

## SOFT

<b>COCA COLA   ZERO</b>	<b>4</b>
<b>FANTA</b>	<b>4</b>
<b>SPRITE</b>	<b>4</b>
<b>FUZE TEA</b>	<b>4</b>
<b>SCHWEPPE AGRUMES</b>	<b>4</b>
<b>JUS</b> ( <i>orange/pomme/multi/tomate</i> )	<b>4</b>
<b>SANPELLEGRINO ARANCIATA</b> ( <i>orange</i> )	<b>4</b>
<b>SANPELLEGRINO LIMONATA</b> ( <i>lemon</i> )	<b>4</b>
<b>RED BULL   ZERO</b>	<b>5</b>
<b>EAU PANNA 25CL</b>	<b>3.5</b>
<b>EAU PANNA 50CL</b>	<b>5</b>
<b>EAU SAN PELEGRINO 25CL</b>	<b>3.5</b>
<b>EAU SAN PELEGRINO 50CL</b>	<b>5</b>

## SANS ALCOOL

<b>LE CHOSE 25CL   50CL</b>	<b>4   6</b>
Pamplemousse & tonic	
<b>VIRGIN MOJITO</b>	<b>9</b>
Mint, lime, sugar, sparkling water	
<b>STRAWBERRY SPRITZ</b>	<b>9</b>
Strawberry purée, pink tonic, fresh strawberry	

## CHAUDS

<b>EXPRESSO</b>	<b>3.5</b>
<b>EXPRESSO DECA</b>	<b>4</b>
<b>EXPRESSO MACCHIATO</b>	<b>4</b>
<b>DOUBLE EXPRESSO</b>	<b>4</b>
<b>AMERICANO</b>	<b>4</b>
<b>AMERICANO DECA</b>	<b>4.5</b>
<b>CAPPUCCINO   CHANTILLY</b>	<b>5</b>
<b>MACCHIATO</b>	<b>6</b>
<b>THÉS &amp; INFUSIONS</b>	<b>4</b>
<b>CHOCOLAT CHAUD</b>	<b>5</b>
<b>IRISH COFFE</b>	<b>9</b>
<b>ICED COFFE</b>	<b>9</b>



*Le bar*  
**BÉNI**



**BÉNI** Golf Club  
HOTEL & RESTAURANT

19TH HOLE.

## APÉRITIFS

<b>BITTER ROUGE</b>	<b>5</b>
Citrus, bitter herbs	
<b>CRODINO</b>	<b>5</b>
Citrus, spices, alcohol-free	
<b>CYNAR</b>	<b>7</b>
Artichaut, herbes aromatiques	
<b>KYR ROYAL</b>	<b>10</b>
Crémant, blackcurrant liqueur	
<b>KIR VIN</b>	<b>10</b>
White wine, blackcurrant liqueur	
<b>MARTINE BIANCO / ROSSO</b>	<b>8</b>
Flavoured white / red wine	
<b>RICARD</b>	<b>8</b>
Pastis from Marseille	
<b>CAMPARI</b>	<b>8</b>
Italian bitter, orange	
<b>PORTO ROUGE   BLANC</b>	<b>8</b>
Port wine, sweet and fruity	
<b>PICON BIÈRE 33CL   50CL</b>	<b>7   10</b>
Blonde beer, Picon	
<b>COUPE CRÉMANT</b>	<b>8.5</b>
Crémant de Luxembourg	

## BIÈRE

<b>SIMON PILS DRAFT 25CL</b>	<b>4</b>
<b>SIMON PILS DRAFT 50CL</b>	<b>7</b>
<b>SIMON OKULT DRAFT 25CL</b>	<b>5</b>
<b>SIMON OKULT DRAFT 50CL</b>	<b>7.5</b>
<b>LUPULUS OPERA DRAFT 25CL</b>	<b>5.5</b>
<b>LUPULUS OPERA DRAFT 50CL</b>	<b>7.5</b>
<b>OURDALLER WELLEN</b>	<b>6.5</b>
<b>FRANZISKANER WEISSBIER</b>	<b>7.5</b>
<b>ORVAL</b>	<b>7</b>
<b>LUPULUS TRIPLE BLONDE</b>	<b>7</b>
<b>FOURCHETTE</b>	<b>7</b>
<b>SIMON BLONDE 0.0%</b>	<b>5</b>
<b>SIMON LIME &amp; GINGER 0.0%</b>	<b>5</b>
<b>FRANZISKANER 0.0%</b>	<b>5</b>

## COCKTAIL

<b>BÉNI COCKTAIL</b>	<b>12</b>
Passion fruit, lemon, Campari, Angostura 12	
<b>CAIPIRINHA</b>	<b>12</b>
Cachaça, lime, sugar	
<b>MOSCOW MULE</b>	<b>12</b>
Vodka, ginger beer, lime	
<b>APEROL SPRITZ</b>	<b>12</b>
Prosecco, Aperol, orange, sparkling water 12	
<b>EXPRESSO MARTINE</b>	<b>12</b>
Vodka, espresso, coffee liqueur	
<b>NEGRONI</b>	<b>12</b>
Gin, Campari, red vermouth 12	
<b>HUGO</b>	<b>12</b>
Prosecco, elderflower syrup, mint, sparkling water	
<b>GIN TONIC</b>	<b>12</b>
Gin, Tonic	
<b>GIN TONIC PINK BERRY</b>	<b>12</b>
Gin, Pink Berry, Tonic	
<b>MOJITO</b>	<b>12</b>



## DIGESTIF & ALCOOL

<b>GRAPPA</b> (voir carte)	
<b>LIMONCELLO</b>	<b>7</b>
<b>SAMBUCA</b>	<b>7</b>
<b>VODKA</b>	<b>6</b>
<b>WHISKY</b>	<b>11</b>
<b>TEQUILA</b>	<b>6</b>
<b>AMARETTO</b>	<b>7</b>
<b>BAILEYS</b>	<b>7</b>
<b>AMARO</b>	<b>7</b>
<b>JAGERMEISTER</b>	<b>7</b>
<b>RHUM</b>	<b>11</b>
<b>COINTREAU</b>	<b>7</b>
<b>COGNAC</b>	<b>9</b>