS MINI PANCAKES

10 mini pancakes with 1 topping of your choice 5.

- Nutella,
- Homemade whipped cream,
- Maple syrup,
- Strawberry jam,
- Salted butter caramel,

+ 1 small extra... +1€

- Whipped cream,
- Kit kat,
- Grated coconut,
- Smarties,
- Spéculoos,
- Oréo,



+ Our pastries of the day.

FROM 5:45 PM TO 8:00 PM

SHARING PLATES



Every day,
except Sunday evening

TO SHARE, OR NOT...

• HOMEMADE BRUSCHETTA 18.

- Savoyard

Chive cream, Reblochon cheese, mozzarella, dry-cured ham

- Italian

Tomato & basil sauce, mozzarella, fresh tomatoes, pesto

- Saumon

Dill cream, mozzarella, rocket, smoked salmon.

• P'TIT PANIER SHARING BOARD 24.

A generous aperitif board with a selection of fine local cured meats and cheeses (Beaufort and Tomme), sourced directly from our neighbour "Le P'tit Panier".

• SAUCISSON 10.

- Hazelnut
- Beaufort cheese
- Plain

• CHEDDAR NACHOS 12.

A sharing plate of crispy tortillas (lightly spicy), topped with melted cheddar and served with a bowl of homemade tomato sauce.

• FRESH GOAT CHEESE SPREADS 10.

So Chèvre spreads: creamy and flavourful creations

- goat cheese & carrot-chili
- goat cheese & zucchini-curry
- goat cheese & tomato-basil

Served with small golden toasts and pickles.



FROM 6:00 PM TO 8:30 PM
closed on Sunday evenings

EVENING COCKTAILS

KARAOKE NIGHT - TUESDAY
 DJ SET - WEDNESDAY
 From 10:00 PM...

COCKTAILS

- **Almond popcorn sour**
Rum, amaretto, cherry liqueur, lemon, popcorn syrup
- **Porn star Martini**
Vodka, lemon, vanilla, passion fruit
- **Margarita**
Tequila, lime, triple sec
- **Bloody Mary**
Vodka, tomato juice, lemon, Tabasco, Worcestershire sauce
- **El Diablo**
Tequila, lemon, blueberry liqueur, ginger beer
- **Espresso Martini**
Vodka, kalhua, espresso
- **Paloma**
Tequila, lime juice, grapefruit juice

MOJITOS:

- Classic MOJITO
- Flavoured MOJITO
 - Raspberry
 - Passion fruit
 - Kiwi

14.



MULES

- Moscow Mule
Vodka, lime, ginger beer
- London Mule
Gin, lime, ginger beer
- June Mule (+2€)
Pear Gin, lime, ginger beer

12.

GIN & TONICS'

- GIN Tonic (flavour of your choice) 12.
- JUNE Tonic. 13.
Pear gin (JUNE),
Tonic of your choice:
 - Indian Tonic
 - Cucumber & elderflower tonic
 - Grapefruit & bergamot

13.

Happy hour on Tuesday and Wednesday evenings (after 10:00 PM)

(ex: gin to: 8€ ; long drinks: 8€ ; cocktails: 10€ ; soft: 3€).

FROM 7:00 PM TO 8:30 PM
 Reservation recommended



EVENING



Restaurant

Every day,
 except Sunday evening

- **Fresh pasta:** 18.
ORECCHIETTES or TAGLIATELLES

- **Homemade sauces:**
- SAVOYARD CARBONARA
- BOLOGNESE
- POMODORO
- FOREST MUSHROOM
- BASIL PESTO
- DILL SALMON (+€1.5)

18.

- **Our Bruschettas** 18.
- Savoyard
- Italian
- Salmon

- **Thai Prawn Curry.** 22.

- **Savoyard Quenelle** 21.

- **Our Burgers**
- Arcus Burger 22.
- Lochois Burger 23.

Snacks
 Sharing plates
EVENING