DRINKS MENU

RED WINE

Ruby Red – Bouchard – Vin de France	€4.50 / €8.00 / €15.50 / €22.50
Ma Botte dans votre citerne, organic	€5.50 / €10.50 / €20.50 / €28.90
Malbec IGP – Pays d'Oc, Fortant	€5.00 / €9.50 / €18.50 / €27.50
Côtes du Rhône – Bouachon AOC	€5.50 / €10.50 / €20.50 / €28.90
Château de Pierreux – Brouilly AOC	€6.50 / €12.50 / €24.50 / €35.90
Astrolabe – Cahors – Malbec	€6.50 / €12.50 / €24.50 / €35.50
Beau Rivage – Bordeaux	€5.50 / €10.50 / €20.50 / €28.90
Sang Mêlé	€5.00 / €9.50 / €18.00 / €26.50
Crozes-Hermitage – Gabriel Meffre AOP	€45.50
Saint-Estèphe	€49.90
Saint-Émilion – La Trinité	€49.90

WHITE WINE

Chardonnay – Petit Bistro – Vin de France	€4.50 / €8.00 / €15.50 / €22.50
Le Bon Goût du Blanc, organic	€5.50 / €10.50 / €20.50 / €28.90
Viognier Blanc – Pays d'Oc IGP	€5.50 / €10.50 / €20.50 / €28.90
Allegoria – Perlant	€5.00 / €8.50 / €16.50 / €24.90
Tariquet – Premières Grives	€6.00 / €11.50 / €21.50 / €31.50
Chablis Moreau AOP	€8.50 / €16.00 / €30.00 / €39.50

ROSÉ WINE

Cinsault – Petit Bistro – Vin de France	€4.50 / €8.00 / €15.50 / €22.50
Grenache Gris – Maison Fortant IGP	€5.50 / €10.00 / €19.00 / €27.50
Madame – Côtes de Provence AOP	€6.00 / €11.00 / €21.50 / €31.00

SPARKLING WINE

Crémant de Bourgogne	€8.00 / €45.00
Fleur de Champagne – 1er Cru	€14.00 / €90.00

APERITIFS

Ricard / Pastis (2.5 cl)	€4.50
Suze (4 cl)	€5.00
Kir (4 cl)	€5.50
Red Port (14 cl)	€6.00
White Port (6 cl)	€6.00
White Martini (6 cl)	€6.00
Red Martini (6 cl)	€6.00

AFTER-DINNER DRINKS

J&B	
Jack Daniel's	
Get 27 / Get 31 (6 cl)	
Limoncello (6 cl)	€8.00
Amaretto	
Bailey's	
Cognac	
Armagnac	
Calvados	€10.00
Poire Williams / Mirabelle / Old Plum	€10.00
Nikka / Cardhu / Don Papa / Diplomático / Plantation / Kraken	€14.00

HOT DRINKS

Espresso	€2.00
Long black coffee	€2.00
Decaf coffee	€2.50
Coffee with a dash of milk	€2.60
Double espresso	€4.00
Café crème	€5.00
Hot milk	€4.20
Hot chocolate	€5.00
Tea / herbal tea	€5.00
Cappuccino	€6.00
Viennese coffee	€6.00
Viennese hot chocolate	€6.00
Honey grog	€8.00
Irish coffee	€10.00

SOFT DRINKS

Syrup (mint, grenadine, strawberry, lemon, peach, orgeat, violet) – 33 cl	€3.50
Coca-Cola / Coca-Cola Zero – 33 cl	€4.90
Perrier – 33 cl	€4.90
Schweppes Tonic / Agrum' – 25 cl	€4.90
Orangina – 25 cl	€4.90
Oasis – 25 cl	€4.90
Lemonade – 25 cl	€4.00
Diabolo – 25 cl	€4.50
Iced tea (peach or lemon) – 25 cl	€5.00
Iced coffee	€5.50
Iced chocolate	€5.50
Fresh orange or lemon juice	€5.00
Fruit juice (apple, orange, pineapple, cranberry, lime, grapefruit, tomato)	€4.50

DRAUGHT BEERS

Mon Rêve (lager)	€4.50 / €8.00 / €4.50
La Triple Ch'ti	€5.00 / €9.00 / €6.00
Cadette IPA	€5.00 / €9.00 / €6.00
La Floreffe (Abbey beer)	€5.00 / €9.00 / €6.00
La Jade (white beer)	€5.00 / €9.00 / €6.00
Picon	€5.00 / €9.00 / €6.00
Shandy (beer + lemonade)	€4.50 / €9.00 / €5.00
Beer with syrup	€4.80 / €9.00 / €5.00

BOTTLED BEERS & CIDER

Corona – 33 cl	€7.50 / €7.00
Desperados – 33 cl	€7.50 / €7.00
Alcohol-free beer	€5.50 / €5.00
Cider – 25 cl	€6.00 / €5.50

BISTRO MON RÊVE

FOOD MENU

WELCOME

Here, we welcome you with carefully prepared, generous, 100% homemade food inspired by family recipes.
A neighbourhood bistro that takes pride in welcoming you warmly, every day!

KIDS' MENU

€14.00

One drink of your choice:
fruit juice, Coca-Cola, syrup,
Diabolo or lemonade

Breaded chicken / breaded fish /
beef patty / ham

Served with fries, pasta or
small vegetables

Candy floss / chocolate mousse /
ice cream or crêpes at weekends

TO SHARE

Charcuterie board: pepper fuet, Catalan fuet, spicy chorizo, lomo, extra-gold saucisson, cured ham	€20.90
Mixed sharing board	€24.90
Vegetarian sharing board	€20.90
Trilogy board: charcuterie, cheese and vegetarian	€28.00
Croque Monsieur: Poilâne bread, ham, Emmental, béchamel, homemade fries and salad	€14.90
Croque Madame: Croque Monsieur topped with a fried egg, homemade fries and salad	€15.40
Vegetarian toast: guacamole, poached egg, tomatoes, homemade fries and salad	€17.90

STARTERS

Traditional egg mayonnaise	€7.90
Mustard salmon carpaccio	€12.90
Tomato and mozzarella mille-feuille, green pesto sauce	€10.90
Tuna rillettes with cream cheese	€10.90
Homemade vegetable accras and falafel, salad (4 pieces)	€10.90
Greek salad: peppers, cucumber, tomatoes, onions, feta and olives	€9.90
Savory cheesecake with feta and courgette	€10.90

MAIN COURSES

Butcher's cut (see blackboard)	—
Catch of the day (see blackboard)	—
"Mon Rêve" burger: beef patty, Cheddar, caramelised onions, pickles, lettuce, tomato and burger sauce	€18.90
Chicken burger: breaded chicken, Cheddar, caramelised onions, pickles, lettuce, tomato and burger sauce	€18.90
Veggie burger: falafel, cream cheese, onion compote and green salad	€17.90
Beer-braised pulled pork burger, pickles, caramelised onions, honey mustard and rocket	€19.90
All our burgers are served with homemade fries. Add an egg €0.50 / bacon €1.00	
Thai beef tartare, peanuts, coriander, homemade fries and green salad	€20.90
Classic beef tartare, homemade fries and salad (prepared or unprepared)	€19.90
Crying Tiger beef, Thai sauce and rice	€25.90
Traditional fish & chips, tartare sauce, homemade fries and green salad	€18.90
Spaghetti alle vongole, clams and garlic-parsley dressing	€23.90
Grilled chipirones, chorizo and squid-ink risotto (8 min)	€21.90
Salmon tartare, guacamole and seasonal fruit	€24.90
Pissaladière-style tart, slow-roasted tomatoes, caramelised onions, burrata, green pesto and rocket	€18.90
Caesar salad: breaded chicken, iceberg lettuce, hard-boiled egg, Parmesan, croutons and Caesar dressing	€18.90
Marceline salad: cured ham, Saint-Marcellin cheese toasts, lettuce, tomatoes, cucumber and sautéed potatoes	€19.90
Summer salad: quinoa, cucumber, peppers, red onions, tomatoes, walnuts, lemon, olive oil and coriander	€17.90
Salmon poke bowl: quinoa or rice, cucumber, corn, grated carrots, radish, seasonal fruit and pomegranate	€22.90
Chicken poke bowl: quinoa or rice, cucumber, corn, grated carrots, radish, seasonal fruit and pomegranate	€19.90

DESSERTS

Cheese selection	€10.90
Grandma's chocolate mousse	€10.90
French toast brioche, salted butter caramel and crème anglaise (Nutella +€0.50)	€9.90
Tarte Tatin with crème fraîche (add an ice cream scoop +€1.00)	€9.90
Blueberry muffin	€9.90
Floating island dessert	€10.90
Gourmet coffee: French toast brioche, Tarte Tatin and Grandma's chocolate mousse	€9.50
Gourmet tea: French toast brioche, Tarte Tatin and Grandma's chocolate mousse	€10.50
Artisanal ice cream, 3 scoops: vanilla, chocolate, salted butter caramel or strawberry (2 scoops €8.90)	€10.90

CLASSIC COCKTAILS

Simple €11 / XL €16 / XL HH €11

Mojito
Lime, mint, white rum, Angostura

Margarita
Tequila, triple sec, lime juice

Piña Colada
White rum, pineapple, coconut milk

Caipirinha
Cachaça, brown sugar, lime

Spritz
Aperol, Campari, St-Germain or limoncello

Ti-punch
Dark rum, brown sugar, lime

Cosmopolitan
Vodka, lemon juice, cranberry juice

Lotus Flowers
Vodka, lychee, pineapple juice, grenadine

Cuba Libre
Rum, cola, lime

Blue Lagoon
Vodka, lime, curaçao, sugar

HOUSE COCKTAILS

Simple €12 / XL €17 / XL HH €12

Mai Tai
White and dark rum, triple sec, lime, orgeat

Royal Mojito
Classic Mojito + Champagne

Asian Candy
Cranberry, lychee, pineapple, strawberry syrup

Lychee Colada
Lychee, coconut, pineapple, grenadine

Le Rêveur
Tequila, lime, pineapple, grenadine

La Rêveuse
Gin, lemon, lemonade, violet syrup

Cactus Rum
Blue curaçao, pineapple, cane sugar

Pink Panther
Vodka, peach liqueur, pineapple, grenadine

MOCKTAILS

Simple €8 / XL €11 / XL HH €11

Virgin Mojito
Lemon, apple juice, lemonade, mint

Virgin Colada
Pineapple juice, coconut milk

Virgin Rêveuse
Lemonade, lime juice, violet

Doux Parfum
Orange, pineapple, orgeat, grenadine

Aqua Lemon
Lemon juice, lemonade, mint

HAPPY HOUR: EVERY DAY FROM 4 PM TO 8 PM
Card payments accepted from €15.00