

Menu

Food, Cocktails, Wines, Hards, Softs...

Django

Le Django strive to work with fresh organic products.
For this, we favor short supply circuits with passionate producers.
A harmonious philosophy of better consumption, home-made and
prepared with love.

To share ...

Food

Count approximately 3 to 4 plates per person according to your appetite

PLATES

<i>Serrano & Cecina Hams</i>	12
<i>Anchois Cantabrie</i>	8
<i>Monk's head cheese with black fig jam</i>	11
<i>Feta Saganaki</i>	14
Spicy honey & prickly pear	
<i>Creamy Burrata from Pouilles</i>	13
Basil pesto, beetroot confit on salt, sherry vinaigrette	
<i>White Line Tuna Crudo</i>	16
Chermoulah, citrus & grappes	
<i>Milanesina</i>	15
Radicchio, cucumber pickles and caper	
<i>Grilled Octopus</i>	17
Accompanied by creamy tzatsiki, cucumber pickles and taggiasche olives	
<i>Pasta Calamarata with Prawns</i>	16
Bisque sauce	
<i>Beef Keftas</i>	14
Red cabbage, vegetable pickles, mint yogurt sauce and mild harissa	
<i>Gnocchi al Ragù</i>	15

DESSERTS

<i>Creamy Panna Cotta</i>	9
Vanilla Bourbon Panna Cotta with figs and Nectarine Coulis	
<i>Tiramisu expresso</i>	10

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Starting at 7pm

COCKTAILS

SIGNATURES

<i>Django Smash</i>	13
Gin, basil, lime juice, cane sugar	
<i>Victoria Sour</i>	14
Romeo's gin, watermelon extract, lime juice, watermelon syrup, timut pepper	
<i>Turkish Martini</i>	14
Vodka infused cardamom, kahlua, coffee, salt	

APÉRITIFS

<i>Negroni</i>	10
Campari, red vermouth, gin	
<i>Old Fashioned</i>	10
Bourbon, sugar, angostura bitters, sparkling water	
<i>Americano</i>	10
Campari, red vermouth, sparkling water	

CLASSIC

<i>Spritz</i>	12
Classic Apérol or with Saint Germain "+1€", Prosecco, sparkling water	
<i>Margarita Spicy</i>	12
Classic tequila or with Mezcal "+1€", triple sec, lime juice, salt	
<i>Sour Cocktails</i>	12
Alcool of choice, lime juice, egg white, cane sugar	
<i>Mule Cocktails</i>	12
Alcool of choice, ginger beer, lime juice	
<i>Porn Star</i>	12
Vodka, passion fruit purée, passion liqueur, lime juice, vanilla syrup	
<i>Expresso Martini</i>	12
Vodka, coffee liqueur and espresso	
<i>Gin or Vodka Tonic</i>	11
<i>Rhum or Whisky Coca</i>	11

NO ALCOHOL

<i>Tea For</i>	6
Hot brewed tea, white sugar and fresh peach	
<i>Virgina Spritz</i>	8
Martini 0%, tonic water	

DRAFT BEER

<i>1664</i>	5/9
Tasty beer with a fine bitterness, brewed with rare hops	
<i>Pietra Corsican IPA</i>	5/9
Strongly hopped beer with clean bitterness and tasty citrus and fruit notes	

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WINEs

RED

- Hanami** - Domaine Bobinet - Loire - Cabernet Franc - natural 10 / 45
A fruity, juicy wine with a light texture and tannins on the finish
- Xoutons** - Loic Mahé - Chenin - VDF 8 / 39
Light and Fruity
- Entre Chien Et Loup** - Domaine de la Cavaliere - Nature 42
subtle notes of ripe berries and garrigue
- Biau** - Mathieu Coste - Loire - natural, bio 42
Beautiful maturity of the grapes, a lot of depth, black fruits and spices
- Les Jobeaux** - Heidi et Hubert - Alsace - Nature 46
Cherry aroma, light and fresh

WHITE

- Sauvignon** - Boyer de Bar - Côte d'Or 8 / 42
Dry & Fruity
- Le Petit Barriot** - Clos de l'Origine - Languedoc-Roussillon - Nature 10 / 43
Wild Fruits without filter
- Savigny Les Beaune** - Sarnin Berrux - Côte de Beaune - Chardonnay - bio 69
Dry, fruity with hints of lemon and grapefruit
- Moritz Prado** - Riesling - Alsace 42
Elegant and fresh, citrus and fruit notes. Dry and mineral wine
- Petit Chablis (AOC)** - Domaine Christophe Camu - Bourgogne - Chardonnay 43
Mineral, lively, swirling floral notes
- Pouilly Fumé** - Domaine des Berthiers - Centre de Val de Loire - Sauvignon 49
Virile and long on the palate, beautiful minerality, lemon and acacia flowers
- Georges Descombes** - Beaujolais - Nature 52
Dry and floral

ROSÉ

- Le Grand Saint Paul** - Domaine St Paul - Côte de Provence - bio 5 / 29
Light colour, citrus notes

BUBBLES

- Petouillant** - Domaine du Boyer - Sémillant - bio
- Prosecco** - Martini - Muscat Blanc 10 / 49
Dry wine, natural notes of apple, peach and thyme
- Champagne Piper** - Heidseick 7
Notes of citrus, exotic fruits and white flowers 80

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HARDS

APÉRITIF

<i>Ricard</i>	4
<i>Mauvesque</i>	4,5
<i>Kir</i> peach, blackcurrant or blackberry	6,5
<i>Martini Blanc</i>	6
<i>Martini Rouge</i>	6
<i>Suze</i>	5
<i>Lillet Rosé</i>	5

DIGESTIF

<i>Get 27</i>	7
<i>Bailey's Irish ream</i>	6
<i>Limoncello</i>	7
<i>Chartreuse verte</i>	7
<i>Cointreau</i>	7
<i>Eau de vie poire</i>	7
<i>Ouzo</i>	7
<i>Amaretto Marie Brizard</i>	7
<i>Amaretto Adriatico</i>	8

CALVADOS

<i>Père Magloire VSOP</i>	9
<i>Sassy XO</i>	14
<i>Coquerel Calvados 15ans</i>	14

ARMAGNAC

<i>Clos Martin VSOP</i>	9
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COGNAC

<i>Hennessy XO</i>	20
<i>Godet VS</i>	12

RHUM & CLAIRIN

<i>Bumbu</i>	13
<i>Ratu 5 Y</i>	10
<i>Ferroni Boucan d'Enfer</i>	13
<i>Secha de la Silva</i>	14
<i>Santa Teresa</i>	15
<i>Diplomatico</i>	15
<i>Embargo Anejo Esplendido</i>	12

TEQUILA

<i>Patron Silver</i>	15
<i>Diego & Maria</i>	9
<i>Calle 23 Reposado</i>	13

MEZCAL

<i>Bruxo No.1</i>	15
<i>Mahani artesanal</i>	13

GIN

<i>Citadelle</i>	13
<i>L'Acrobate</i>	14
<i>Bombay Bramble</i>	13
<i>Monkey 47</i>	15
<i>Hendrick's</i>	13
<i>Bombay Original</i>	10
<i>Romeo's Gin & Pastèque</i>	12

BOURBON

<i>Buffalo Trace</i>	11
<i>Bulleit</i>	12
<i>Angel's Envy</i>	12
<i>Hudson Bourbon</i>	15
<i>Blanton's Original</i>	15

MALT FRANÇAIS

<i>Bellevoye</i> blue, white or red	13
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WHISKY FRANÇAIS

<i>Lefort</i>	10
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RYE

<i>Bulleit</i>	13
<i>Koval</i>	16

IRISH

<i>Jameson</i>	10
<i>Jameson Black Barrel</i>	14
<i>Redbreast 12 Y</i>	14

SCOTCH

<i>Talisker 10 Y</i>	13
<i>Monkey Shoulder</i>	13
<i>Copper Dog</i>	12
<i>Dalmore 12 Y</i>	16

WHISKY JAPONAIS

<i>Nikka From the Barrel</i>	16
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SHOOTERS

<i>Vodka Get</i>	4
<i>Tequila Patron Silver</i>	6
<i>Shotgun "Teq Paf"</i>	4
<i>Madelaine Shot</i>	4
<i>Chartreuse verte</i>	4
<i>B-52</i>	5
<i>Alcool Premium</i>	5

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SOFTS

SODAS

<i>Coke Original 25cl</i>	4
<i>Coke Zero 33cl</i>	5
<i>Ginger Beer Fever-Tree</i>	3
<i>Fever-Tree Tonic Water 20cl</i>	4
<i>Perrier 33cl</i>	5

ALAIN MILLAT FRUIT JUICE

<i>Apple Cox's</i>	
<i>Apricot Abricot</i>	6
<i>Black Crimean Tomato</i>	6
	6

FRESH JUICES

<i>Lime juice</i>	
<i>Orange juice</i>	5
	6

SYRUPS

<i>Grenadine with water</i>	3
<i>Menthe with water</i>	3

COFFEES

<i>Espresso</i>	
<i>Ristretto</i>	2,5
<i>Americano</i>	2,5
<i>Cream coffee</i>	2,5
<i>Noisette</i>	3,5
<i>Double espresso</i>	3,5
<i>Decaf espresso</i>	4
<i>Decaf ristretto</i>	2,5
<i>Decaf americano</i>	2,5
<i>Decaf cream coffee</i>	2,5
<i>Double decaf espresso</i>	3,5
	4

TEA

<i>Earl Grey Tea</i>	
<i>Lapsang Tes</i>	6
<i>Rooibos Verveine Tea</i>	5,5
<i>Medina Green Tea</i>	4
<i>Detox Lemon Tea</i>	3
	6

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