

LES VINS

BLANCS

VIN DE FRANCE	15 cl	25 cl	75 cl
"PLEIN LA VUE" - SAUVIGNON BLANC Jeff Carell (vin biologique)	6. ⁹⁰	10. ⁰⁰	29. ⁰⁰
BORDEAUX			
BORDEAUX AOP - SAUVIGNON BLANC, MUSCADELLE, SÉMILLON Gantonnet	6. ⁹⁰	10. ⁰⁰	29. ⁰⁰
BOURGOGNE			
PETIT CHABLIS AOP "PAS SI PETIT" - CHARDONNAY La Chablisienne	9. ⁹⁰	15. ⁰⁰	47. ⁰⁰
LANGUEDOC-ROUSSILLON			
IGP PAYS D'OC - CHARDONNAY Saint-Victor Gérard Bertrand	7. ⁹⁰	12. ⁰⁰	37. ⁰⁰

ROSÉS

PROVENCE			
CÔTES DE PROVENCE AOP - TIBOUREN, CINSULT, GRENACHE Solf de Pampa (vin biologique)	7. ⁹⁰	12. ⁰⁰	37. ⁰⁰
LANGUEDOC-ROUSSILLON			
IGP PAYS D'OC GRIS BLANC - GRENACHE Gérard Bertrand	6. ⁹⁰	10. ⁰⁰	29. ⁰⁰

ROUGES

BEAUJOLAIS			
BROUILLY AOP - GAMAY Reserve de la Beauvoisie	6. ⁹⁰	10. ⁰⁰	29. ⁰⁰
VALLÉE DE LA LOIRE			
SAINT-NICOLAS DE BOURGUEIL AOP "La Tour de mon Père" (vin biologique)	8. ⁹⁰	13. ⁰⁰	42. ⁰⁰
BORDEAUX			
HAUT-MÉDOC AOP - CABERNET, SAUVIGNON, MERLOT Les Granges Domaines Edmond de Rothschild	9. ⁹⁰	15. ⁰⁰	47. ⁰⁰
LANGUEDOC-ROUSSILLON			
IGP PAYS D'OC PINOT NOIR "Saint-Victor" Gérard Bertrand	7. ⁹⁰	12. ⁰⁰	37. ⁰⁰

LES BULLES

	12 cl	75 cl
JACQUART BRUT "MOSAÏQUE" AOP	13. ⁰⁰	60. ⁰⁰
PROSECCO RICCADONNA EXTRA DRY DOC	8. ⁰⁰	40. ⁰⁰

LES DIGESTIFS

	4 cl	75 cl
JAGERMEISTER, GET 27, BAILEYS	7. ⁹⁰	
AMARETTO ROASTED ADRIATICO	9. ⁰⁰	
LIMONCELLO MAMMA MIA	9. ⁰⁰	
COGNAC MARTELL V.S	9. ⁰⁰	
COGNAC DELAMAIN PALE & DRY XO	16. ⁰⁰	
BAS-ARMAGNAC CHÂTEAU LAUBADE SIGNATURE	9. ⁰⁰	
CALVADOS COQUEREL VSOP	9. ⁰⁰	
CALVADOS EXTRA OLD 10 ANS 30640	14. ⁰⁰	
CHARTREUSE VERTE	11. ⁰⁰	

LES APÉRITIFS

KIR AU VIN BLANC 12 cl	5. ⁰⁰
Cassis, pêche, mûre ou framboise	
KIR ROYAL 12 cl	12. ⁰⁰
Cassis, pêche, mûre ou framboise	
RICARD, PASTIS SI 2 cl	5. ⁰⁰
LILLET BLANC, LILLET ROSÉ 6 cl	5. ⁰⁰
VERMOUTH MARTINI ROSSO, VERMOUTH MARTINI BIANCO 6 cl	5. ⁰⁰
MARTINI RISERVA BITTER, CAMPARI 6 cl	5. ⁰⁰
AMÉRICANO MAISON 8 cl	7. ⁰⁰
Vermouth Martini Rosso, Noilly Prat Dry, Martini Riserva bitter, orange fraîche	
IESSI - L'APERITIVO SANS ALCOOL 6 cl	5. ⁰⁰

LES SPIRITUEUX

WHISKIES 4cl	
BALLANTINE'S FINEST Blended - Écosse	7. ⁹⁰
BUFFALO TRACE Kentucky Bourbon - États-Unis	8. ⁰⁰
JAMESON Blended - Irlande	8. ⁹⁰
BELLEVOYE BLEU Triple Malt - France	9. ⁰⁰
ABERLOUR 10 ANS FOREST RESERVE Single Malt - Écosse	9. ⁰⁰
SAZERAC 6 ANS Kentucky Rye Whiskey - États-Unis	9. ⁰⁰
CRAIGELLACHIE 13 ANS Single Malt - Écosse	9. ⁰⁰
CHIVAS REGAL 12 ANS Blended - Écosse	10. ⁰⁰
BELLEVOYE NOIR Triple Malt tourbé - France	11. ⁰⁰
LAGAVULIN 16 ANS Single Malt - Écosse	12. ⁰⁰
THE MACALLAN 12 ANS DOUBLE CASK Single Malt - Écosse	13. ⁰⁰
GINS 4cl	
BOMBAY SAPPHIRE Angleterre	7. ⁹⁰
BOMBAY CITRON PRESSÉ Angleterre	8. ⁹⁰
FAIR France	8. ⁹⁰
CITADELLE France	9. ⁰⁰
MONKEY 47 Allemagne	12. ⁰⁰

VODKAS 4cl	
42 BELOW Nouvelle-Zélande	7. ⁹⁰
FAIR France	9. ⁰⁰
GREY GOOSE ORIGINAL France	10. ⁰⁰
TEQUILA & MEZCAL 4cl	
TEQUILA CAZADORES BLANCO Mexique	9. ⁰⁰
MEZCAL DEL Maguey Vida Mexique	9. ⁰⁰
RHUMS 4cl	
BACARDI CARTA ORO Porto Rico	7. ⁰⁰
BACARDI 10 ANS GRAN RESERVA DIEZ Porto Rico	12. ⁰⁰
PLANTATION ORIGINAL DARK Barbade & Jamaïque	8. ⁰⁰
HSE BLANC 50° Martinique	8. ⁰⁰
HSE TRÈS VIEUX PORT CASK FINISH VSOP Martinique	11. ⁰⁰
LA HECHICERA Colombie	11. ⁰⁰
BRUGALL 1888 République Dominicaine	11. ⁰⁰
SANTA TERESA 1796 Vénézuéla	12. ⁰⁰

Carburation
IMPRÉVUE

THE ROYAL PUB

LES BIÈRES

& CIDER

PRESSIONS ROYALES

	33 cl	50 cl	100 cl
KALTENBERG ROYAL LAGER Blonde (5,5°)	7. ⁰⁰	9. ⁰⁰	14. ⁰⁰
KÖNING LUOWIG WEISSBIER Blanche (5,5°)	7. ⁰⁰	9. ⁰⁰	14. ⁰⁰
KÖNING LUOWIG DUNKEL Brune (5,1°)	7. ⁰⁰	9. ⁰⁰	14. ⁰⁰
1 MÈTRE DE BIÈRE			45. ⁰⁰
Composez vous-même vos 8 verres de 33 cl			

BOUTEILLES

	33 cl
ANDSTEKE (8°)	8. ⁰⁰
PIETRA LIMONCELLA (5°)	8. ⁰⁰
1664 BLANC (5°)	8. ⁰⁰
CORDNA (4,5°)	8. ⁰⁰
1664 0% (0°)	6. ⁰⁰
CIDER MAGNERS (4,5°)	7. ⁰⁰

PRESSIONS CLASSIQUES

	25 cl	33 cl	50 cl
SAINT AUSTELL PROPER JOB IPA (5,5°)	7. ⁰⁰	8. ⁰⁰	11. ⁰⁰
LA BÊTE AMBRÉE (8°)	7. ⁰⁰	8. ⁰⁰	11. ⁰⁰
GUINNESS (4,2°)	7. ⁰⁰	8. ⁰⁰	11. ⁰⁰
BROOKLYN PULP ART IPA (6°)	7. ⁰⁰	8. ⁰⁰	11. ⁰⁰
GRIMBERGEN D'ABBAYE DE SAISON	7. ⁰⁰	8. ⁰⁰	11. ⁰⁰



LES COCKTAILS

CRÉATIONS DU PUB

RED BERRY 15 cl	12. ⁰⁰
Vodka 42 Below, liqueur de vanille, purée de fraise*, jus de citron vert*, jus de cranberry, menthe fraîche	
LEMON TWIST 10 cl	12. ⁰⁰
Gin Bombay Sapphire, limoncello Mamma Mia, sirop de citron, jus de citron vert*, vegan foamer	
TIKI DU PUB 17 cl	12. ⁰⁰
Rhum Bacardi Carta Oro, liqueur de fruits de la passion, sirop de noix de coco, jus de citron vert*, nectar d'ananas, Angostura bitters	

MOCKTAILS ET JUS DETOX

VIRGIN MOJITO 14 cl	9. ⁰⁰
Menthe fraîche, citron vert, sucre de canne, jus de pomme, Perrier	
VIRGIN MOJITO AUX FRUITS 14 cl	9. ⁰⁰
Menthe fraîche, citron vert, sucre de canne, Perrier, purée de fruit de la passion* ou purée de fraise*	
CUCUMBER MULE 17 cl	9. ⁰⁰
Distillat botanique Nolow n°4, sirop de concombre, jus de citron vert*, premium ginger beer Fever-Tree	
SPICY SPIRIT 17 cl	9. ⁰⁰
Nolow Ginger n°7, purée de fruits de la passion*, jus d'ananas, Perrier	
VIRGIN SPRITZ 16 cl	9. ⁰⁰
Martini Vibrante, premium tonic water Fever-Tree, orange fraîche	
BITTER SWEET 17 cl	9. ⁰⁰
Nolow Bitter n°8, sirop de rhubarbe, jus de citron vert*, soda pamplemousse Fever Tree	
PINK DETOX 20 cl	9. ⁰⁰
Fraise, framboise, eau de coco, fleur d'oranger, pomme	
GREEN DETOX 20 cl	9. ⁰⁰
Pomme, concombre, citron, gingembre	
GINGER DETOX 20 cl	9. ⁰⁰
Ananas, fruit de la passion, gingembre, citron, curcuma, pomme	

COCKTAILS CLASSIQUES

APEROL SPRITZ 14 cl	12. ⁰⁰
Aperol, Prosecco Riccadonna, Perrier, orange fraîche	
ST-GERMAIN SPRITZ 14 cl	12. ⁰⁰
Liqueur de fleurs de sureau St-Germain, Prosecco Riccadonna, Perrier, citron jaune, romarin frais	
ITALICUS SPRITZ 14 cl	12. ⁰⁰
Liqueur de bergamote Italicus, Prosecco Riccadonna, Perrier, citron jaune, romarin frais	
MOJITO 14 cl	12. ⁰⁰
Rhum Bacardi Carta Oro, menthe fraîche, citron vert, sucre de canne, Perrier	
MOJITO AUX FRUITS 14 cl	12. ⁰⁰
Rhum Bacardi Carta Oro, menthe fraîche, citron vert, sucre de canne, Perrier, purée de fruit de la passion* ou purée de fraise*	
PALOMA 16 cl	12. ⁰⁰
Tequila Cazadores Blanco, jus de citron frais, soda pamplemousse Fever-Tree	
PIÑA COLADA 18 cl	12. ⁰⁰
Rhum Bacardi Carta Oro, nectar d'ananas, purée de noix de coco**	
MOSCOW MULE 18 cl	12. ⁰⁰
Vodka 42 Below, jus de citron vert*, premium ginger beer Fever-Tree	
EXPRESSO MARTINI 13 cl	12. ⁰⁰
Vodka 42 Below, liqueur de café Fair, sirop de sucre de canne, expresso	
CLASSIC GIN & TONIC 16 cl	12. ⁰⁰
Gin Bombay Sapphire, premium tonic water Fever-Tree, citron jaune frais	

HAPPY HOUR
17H30 - 19H

PRESSIONS ROYALES

Blonde, Blanche, Brune
33 cl 5.⁰⁰ | 50 cl 7.⁰⁰ | 100 cl 11.⁰⁰

- SÉLECTION DE COCKTAILS CLASSIQUES 9.⁰⁰
- SÉLECTION DE MOCKTAILS & JUS DETOX 7.⁰⁰

VERRES DE VIN 15 cl 4.⁰⁰

Blanc : BORDEAUX AOP GANTONNET
Rosé : GRIS BLANC IGP PAYS D'OC
Rouge : BROUILLY AOP GAMAY

AOP : Appellation d'Origine Protégée. IGP : Indication Géographique Protégée. DOC : Denominazione di Origine Controllata.

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. A CONSOMMER AVEC MODÉRATION.

*À BASE DE JUS CONCENTRÉ. **PRÉPARATION CONCENTRÉE À BASE DE PURÉES DE FRUITS.
LES INFORMATIONS PORTANT SUR LES ALLERGÈNES SONT DISPONIBLES À L'ACCUEIL DU RESTAURANT.

STARTERS
& SHARING PLATTERS

Table with 2 columns: Dish Name, Price. Rows include: PLANCHE FINGER FOOD (23.50), CHEESY GARLIC BREAD (8.50), BEIGNETS DE CALAMARS À LA ROMAINE (8.50), ONION RINGS À LA BIÈRE (9.50), CHEDDAR STICKS (9.50), CRISPY SHRIMP FRITTERS (10.50), SPICED VEGETABLE SAMOSAS (10.50), TENDERS AUX ÉPICES CAJUN (11.50), NACHOS (19.50).



CLUB SANDWICH
& SALADES

Table with 2 columns: Dish Name, Price. Rows include: CLUB CBA (22.50), POWER BOWL (19.50), POWER BOWL CREVETTES (21.50), CÆSAR CRISPY CHICKEN SALAD (21.50).

PUB SPECIALS

Table with 2 columns: Dish Name, Price. Rows include: CURRY JAUNE DE CREVETTES (23.50), CHILI SIN CARNE (18.50), L'INIMITABLE MAC & CHEESE (19.50), BANGERS & MASH (22.50), CLASSIC FISH & CHIPS (23.50), BEEF PIE (23.50), ROYAL BREAKFAST (22.50).

SUPPLÉMENTS AU CHOIX 6.00

Frites, riz basmati, pommes de terre grenaille, purée de pommes de terre, macaroni sauce cheddar, légumes au pesto, salade verte

THE BUTCHER'S
CORNER

Table with 2 columns: Dish Name, Price. Rows include: DEMI-POULET RÔTI ET MARINÉ À LA SAUCE HP BROWN (23.50), CHEESY CORDON BLEU (22.50), MIXED GRILL (26.00), ONGLET DE BŒUF D'ÉCOSSE IGP GRILLÉ (29.50), CÔTE DE BŒUF (39.50).



LES BURGERS

Nos viandes et frites
sont d'origine française

Table with 2 columns: Burger Name, Price. Rows include: ORIGINAL ROYAL BURGER (25.00), SPICY CHICKEN BURGER (23.50), LITTLE ITALY BURGER (24.00), CHEDDAR LOVER BURGER (24.50), TOWER BURGER (26.00).



DESSERTS SIGNATURES

Table with 2 columns: Dessert Name, Price. Rows include: WARM CHOCOLATE COOKIE (9.50), HOT BROWNIE (9.50), NUTTY CHURROS (9.50), BURNT CHOCOLATE POT (10.50), LEMON CURD ETON MESS (11.50), CAFÉ OU THÉ GOURMAND (12.50).



GLACES

Table with 2 columns: Ice Cream Name, Price. Rows include: COUPE 2 OU 3 BOULES (5.50 / 8.50), COOKIE DOUGH (12.50), RASPBERRY MELBA SUNDAE (12.50), PEANUT BUTTER CRUNCH (12.50).

SUPPLÉMENT : CRÈME FOUETTÉE 2.00

BOISSONS FRAÎCHES

Table with 2 columns: Drink Name, Price. Rows include: COCA-COLA, COCA-COLA ZÉRO (33 cl, 5.20), FANTA, SPRITE (25 cl, 5.20), OASIS, ORANGINA (25 cl, 5.20), FUZE TEA PÊCHE OU MENTHE CITRON VERT (25 cl, 5.20), JUS ET NECTARS BID "JUS DE RÊVE" (25 cl, 5.20), SPARKLING PINK GRAPEFRUIT FEVER-TREE (20 cl, 5.50), PREMIUM INDIAN TONIC WATER FEVER-TREE (20 cl, 5.50), PREMIUM GINGER BEER FEVER-TREE (20 cl, 5.50), RED BULL (25 cl, 5.20), VITTEL (50 cl, 1L, 5.00 / 7.00), S.PELLEGRINO (5.00 / 7.00).

BOISSONS CHAUDES

Table with 2 columns: Drink Name, Price. Rows include: IRISH COFFEE (8.50), HOT BAILEYS (8.50), CAFÉ MASSAYA BIO EXPRESSO OU ALLONGÉ, DÉCAFEINÉ (3.50), CAPPUCCINO, LATTE MACCHIATO (5.00), CAFÉ VIENNOIS (5.00), LATTE MACCHIATO CARAMEL OU VANILLE (5.20), CHOCOLAT CHAUD (5.50), CHOCOLAT VIENNOIS (6.00), CHAÎ LATTE, MATCHA LATTE, GOLDEN LATTE (6.50), THÉ & INFUSIONS COMPTOIR RICHARD (5.00).

Toutes nos boissons chaudes peuvent être commandées à base de boisson d'avoine Oatly avec un supplément de 16

WINES			
WHITE			
FRENCH WINE	15 cl	25 cl	75 cl
"PLEIN LA VUE" - SAUVIGNON BLANC Jeff Carell (organic wine)	6. ⁹⁰	10. ⁰⁰	29. ⁰⁰
BORDEAUX			
BORDEAUX PDO - SAUVIGNON BLANC, MUSCADELLE, SÉMILLON Gantonnet	6. ⁹⁰	10. ⁰⁰	29. ⁰⁰
BOURGOGNE			
PETIT CHABLIS PDO "PAS SI PETIT" - CHARDONNAY La Chablisienne	9. ⁹⁰	15. ⁰⁰	47. ⁰⁰
LANGUEDOC-ROUSSILLON			
PGI PAYS D'OC - CHARDONNAY Saint-Victor Gérard Bertrand	7. ⁹⁰	12. ⁰⁰	37. ⁰⁰
ROSÉ			
PROVENCE			
CÔTES DE PROVENCE PDO - TIBOUREN, CINSULT, GRENACHE Soif de Pampa (organic wine)	7. ⁹⁰	12. ⁰⁰	37. ⁰⁰
LANGUEDOC-ROUSSILLON			
PGI PAYS D'OC GRIS BLANC - GRENACHE Gérard Bertrand	6. ⁹⁰	10. ⁰⁰	29. ⁰⁰
RED			
BEAUJOLAIS			
BROUILLY PDO - GAMAY Reserve de la Beauvoisie	6. ⁹⁰	10. ⁰⁰	29. ⁰⁰
VALLÉE DE LA LOIRE			
SAINT-NICOLAS DE BOURGUEIL PDO "La Tour de mon Père" (organic wine)	8. ⁹⁰	13. ⁹⁰	42. ⁰⁰
BORDEAUX			
HAUT-MÉDOC PDO - CABERNET, SAUVIGNON, MERLOT Les Granges Domaines Edmond de Rothschild	9. ⁹⁰	15. ⁰⁰	47. ⁰⁰
LANGUEDOC-ROUSSILLON			
PGI PAYS D'OC PINOT NOIR "Saint-Victor" Gérard Bertrand	7. ⁹⁰	12. ⁰⁰	37. ⁰⁰

SPARKLINGS		
JACQUART BRUT "MOSAÏQUE" PDO	12 cl	75 cl
PROSECCO RICCADONNA EXTRA DRY DOC	13. ⁰⁰	60. ⁰⁰
DIGESTIFS		
JAGERMEISTER, GET 27, BAILEYS	4 cl	7. ⁹⁰
AMARETTO ROASTED ADRIATICO		9. ⁰⁰
LIMONCELLO MAMMA MIA		9. ⁰⁰
COGNAC MARTELL V.S		9. ⁰⁰
COGNAC DELAMAIN PALE & DRY XO		16. ⁰⁰
BAS-ARMAGNAC CHÂTEAU LAUBADE SIGNATURE		9. ⁰⁰
CALVADOS COQUEREL VSOP		9. ⁰⁰
CALVADOS EXTRA OLD 10 YEARS OLD 30640		14. ⁰⁰
CHARTREUSE VERTE		11. ⁰⁰

SPIRITS		
WHISKIES 4cl		
BALLANTINE'S FINEST Blended - Scotland		7. ⁹⁰
BUFFALO TRACE Kentucky Bourbon - United States		8. ⁰⁰
JAMESON Blended - Ireland		8. ⁹⁰
BELLEVUE BLEU Triple Malt - France		9. ⁰⁰
ABERLOUR 10 YEARS OLD FOREST RESERVE Single Malt - Scotland		9. ⁰⁰
SAZERAC 6 YEARS OLD Kentucky Rye Whiskey - United States		9. ⁰⁰
CRAIGELLACHIE 13 YEARS OLD Single Malt - Scotland		9. ⁰⁰
CHIVAS REGAL 12 YEARS OLD Blended - Scotland		10. ⁰⁰
BELLEVUE NOIR Triple Malt tourbé - France		11. ⁰⁰
LAGAVULIN 16 YEARS OLD Single Malt - Scotland		12. ⁰⁰
THE MACALLAN 12 YEARS OLD DOUBLE CASK Single Malt - Scotland		13. ⁰⁰
GINS 4cl		
BOMBAY SAPPHIRE England		7. ⁹⁰
BOMBAY CITRON PRESSÉ England		8. ⁹⁰
FAIR France		8. ⁹⁰
CITADELLE France		9. ⁰⁰
MONKEY 47 Germany		12. ⁰⁰
VODKAS 4cl		
42 BELOW New Zealand		7. ⁹⁰
FAIR France		9. ⁰⁰
GREY GOOSE ORIGINAL France		10. ⁰⁰
TEQUILA & MEZCAL 4cl		
TEQUILA CAZADORES BLANCO Mexico		9. ⁰⁰
MEZCAL DEL MAGUEY VIDA Mexico		9. ⁰⁰
RHUMS 4cl		
BACARDI CARTA ORO Puerto Rico		7. ⁰⁰
BACARDI 10 YEARS OLD GRAN RESERVA DIEZ Puerto Rico		12. ⁰⁰
PLANTATION ORIGINAL DARK Barbados & Jamaica		8. ⁰⁰
HSE BLANC 50° Martinique		8. ⁰⁰
HSE TRÈS VIEUX PORT CASK FINISH VSOP Martinique		11. ⁰⁰
LA HECHICERA Colombia		11. ⁰⁰
BRUGALL 1888 Dominican Republic		11. ⁰⁰
SANTA TERESA 1796 Venezuela		12. ⁰⁰



THE ROYAL PUB

BEERS & CIDER			
ROYAL DRAFT BEERS			
	33 cl	50 cl	100 cl
KALTENBERG ROYAL LAGER Lager (5,5°)	7. ⁰⁰	9. ⁰⁰	14. ⁰⁰
KÖNING LUDWIG WEISSBIER Wheat (5,5°)	7. ⁰⁰	9. ⁰⁰	14. ⁰⁰
KÖNING LUDWIG DUNKEL Dark (5,1°)	7. ⁰⁰	9. ⁰⁰	14. ⁰⁰
1 METER OF BEER Create your own meter with 8 glasses of 33 cl			45. ⁰⁰
BOTTLES			
		33 cl	
ANDSTEKE (8°)		8. ⁰⁰	
PIETRA LIMONCELLA (5°)		8. ⁰⁰	
1664 BLANC (5°)		8. ⁰⁰	
CORDNA (4,5°)		8. ⁰⁰	
1664 0% (0°)		6. ⁰⁰	
CIDER MAGNERS (4,5°)		7. ⁰⁰	
DRAFT BEERS			
	25 cl	33 cl	50 cl
SAINT AUSTELL PROPER JOB IPA (5,5°)	7. ⁰⁰	8. ⁰⁰	11. ⁰⁰
LA BÊTE AMBRÉE (8°)	7. ⁰⁰	8. ⁰⁰	11. ⁰⁰
GUINNESS (4,2°)	7. ⁰⁰	8. ⁰⁰	11. ⁰⁰
BROOKLYN PULP ART IPA (6°)	7. ⁰⁰	8. ⁰⁰	11. ⁰⁰
GRIMBERGEN SEASONAL ABBEY BEER	7. ⁰⁰	8. ⁰⁰	11. ⁰⁰



COCKTAILS		
PUB CREATIONS		
RED BERRY 15 cl 42 Below vodka, vanilla liqueur, strawberry purée*, lime juice*, cranberry juice, fresh mint		12. ⁰⁰
LEMON TWIST 10 cl Bombay Sapphire gin, Mamma Mia limoncello, lemon syrup, lime juice*, vegan foamer		12. ⁰⁰
TIKI DU PUB 17 cl Bacardi Carta Oro rum, passion fruit liqueur, coconut syrup, lime juice*, pineapple nectar, Angostura bitters		12. ⁰⁰
MOCKTAILS & DETOX JUICES		
VIRGIN MOJITO 14 cl Fresh mint, lime, cane sugar, apple juice, Perrier		9. ⁰⁰
VIRGIN MOJITO AUX FRUITS 14 cl Fresh mint, lime, cane sugar, Perrier, passion fruit puree** or strawberry puree**		9. ⁰⁰
CUCUMBER MULE 17 cl Nolow botanical distillate No.4, cucumber syrup, lime juice*, premium ginger beer Fever-Tree		9. ⁰⁰
SPICY SPIRIT 17 cl Nolow Ginger No.7, passion fruit purée*, pineapple juice, Perrier		9. ⁰⁰
VIRGIN SPRITZ 16 cl Vibrant Martini, Fever-Tree premium tonic water, fresh orange		9. ⁰⁰
BITTER SWEET 17 cl Nolow Bitter No.8, rhubarb syrup, lime juice, Fever-Tree grapefruit soda		9. ⁰⁰
PINK DETOX 20 cl Strawberry, raspberry, coconut water, orange blossom, apple		9. ⁰⁰
GREEN DETOX 20 cl Apple, cucumber, lemon, ginger		9. ⁰⁰
GINGER DETOX 20 cl Pineapple, passion fruit, ginger, lemon, turmeric, apple		9. ⁰⁰
CLASSIC COCKTAILS		
APEROL SPRITZ 14 cl 12.⁰⁰ Aperol, Riccadonna Prosecco, Perrier, orange		
ST-GERMAIN SPRITZ 14 cl 12.⁰⁰ St-Germain elderflower liqueur, Riccadonna Prosecco, Perrier, lemon, fresh rosemary		
ITALICUS SPRITZ 14 cl 12.⁰⁰ Italicus bergamot liqueur, Riccadonna Prosecco, Perrier, lemon, fresh rosemary		
MOJITO 14 cl 12.⁰⁰ Bacardi Carta Oro rum, fresh mint, lime, cane sugar, Perrier		
FRUITY MOJITO 14 cl 12.⁰⁰ Bacardi Carta Oro rum, fresh mint, lime, cane sugar, Perrier, passion fruit puree** or strawberry puree**		
PALOMA 16 cl 12.⁰⁰ Cazadores Blanco tequila, fresh lime juice, Fever-Tree grapefruit soda		
PIÑA COLADA 18 cl 12.⁰⁰ Bacardi Carta Oro rum, pineapple nectar, coconut purée**		
MOSCOW MULE 18 cl 12.⁰⁰ 42 Below vodka, lime juice*, Fever-Tree premium ginger beer		
EXPRESSO MARTINI 13 cl 12.⁰⁰ 42 Below vodka, Fair coffee liqueur, cane sugar syrup, espresso		
CLASSIC GIN & TONIC 16 cl 12.⁰⁰ Bombay Sapphire Gin, Fever-Tree premium tonic water, fresh lemon		

HAPPY HOUR

5:30PM - 7:00PM

ROYAL DRAFT BEERS

Lager, Wheat, Dark

33 cl 5.⁰⁰ | 50 cl 7.⁰⁰ | 100 cl 11.⁰⁰

SELECTION OF CLASSIC COCKTAILS

9.⁰⁰

SELECTION OF MOCKTAILS & DETOX JUICES

7.⁰⁰

GLASS OF WINE 15 cl 4.⁰⁰

White : BORDEAUX PDO GANTONNET

Rosé : GRIS BLANC PGI PAYS D'OC

Red : BROUILLY PDO GAMAY

PDO: Protected Designation of Origin. PGI: Protected Geographical Indication. DOC: Denominazione di Origine Controllata.
The Royal Pub - FLD KINGDOM - 445 201 783 RCS Nanterre - SAS with a share capital of €30,000
EXCESSIVE ALCOHOL CONSUMPTION IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

*MADE FROM CONCENTRATED JUICE. **FRUIT-BASED PREPARATION. ALLERGEN INFORMATION IS AVAILABLE AT THE RESTAURANT RECEPTION.

STARTERS & SHARING PLATTERS

FINGER FOOD PLATTER Beer battered onion rings, Cheddar sticks, tenders with cajun spices, Cheddar new potatoes, BBQ sauce, spicy mayonnaise	23. ⁵⁰
GARLIC BREAD WITH CHEESE  Garlic bread with Cheddar cheese, Emmental cheese, Parmesan cheese, parsley	8. ⁵⁰
SQUID BEIGNETS ROMAINE STYLE Tartar sauce	8. ⁵⁰
BEER BATTERED ONION RINGS  BBQ sauce	9. ⁵⁰
CHEDDAR STICKS  Salsa sauce	9. ⁵⁰
CRISPY SHRIMP FRITTERS Shrimp fritters, spicy mayonnaise	10. ⁵⁰
SPICED VEGETABLE SAMOSAS  Herbed Greek yogurt	10. ⁵⁰
CAJUN CHICKEN TENDERS Spicy mayonnaise	11. ⁵⁰
NACHOS  Tortilla chips, guacamole, Cheddar cheese, jalapeños, sour cream, salsa sauce	19. ⁵⁰



• FINGER FOOD PLATTER •

CLUB SANDWICH & SALADS

CLUB CBA Marinated chicken fillets, bacon, avocado, free-range egg, coleslaw, cos lettuce, malted bread, French fries	22. ⁵⁰
POWER BOWL  Fresh herb bulgur, falafel, PDO Feta, avocado, cherry tomatoes, cucumber, watermelon, radish, herbed yogurt sauce, black sesame, pomegranate, cashews, Thai vinaigrette	19. ⁵⁰
SHRIMP POWER BOWL Fresh herb bulgur, citrus marinated shrimp, PDO Feta, cherry tomatoes, cucumber, watermelon, radish, herbed yogurt, black sesame, pomegranate, cashews, Thai vinaigrette	21. ⁵⁰
CRISPY CHICKEN CAESAR SALAD Grilled chicken fillet marinated with lemon and thyme, PDO Parmesan cheese, free-range egg, cherry tomatoes, croutons, romaine, caesar sauce	21. ⁵⁰

PUB SPECIALS

YELLOW CURRY WITH SHRIMP Peppers, zucchinis, carrots, onions, garlic confit, almonds, basmati rice, Tikka Masala sauce	23. ⁵⁰
CHILI SIN CARNE  Plant-based mince, red beans, black beans, carrots, tomatoes, bell peppers, corn, spring onions, basmati rice	18. ⁵⁰
THE INIMITABLE MAC & CHEESE  Macaroni, Cheddar, Emmental, spring onions	19. ⁵⁰
BANGERS & MASH Sausages, mashed potatoes, onion gravy	22. ⁵⁰
CLASSIC FISH & CHIPS Battered haddock fillet, tartar sauce, French fries	23. ⁵⁰
BEEF PIE Shredded beef, spinach, button mushrooms, red wine sauce, salad	23. ⁵⁰
ROYAL BREAKFAST (until 5pm) Choice of fruit juices, choice of hot beverage, smoked bacon, sausages, free-range scrambled eggs, hash brown, roasted tomato, baked beans in tomato sauce, toasted malted bread	22. ⁵⁰

SIDES 6.⁵⁰

French fries, basmati rice, new potatoes, mashed potatoes, macaroni with cheddar sauce, pesto vegetables, salad

THE BUTCHER'S CORNER

HALF ROASTED CHICKEN MARINATED IN HP BROWN SAUCE New potatoes with pesto	23. ⁵⁰
CHEESY CORDON BLEU Ham and PDO Comté cheese-stuffed cordon bleu, French fries, spicy mayonnaise	22. ⁵⁰
MIXED GRILL Chicken skewers, sausages, shrimp, French fries, corn on the cob, chimichurri sauce	26. ⁵⁰
GRILLED SCOTTISH BEEF SKIRT STEAK PGI Bearnaise sauce, French fries, salad	29. ⁵⁰
RIB-EYE STEAK (approx. 400g) Bearnaise sauce, French fries, salad	39. ⁵⁰



• HALF ROASTED CHICKEN MARINATED •

BURGERS

Our meats and French fries are of French origin

ORIGINAL ROYAL BURGER Ground beef steak, hash brown, smoked bacon, Cheddar cheese, caramelized onions, salad, pickles, burger sauce, sesame bun	25. ⁰⁰
SPICY CHICKEN BURGER Crispy spiced marinated chicken, Cheddar cheese, onion compote, lettuce, spicy mayonnaise, brioche bun	23. ⁵⁰
LITTLE ITALY BURGER Ground beef steak, smoked Provolone cheese, coppa, grilled vegetables, arugula, pesto, mayonnaise, brioche bun	24. ⁰⁰
CHEDDAR LOVER BURGER Ground beef steak, Cheddar cheese, onion rings, tomato, salad, burger sauce, brioche bun	24. ⁵⁰
TOWER BURGER Double ground beef steak, Cheddar cheese, onion ring, tomato, salad, burger sauce, brioche bun	26. ⁰⁰



• ORIGINAL ROYAL BURGER •

SIGNATURE DESSERTS

WARM CHOCOLATE COOKIE 9. ⁵⁰ Half-baked chocolate chip cookie, vanilla ice cream	BURNT CHOCOLATE POT 10. ⁵⁰ Chocolate crème brûlée
HOT BROWNIE 9. ⁵⁰ Pecan brownie, vanilla ice cream, chocolate sauce, salted butter caramel with Guérande sea salt, whipped cream	LEMON CURD ETON MESS 11. ⁵⁰ Lemon and yuzu compote, mascarpone cream, lemon curd, meringue
NUTTY CHURROS 9. ⁵⁰ Churros with hazelnut-chocolate sauce	COFFEE OR TEA WITH MINI DESSERTS 12. ⁵⁰ Mini brownie, mini crème brûlée, red fruit compote



• WARM CHOCOLATE COOKIE •

SUNDAES

2 OR 3 SCOOPS Ice Cream: Vanilla, chocolate, pistachio Sorbet: Mango, raspberry, lime	5. ⁵⁰ / 8. ⁵⁰
COOKIE DOUGH  Cookie dough ice cream, cookies, salted butter caramel with Guérande sea salt, chocolate sauce, whipped cream	12. ⁵⁰
RASPBERRY MELBA SUNDAE Vanilla ice cream, raspberry sorbet, red fruit compote, fresh raspberry, whipped cream, flaked almonds	12. ⁵⁰
PEANUT BUTTER CRUNCH Macadamia vanilla ice cream, crunchy peanut butter sauce, whipped cream, caramelized peanuts	12. ⁵⁰

EXTRA : WHIPPED CREAM 2.⁵⁰

SOFT DRINKS

COCA-COLA, COCA-COLA ZERO 33 cl	5. ²⁰	PREMIUM INDIAN TONIC WATER FEVER-TREE 20 cl	5. ⁵⁰
FANTA, SPRITE 25 cl	5. ²⁰	PREMIUM GINGER BEER FEVER-TREE 20 cl	5. ⁵⁰
OASIS, ORANGINA 25 cl	5. ²⁰	RED BULL 25 cl	5. ²⁰
FUZE TEA PEACH OR MINT LIME 25 cl	5. ²⁰		50 cl 1L
ORGANIC JUICES AND NECTARS "JUS DE RÊVE" 25 cl	5. ²⁰	VITTEL	5. ⁰⁰ 7. ⁰⁰
SPARKLING PINK GRAPEFRUIT FEVER-TREE 20 cl	5. ⁵⁰	S.PELLEGRINO	5. ⁰⁰ 7. ⁰⁰

HOT DRINKS

IRISH COFFEE Massaya Organic Espresso, Jameson Irish whiskey, cane sugar, whipped cream	8. ⁵⁰	LATTE MACCHIATO CARAMEL OR VANILLA	5. ²⁰
HOT BAILEYS Hot chocolate, Baileys, whipped cream	8. ⁵⁰	HOT CHOCOLATE	5. ⁵⁰
MASSAYA ORGANIC ESPRESSO COFFEE, AMERICANO, DECAF	3. ⁵⁰	CHOCOLATE VIENNOIS	6. ⁰⁰
CAPPUCCINO, LATTE MACCHIATO	5. ⁰⁰	CHAÏ LATTE, MATCHA LATTE, GOLDEN LATTE	6. ⁵⁰
COFFEE VIENNOIS	5. ⁰⁰	TEAS & INFUSIONS COMPTOIR RICHARD	5. ⁰⁰

All of our hot drinks can be ordered with plant-based milk for an extra 1€

All of our eggs come from free-range farms. Our customers can request free drinking water. To reduce food waste, doggy bags are available (except for raw meat, raw fish, and raw eggs).

KID'S MENU

UNTIL 10 YEARS OLD

MAIN DISH + DESSERT + DRINK INCLUDED 25 cl

16.⁵⁰