

NOS BOISSONS / OUR DRINKS

| | | |
|---|------------------------|------|
| Coca-Cola | 50 cl (1 pt) | 3,30 |
| Coca-Cola zéro | 50 cl (1 pt) | 3,30 |
| Orangina | 50 cl (1 pt) | 3,30 |
| Sprite | 50 cl (1 pt) | 3,30 |
| Schweppes | 50 cl (1 pt) | 3,50 |
| Iced tea | 33 cl (11 oz) | 3,30 |
| Water and syrup | 37 cl (12.5 oz) | 2,50 |
| Fruit juice | 37 cl (12.5 oz) | 3,50 |
| Choice : orange, passion fruit, guava, pineapple | | |
| Fresh fruit juice | | 5,00 |
| Choice : Orange, Lemon, Grapefruit, Pineapple, Banana | | |
| House cocktail | | 5,60 |
| Mixed fresh fruits | | |
| Flat water | Bottle 50 cl (1 pt) | 2,50 |
| | Bottle 1,5 L (3.2 pt) | 3,80 |
| Sparkling water | Bottle 50 cl (1 pt) | 2,80 |
| | Bottle 1,25 L (2.6 pt) | 4,40 |
| Cider | Bottle 75 cl (1.6 pt) | 9,50 |

new SMOOTHIES 5,80

Choice : mango, passion fruit, kiwi, raspberry, cherry

NOS MILKSHAKES 5,80

Flavors : vanilla, chocolate, coffee, rum/raisin, mint/chocolate, coconut, strawberry, banana

Vanille Pacane » : supplément 1,00€

NOS BIÈRES **Lorraine**

| | | |
|-------------------|-------|------|
| Lorraine Pression | 25 cl | 3,10 |
| | 50 cl | 5,90 |
| Lorraine | 33 cl | 3,30 |
| Heineken | 33 cl | 3,30 |
| Edelweiss | 33 cl | 4,90 |
| Affligem | 25 cl | 4,60 |
| Desperados Red | 33 cl | 4,90 |

NOS APÉRITIFS / OUR APERITIFS

| | | |
|--|----------------------------|-------|
| Ti-Punch (rum, sugar, lemon) | 4 cl (1.4 oz) | 3,00 |
| Ricard (anise) | 4 cl (1.4 oz) | 5,00 |
| Martini (= vermouth !) | red or white 4 cl (1.4 oz) | 5,20 |
| Punch coco (rum, spices & coconut cream) | 4 cl (1.4 oz) | 5,00 |
| Porto (port wine) | 4 cl (1.4 oz) | 5,00 |
| Kir (white wine, black currant syrup) | 12 cl (4 oz) | 4,50 |
| Whisky | 4 cl (1.4 oz) | 6,20 |
| J&B | 4 cl (1.4 oz) | 7,50 |
| Vodka orange | | 8,00 |
| Gin tonic | | 8,00 |
| Whisky coca | | 8,00 |
| Champagne (glass) | 13 cl (4,3 oz) | 9,00 |
| Champagne (bottle) | 75 cl (1,5oz) | 55,00 |

SMOTHIE-LIKE DAÏQUIRIS **new**

A base de rhum

Choice : mango, passion fruit, kiwi, raspberry, cherry 7,80

NOS COCKTAILS / OUR COCKTAILS

| | | |
|--|--|------|
| Mojito | | 6,20 |
| Rum, fresh mint, lemon juice, cane sugar, sparkling water, crushed ice | | |
| Mojito + raspberry, kiwi or cherry | | 7,20 |
| Virgin Mojito (sans alcool) | | 5,00 |
| Fresh mint, lemon juice, cane sugar, sparkling water, crushed ice | | |
| Virgin Mojito fruits (sans alcool) | | 6,00 |
| Framboise, kiwi ou cerise | | |
| Planteur | | 6,50 |
| Rum, fruit juice, grenadine, spices | | |
| Cuba libre | | 7,00 |
| Aged rum, coca cola, lime | | |
| Piña Colada | | 7,20 |
| Rum, pineapple juice, coconut, spices | | |
| Virgin Piña Colada (sans alcool) | | 6,00 |
| Pineapple juice, coconut, spices | | |
| Copa Cabana Sun | | 7,50 |
| Rum, blue curaçao, coconut milk, cane sugar | | |
| Caïpirinha | | 6,00 |
| Rum, bits of lime, cane sugar, crushed ice | | |
| Daïquiri | | 7,50 |
| Rum, lemon juice, cane sugar, crushed ice | | |
| Blue lagoon | | 7,50 |
| Vodka, blue curaçao, lemon juice | | |
| Margarita | | 7,50 |
| Tequila, lime, cane sugar, crushed ice | | |
| Tequila Sunrise | | 7,50 |
| Tequila, orange juice, grenadine | | |

A toute heure new

Pour l'Apéro ou un p'tit Creux !!!!

NOS ACCRAS de Morue et BOUDINS Créoles :

| | | |
|-----------------------|------|------|
| Assiette d'accras | x 6 | 3,80 |
| Assiette d'accras | x 12 | 6,80 |
| Assiette de boudins | x 4 | 6,00 |
| Assiette mixte | | 6,80 |
| 6 accras et 2 boudins | | |

NOS VINS & CHAMPAGNES

Vins rouges

| | | |
|--------------------|---------|-------|
| • Bordeaux | 37,5 cl | 10,00 |
| | 75 cl | 18,50 |
| • Saumur Champigny | 37,5 cl | 13,00 |
| | 75 cl | 24,00 |

Vin rosé

| | | |
|---|-------|-------|
| • Côtes de Provence Château de Brégançon Cru Classé | 50 cl | 19,00 |
| | 75 cl | 24,00 |

Vin blanc

| | | |
|----------------------------|-------|-------|
| • Bordeaux Entre deux Mers | 75 cl | 18,50 |
| Pichet de blanc | 25 cl | 6,50 |
| | 50 cl | 12,50 |

Vin au verre et au pichet :

| | | |
|----------------------------|-------|------|
| Verre de vin rouge ou rosé | 18 cl | 3,50 |
| Pichet de rouge ou de rosé | 25 cl | 4,50 |
| | 50 cl | 8,50 |
| Verre de vin blanc | 12 cl | 4,00 |

Champagne

| | | |
|--------------------|-----------|-------|
| • Collet Grand Art | Coupe | 9,00 |
| | Bouteille | 55,00 |
| • Laurent Perrier | Bouteille | 65,00 |



Non-stop food service

Weekdays from 11:30 AM to 11:30 PM

Weekends from 11:30 AM to midnight



NOS DIGESTIFS OUR AFTER-DINER DRINKS

| | | |
|----------|---------------|------|
| Aged rum | 5 cl (1.7 oz) | 5,00 |
| Get 27 | 5 cl (1.7 oz) | 6,80 |
| Bailey's | 5 cl (1.7 oz) | 6,80 |
| Cognac | 5 cl (1.7 oz) | 6,80 |

NOS BOISSONS CHAUDES OUR WARM DRINKS

| | |
|----------------------------------|------|
| Coffee | 2,30 |
| Café crème (w. steamed milk) | 3,00 |
| Café viennois (w. whipped cream) | 4,00 |
| Tea or Infusion | 3,00 |

COFFEE GOURMAND **new**

(Voir carte des desserts)



Prix en euros

Alcohol abuse is dangerous for your health, drink moderately.



- Pancakes
- Ice cream
- Drinks

Non-stop food service

Weekdays from 11:30 AM to 11:30 PM
Weekends from 11:30 AM to midnight

NOS CRÊPES SUCRÉES
OUR DESSERT CREPES (thin pancakes)

- Beurre sucre** 3,30
Butter & sugar
- Crêpe confiture** 4,20
(w. preserves)
Strawberry, banana, guava, blueberry
- La Zeste** 4,60
Butter, sugar, lemon
- Crêpe Miel citron** 5,00
- Crêpe chocolat** 5,00
- Crêpe Nutella** 5,50
(hazelnut paste)
- Crêpe chocolat banane** 5,80
Homemade chocolate sauce, banana fruit
- Crêpe Nutella banane** 6,30

NOS SPÉCIALITÉS crêpes sucrées
OUR DESSERT CREPES SPECIALTIES

- Profiterole** 7,80
Vanilla ice cream, homemade chocolate sauce, whipped cream, caramelized almonds
- Coconut** 7,80
Coconut ice cream, homemade chocolate sauce, whipped cream, grated coconut
- Pacane** 8,50
Vanilla/pecan ice cream, homemade caramel sauce, whipped cream, caramelized almonds
- La Crêpe Forêt noire** 8,60
Chocolate ice cream, homemade chocolate sauce, whipped cream, candied cherries
- Créole** 8,60
Rum/raisin ice cream, pineapple fruit, whipped cream, aged rum
- Suzette créole** 8,60
Vanilla ice cream, caramelized orange butter, whipped cream, aged rum
- Crêpe «HAVANA»** 8,90
Vanilla ice cream, banana fruit, homemade chocolate sauce, whipped cream, grated coconut, caramelized almonds

*Changement parfum de glace remplacé par Vanille-Pacane : supplément 1,00€
*Remplacement sauce chocolat par Nutella : supplément 1,00€

NOS DESSERTS MAISON
OUR HOUSE DESSERTS

- Flan coco** 6,50
(Coconut flan)
- Tarte aux pommes** 8,50
(Apple pie) - Served at room temperature with vanilla ice cream, whipped cream, homemade chocolate sauce, caramelized almonds
- Choux Profiteroles** 8,50
Puff Pastry stuffed with vanilla ice cream, topped with home-made chocolate sauce and whipped cream

NOS GLACES
OUR ICE CREAM

- 1 scope 2,30
- 2 scopes 4,50
- 3 scopes 6,50

Nos différents parfums
(Our variety of flavors)

- Vanilla, Chocolate, Coffee, Coconut
Rum/raisin, Passion fruit, Guava, Lime, Strawberry, Mint/chocolate.
- Vanilla/pecan.....supplément par boule : 0,50
Extra whipped cream : 2,10

COFFEE GOURMAND ^{new} 8,50

- Profiterole**
Puff Pastry stuffed with vanilla ice cream, home-made chocolate sauce, almonds, coconut flan, fresh fruit salad, whipped cream, nespresso coffee
- Pecan**
Puff Pastry stuffed with pecan ice cream, home-made caramel sauce, almonds, coconut flan, fresh fruit salad, whipped cream, nespresso coffee
- Coconut**
Puff Pastry stuffed with coconut ice cream, home-made chocolate sauce, grated coconut, coconut flan, fresh fruit salad, whipped cream, nespresso coffee

CHOCOLATE FONDANT CAKE ^{new} 7,90

- **Classic**
Chocolate fondant cake served tepid with local vanilla ice cream, home-made chocolate sauce and whipped cream
- **Exotic**
Chocolate fondant cake served with a scoop of coconut ice cream, home-made chocolate sauce and whipped cream
- **Typical**
Chocolate fondant cake served with a scoop of mint-chocolat ice-cream, home-made chocolate sauce and whipped cream

NOS COUPES GLACÉES
OUR ICE CREAM COUPES

- Café Liégeois or Chocolat Liégeois** 8,10
3 scopes of ice cream, coffee or chocolate sauce, whipped cream
- Caraïbe** 8,10
Lemon ice cream, guava, passion fruit, fresh fruits
- Bounty** 8,10
3 scopes of coconut ice cream, whipped cream, homemade chocolate sauce, grated coconut
- Negresco** 8,10
3 scopes of local (lightly spiced) vanilla ice cream, whipped cream, caramelized almonds, homemade chocolate sauce
- Ananas Melba** 8,50
(Pineapple melba) - 3 scopes of vanilla ice cream, pineapple fruit, rum-macerated raisins, homemade caramel sauce
- L'Amarena** 8,50
3 scopes of vanilla ice cream, candied cherries, whipped cream, cherry coulis
- Rhum passion** 8,50
Rum/raisin ice cream, vanilla, aged rum, whipped cream, homemade caramel sauce
- Pacane** 8,50
Vanilla/pecan ice cream, coconut, whipped cream, grilled almonds, homemade caramel sauce
- Havana Split** 8,50
Vanilla ice cream, chocolate, strawberry, banana fruit, whipped cream, caramelized almonds, homemade chocolate sauce
- Ice Berg** 8,50
Mint/chocolate ice cream, chocolate, whipped cream, homemade chocolate sauce, served with a glass of iced mint cream
- Colonel** 8,30
Lemon ice cream topped with vodka
**changement parfum de glace remplacé par Vanille-Pacane Supplément 1,00€ / boule*

LE HAVANA CAFE a sélectionné pour vous :



FLOUP
Exotique ou grenadine
2,50