COCKTAILS PREMIUM 12€

Ruby Fever
Bombay Sapphire gin, raspberry liqueur, lemon, cane sugar, lemonade

N°7
Jack Daniel's, passion fruit purée, apple juice, lime, ginger beer

Goose Bumps
Grey Goose vodka, blackcurrant liqueur, lime, pineapple juice, honey

Rum Runner
Amber rum, blackberry liqueur, banana syrup, lemon, sparkling water

Italicus Spritz
Italicus liqueur, prosecco, soda, dried lemon

COCKTAILS 10€ / HAPPY HOUR 7,50€

SPRITZ

Aperol spritz *Aperol, prosecco, soda, orange slice*

Hugo spritz *St Germain liqueur, prosecco, lime, soda, mint*

Basil spritz *Martini Bianco, basil, prosecco, lime, soda*

Bellini spritz *Peach purée, prosecco, soda, fresh mint*

Limoncello spritz *Limoncello, prosecco, soda, lemon*

Campari spritz *Campari, prosecco, soda, orange slice*

SOURS

Whisky sour *William Lawson's, lemon, cane sugar, egg white*

Amaretto sour *Amaretto Disaronno, lemon, egg white, angostura*

Flower sour *St Germain liqueur, lime, floral liqueur, egg white*

Apple sour *Vodka, manzana, lime, cane sugar, egg white*

Latin sour *Tequila, basil, lime, egg white*

THE CLASSICS

Mojito *Bacardi rum, lime, mint, cane sugar, soda – classic, raspberry or passion fruit*

Porn Star Martini *vodka, Passoa, passion fruit purée, vanilla, shot of bubbles*

Basil smash *Bombay Sapphire gin, basil, lemon, cane sugar*

Maï Taï *Bacardi Oro rum, orgeat, triple sec, lime, cane sugar*

Caïpirinha *Cachaça, lime, cane sugar – classic, raspberry or passion fruit*

Moscow mule *Vodka, ginger beer, lime*

London mule *Bombay Dry gin, ginger beer, lime*

Espresso martini *Vodka, Kahlúa, coffee, cane sugar*

Piña colada *Bacardi Oro amber rum, coconut purée, pineapple juice*

Pink tonic *Bombay Dry gin, lime, violet syrup, tonic*

Purple rain *Vodka, triple sec, lemon, violet syrup*

Basil instinct *Vodka, basil, raspberry purée, lime, tonic*

MOCKTAILS 7,5€/HAPPY HOUR 5,50€

Virgin hugo *Elderflower syrup, lemonade, lime*

Canopée *Pineapple juice, lime, passion fruit purée, strawberry syrup*

Virgin mule *Martini Floreale, ginger beer, lime*

Virgin mojito *Lime, mint, cane sugar, lemonade*

Basil fresh *Basil, cane sugar, lime, lemonade*

Sam a dit *0% alcohol white wine (20cl), fruit and white flower aromas*

Our bartenders can make all the classic cocktails (margarita, cosmopolitan, ti punch...)

APERITIFS

Glass of Haton champagne 10cl 12

White wine kir 14cl 5,4

Lillet white, red, rosé 6cl 6,5

Americano du Rohan 9cl 9,5

Ricard, pastis 2cl 4,4

Martini, Campari, Suze 6cl 6,5

Campari orange 8,5

Kir royal 16cl 15,5
Blackcurrant, blackberry, peach, raspberry

Glass of prosecco 12cl 7,5

Lillet tonic 8,5

White, red port 6cl 6,5

Double Ricard, pastis 4cl 8

Suze tonic 8,5

CHAMPAGNE & MORE

Deutz brut 80

Deutz rosé 95

Orangerie de Carignan red 37,5cl 16

Le R de Ruinart 110

Prosecco 36

Orangerie de Carignan red 50cl 19

DRAUGHT BEERS

	25cl	50cl	Happy hour
Pelforth blonde (light)	4,6	8,5	6,5
Ciney (abbey blonde)	5,1	9	7
Mort Subite (white beer)	5,1	9	7
Gallia Nouveau Western (IPA)	5,1	9	7
Beer of the moment (see board)	5,1	9	7
Shandy / monaco / twist / tango	4,6	8,5	6,5
Picon beer	5,1	9	7

BOTTLED BEERS 33CL

Pelforth brown 6,5

Heineken 0.0 (alcohol-free) 6,5

Desperados 6,5

Sweet / dry cider 6,5

SOFT DRINKS

Coca-Cola, zéro, cherry 33cl 4,8

Schweppes tonic, citrus 25cl 4,8

Fuze Tea peach, Tropico 25cl 4,8

Fresh orange, lemon juice 6,5

Red Bull 25cl 6

« Minute Maid » fruit juice 25cl 4,8
Orange, pineapple, tomato, apricot, apple

Orangina, Fanta orange 25cl 4,8

Sprite 25cl 4,8

Diabolo 25cl 4,4

Homemade iced tea 5,5
Raspberry-lemon

Iced coffee, iced latte 5,8

MINERAL WATER

Ogeu sparkling 33cl / still 50cl 4,7

Abatilles still / sparkling 1l 6,8

HOT DRINKS

Espresso, decaf, long, ristretto 2,5

Double espresso 4,5

White coffee, cappuccino, latte 4,9

Viennese coffee / hot chocolate 5,9

Mochaccino 7,2
Milk, chocolate, whipped cream

Jug of milk 0,5

Macchiato 2,6

Hot vanilla milk 4,1

« Van Houten » hot chocolate 5

Iced coffee, iced latte 5,8

Virgin island grog 4
Hot water, cinnamon, lime, honey

Jug of plant milk 1

Our hot and iced drinks (except chocolate) are available with plant-based milk +1€

WINTER WARMERS

Island grog 8
Oro amber rum (2cl), cinnamon, lime, honey

Creole hot chocolate 9
Oro rum (2cl), hot chocolate, whipped cream

Irish coffee 11
Jameson (4cl), coffee, sugar, whipped cream

Chocoretto 9
« Disaronno » amaretto, hot chocolate, whipped cream

TEAS & HERBAL TEAS « DAMMANN FRÈRES »

Teas 4,3
Darjeeling, earl grey, red berries, mint green tea, poppy tea, vanilla tea, "passion de fleurs" white tea, "soleil vert" tea, rooibos red tea

Herbal teas 4,3
Verbena-peppermint, chamomile, lime blossom

Bar · Restaurant

Le Rohan

Bordeaux

HAPPY HOUR

Monday to Friday

5pm – 7pm

On beers, classic cocktails, mocktails, glasses of Bordeaux

STARTERS & SHARING TAPAS

Bowl of fries 7,5
Cheddar cream

Catalan fuet 8

Sardines in olive oil 8,5
« Emporium » cannery, toast, butter

Ⓥ **Homemade hummus** 9,5
Fresh coriander, homemade focaccia

Duck rillettes 10

Homemade breaded mozzarella sticks 10
San Marzano tomato & basil

Plate of Parma ham DOP ~ 100g 14
Aged 20+ months

Avocado guacamole duo 14
And salmon tartare

Charcuterie board 24
Parma ham, rosette, spianata (Italian chorizo), duck rillettes, Catalan fuet

Cheese board 24
Ossau iraty, Taleggio, goat cheese, Camembert, Comté

Friends' sharing board 31
Spianata (Italian chorizo), Parma ham, St Nectaire, Sainte-Maure, duck rillettes, hummus and focaccia bread

SALADS

Caesar salad 18,5
Romaine lettuce, crispy chicken, parmesan, croutons, hard-boiled egg & Caesar dressing

Avocado toast, salmon tartare 22
Green salad, pomegranate & Granny Smith apple

Ⓥ **Poke bowl veggie** 19
White rice, avocado, mango, cucumber, pickled red onions, sesame, carrots, edamame & hummus

Salmon poke bowl 21
White rice, avocado, mango, cucumber, pickled red onions, sesame, carrots, edamame, salmon tartare

PASTA

Fusilli alla carbonara 18
Egg yolk, pecorino, guanciale, black pepper

Ⓥ **Taglioni with pesto** 19
Basil pesto, cherry tomatoes

Ⓥ **Pappardelle with summer truffle** 19

KIDS' MENU UNDER 12

Pizza margarita *or* **crispy chicken & fries** 12,5
Cordial, 1 scoop of ice cream

PIZZAS

All our pizzas are available to take away

Ⓥ **Margarita** 13,5
San Marzano, fior di latte, basil

Gricia 14
Cream, guanciale, fior di latte, rocket, egg yolk, parmesan, crushed hazelnuts

Four cheese 15
San Marzano, fior di latte, taleggio, gorgonzola, parmesan

Regina 15,5
San Marzano, fior di latte, ham, mushrooms, olive, basil

Parma 16
San Marzano, fior di latte, Parma ham, rocket, parmesan

Ⓥ **Melanzana** 17
San Marzano, fior di latte, confit aubergines, cherry tomatoes, rocket

Ⓥ **Greek** 17
San Marzano, fior di latte, cherry tomato, feta, pesto, rocket

Diavola 17
San Marzano, fior di latte, spianata, confit shallots, olives, lemon ricotta

Truffle 21
Truffle cream, fior di latte, mushrooms, chives, summer truffle shavings

Our sauces are made with San Marzano DOP tomatoes

MAINS

Grilled sirloin steak ~ 300g 29
Fries, béarnaise sauce

Veal escalope milanese 24
Taglioni with tomato sauce

Ⓥ **Aubergine milanese** 22
Mozzarella, San Marzano tomato sauce, pesto

Salmon tartare 25
Olive oil, lime, fresh herbs, fries

Italian-style beef tartare 20
Pine nuts, basil, parmesan shavings, fries

Burger du Café Rohan 23
Brioche bun, beef patty, cheddar, grilled bacon

Sea bass fillet 26
Fresh herb risotto, vegetable sauce vierge

DESSERTS

Sugar crêpe 5,9
+1€: Nutella, salted butter caramel or whipped cream

Vanilla crème brûlée 8

Coffee tiramisu 8,5

Coffee & mini desserts 11

Lemon meringue tart 8,5

Cheese duo 8,5
Camembert, goat cheese

Cannoli siciliani 8,5
Sweet ricotta cream, pistachio, chocolate shavings

White chocolate-pistachio lava cake 10
Raspberry sorbet (10 minutes baking time)

Ice cream 1 scoop 3,5

Ice cream 2 scoops 6,5
Vanilla, chocolate, salted caramel, Isigny cream, lemon, strawberry, raspberry, rum raisin, passion fruit

WINES BY THE GLASS

REDS

			12cl	20cl	Happy h.
Les Cyprès	Bordeaux	2018	4,9	7,4	6,5
Blackberry and blackcurrant, floral touch, long finish					
Château Haut-Reys	Graves	2023	6,5	9,5	
Red and black fruit aromas					
Château Macquin	St Georges St Émilion	2023	7,7	11,7	
Round palate, silky tannins, red fruit notes					
Parallèle 45	Côtes du Rhône	2024	7,9	11,9	
Fine tannic structure, supple and fruity					
Les Lions de La Louvière	Pessac Léognan	2022	8,2	12,2	
Powerful balance, oaky nose, hint of vanilla					

WHITES

Les Cyprès	Bordeaux	2021	4,9	7,4	6,5
Yellow peach nose, rich, fresh and balanced					
Domaine Fortunet	Côtes de Gascogne	2022	5,6	8,3	
« Plaisirs d'Emma » mineral, floral and fruity					
Domaine Fortunet	Côtes de Gascogne	2022	5,9	8,9	
« Phénomène » sweet wine, lively and exotic					
Château Haut-Reys	Graves	2025	6,4	9,5	
Dry white, fruity and white flower notes					
La Chablisienne	Chablis	2023	10	14,9	
Citrus notes with minerality and intense roundness					

ROSÉS

Cheval Noir	Bordeaux	2024	4,9	7,4	6,5
Blackberry and blackcurrant, floral touch, long finish					
Cœur de Rouët	Côtes de Provence	2024	6,5	10,5	
Delicate nose, red fruit and apricot, mineral finish					

WINES BY THE BOTTLE

REDS · BORDEAUX & CÔTES

Les Cyprès	Bordeaux	2018	25
Orangerie de Carignan	Cadillac	2021	27
Château Nodoz	Côtes de Bourg	2022/23	30

REDS · GRAVES & PESSAC LÉOGNAN

Château Haut-Reys	Graves	2023	29
Les Lions de La Louvière	Pessac Léognan	2022	39
Lagrave Martillac, 2nd wine of Latour Martillac	Pessac Léognan	2020	59

REDS · MÉDOC

Hauts de Lynch Moussas	Haut Médoc	2018	45
Château Laroque	Margaux	2017	59
Salle de Château Poujeaux	Moulis en Médoc	2018	39
Haut-Vignoble Seguin	St Estèphe	2010	59
Margaux du Château Margaux	Margaux	2019	99

REDS · ST ÉMILION & POMEROL

Chemins de la Croix du Casse	Pomerol	2023	65
Château La Rose Figeac organic	Pomerol	2019/20	80
Clos Fourtet, 1er grand cru classé	St Émilion	2016	185

REDS · OTHER REGIONS

Pic St Loup Les Déesses Muettes « Exception »	Languedoc	2023	34
Flechas de los Andes, Edmond de Rothschild	Argentina	2020	55
Parallèle 45, Maison Paul Jaboulet Aîné	Côtes du Rhône	2024	38

WHITES

Les Cyprès	Bordeaux	2021	25
Château Haut-Reys	Graves	2025	29
Domaine Fortunet « Plaisir d'Emma »	Côtes de Gascogne	2025	39
Domaine Fortunet « Phénomène »	Côtes de Gascogne sweet	2022	30
La Chablisienne	Chablis AOC	2023	55
Château Carbonnieux, grand cru classé	Pessac Léognan	2022	75
Sam a dit	0% alcohol		24

ROSÉS

Cheval Noir	Bordeaux	2025	25
Cœur de Rouët	Côtes de Provence	2025	32