

HIPPOPOTAMUS

1968

Steakhouse À LA FRANÇAISE



DRINKS



FOOD



MENUS



WINES

CLASSIC COCKTAILS

HOMEMADE RED SANGRIA* (18CL) 6€90

FRESH, SPICY AND FLORAL

Red wine Cabernet Sauvignon IGP Pays d'Oc, orange juice⁽¹⁾, vanilla syrup, Eristoff Vodka

CLASSIC MOJITO OR FRUIT MOJITO (14CL) 8€20

FRESH AND MINTY

Bacardi Carta Oro Rum, lime, fresh mint, Perrier, cane sugar syrup

Available in a fruity version: raspberry puree⁽²⁾ or passion fruit puree⁽²⁾ of your choice

ST-GERMAIN SPRITZ (14CL) 10€50

FRESH, FLORAL AND SWEET

St-Germain elderflower liqueur, Martini Prosecco, Perrier, lemon

APEROL SPRITZ (14CL) 8€20

SLIGHTLY BITTER AND REFRESHING

Aperol, Martini Prosecco, Perrier, orange

PIÑA COLADA (16CL) 8€20

EXOTIC, SOFT AND CREAMY

Bacardi Carta Oro rum, coconut puree, pineapple nectar⁽³⁾

SEX ON THE BEACH (18CL) 8€20

FRUITY, FLAVORFUL, AND SMOOTH

Eristoff Vodka, vineyard peach cream, orange juice⁽¹⁾, cranberry drink

OUR STAR COCKTAILS

CANDY APPLE (16,5CL) 8€50

SWEET AND FRUITY

Bombay Sapphire gin, cane sugar syrup, lime juice, apple juice⁽³⁾, grenadine syrup

MANDA'R HUM (18CL) 8€50

HINTS OF HAZELNUT AND CITRUS

Bacardi Carta Oro rum, hazelnut syrup, Ponthier mandarin puree⁽²⁾, apple juice⁽³⁾



Our cocktails are made with syrup . All our lime juices are made with Pulco Lime.

⁽¹⁾100% pure orange juice. ⁽²⁾Concentrated preparation made from fruit puree. ⁽³⁾Fruit juices and nectars made from concentrate. IGP: Protected Geographical Indication. * Flavored wine-based drink produced in France. Alcoholic beverages are strictly reserved for adults. For our restaurants without a full liquor license (Licence IV), we can only serve an aperitif when accompanied by a dish.

ALCOHOL-FREE COCKTAILS

ICE TEA HIPPO (20 CL) 6€90

VANILLA, REFRESHING, FLORAL

Green tea syrup, vanilla syrup, lime juice

RED BERRIES (16 CL) 7€20

FRESH, FRUITY, AND SLIGHTLY FLORAL

Martini Vibrante (alcohol-free, 0.5% vol), raspberry syrup, apple juice⁽³⁾, strawberry drink, lime juice, orange

VIRGIN PARADIS (18 CL) 7€20

TROPICAL, HINT OF ORGEAT AND FRUITY

Passion fruit puree⁽²⁾, pineapple nectar⁽³⁾, orgeat syrup, lime juice

ORIGINAL OR FRUIT VIRGIN MOJITO (14 CL) 6€90

FRESH AND MINTY

Perrier, lime, apple juice, fresh mint

Available in a fruity version: raspberry puree⁽²⁾ or passion fruit puree⁽²⁾ of your choice

MANDARETTE (18 CL) 7€20

NOTES OF HAZELNUT AND CITRUS

Martini Floreale (alcohol-free, 0.5% vol), Ponthier mandarin puree⁽²⁾, hazelnut syrup, apple juice⁽³⁾, lime juice

BEER

DRAFT 25CL 33CL 50CL

1664 BLONDE (5,5°) 4€50 5€50 7€90
French lager

1664 BLANC (5°) 5€20 6€70 8€70
Citrus notes

GRIMBERGEN BLONDE (6,7°) 5€20 6€70 8€70
Abbey with notes of ripe fruit and spices

PICON BEER 5€20 6€70 8€70

BOTTLE 33CL

GRIMBERGEN 6€50
White (6°), Red (5.5°), Amber (6.5°)

1664 (0,0°) 5€90
Alcohol-free

IPA ST AUSTELL - PROPER JOB (5,5°) 6€90
A distinct bitterness



Our cocktails are made with syrup . All our lime juices are made with Pulco Lime.
⁽²⁾Concentrated preparation made from fruit puree. ⁽³⁾Based on concentrated juice.

APERITIFS

KIR (12CL) / KIR ROYAL (12CL)4€50 / 7€90 Blackberry, blackcurrant, raspberry, peach
MARTINI BIANCO, ROSATO, ROSSO (6CL)4€90
AMERICANO (8CL)6€50 Martini Rosso, Martini Dry, Campari, orange
RICARD (2CL)3€90

OUR SELECTION OF WINES BY THE GLASS

RED

15 CL 

BEAUJOLAIS-VILLAGES AOP LE VIN DES HIPPOPOTES5€20 Domaine des Nuges Red fruits and fine spices
BROUILLY AOP - Georges Duboeuf5€90 Ruby robe, notes of peony and cherry, fresh palate
LUSSAC-ST-EMILION AOP - Château Haut-Séгур6€20 Elegant, well-structured, powerful tannins
CÔTES-DU-RHÔNE AOP « BELLERUCHE » - Maison M.Chapoutier7€20 Black fruits, mild spices, round and generous on the palate

WHITE

15 CL 

SAUMUR AOP LE VIN DES HIPPOPOTES - Chenin Blanc4€90 Notes of lime blossom and honey, soft and persistent
IGP PAYS D'OC « LYS DE CASTELLUM » CHARDONNAY - Gérard Bertrand 5€90 Intense gold, peach and coconut on the nose, long and full on the palate
IGP CÔTES DE GASCOGNE SAUVIGNON BLANC - Les Fumées Blanches5€90 Pale yellow color, citrus and exotic fruit on the nose, long and elegant on the palate

ROSÉ

15 CL 

IGP MÉDITERRANÉE LE VIN DES HIPPOPOTES - Peyrassol 4€90 Notes of red berries, lively and fresh
IGP PAYS D'OC GRIS BLANC - GÉRARD BERTRAND4€90 Very pale rosé ideal all year round
CÔTES DE PROVENCE AOP - LES TEMPLIERS - Peyrassol 6€90 Pale rosé with silvery reflections, fresh and round



COLD DRINKS

<i>Coca-Cola</i> (33 CL)	4€40
<i>Coca-Cola</i> (33 CL) sugar free	4€40
<i>Cherry Coca-Cola</i> (33 CL)	4€40
ORANGINA (25 CL)	4€40
Oasis TROPICAL (25 CL)	4€40
Sprite (25 CL)	4€40
FANTA ORANGE (25 CL)	4€40
fuzetea. PEACH BLACK TEA / LEMON MINT GREEN TEA (25 CL)	4€40
<i>Schweppes</i> INDIAN TONIC (25 CL)	4€40
<i>perrier</i> (33 CL)	4€40
LIMONADE (20 CL)	3€40
DIABOLO (20 CL)	3€80
Strawberry, mint, grenadine	
granini FRUIT NECTAR (25 CL)	4€40
Apricot*, pineapple*, orange*	
granini FRUIT NECTAR (25 CL)	4€40
Apple*, tomato*	



WATER

	50CL	1L
Vittel	4€10	5€10
<i>perrier</i> fines bulles	4€50	5€50
S.PELLEGRINO	4€90	5€90



* Fruit juices and nectars from concentrate. For our restaurants that do not hold a license IV, we can only offer you an aperitif with a dish. Non contractual pictures.

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TO SHARE

SHARING BOARD 16€90

Cheese fondue with Saint-Nectaire⁽¹⁾, grandmother-style terrine, Camembert, Lyon rosette, thinly sliced dry-cured ham, pickles, toasted bread

SNACK BASKET

CHEESE (10 PIECES) / (20 PIECES) 9€20 / 16€20

Goat cheese, Emmental, Camembert and cheddar bites with cocktail sauce

CLASSIC (8 PIECES) / (16 PIECES) 9€90 / 16€90

Chicken wings, Iberian ham croquettes, calamari fritters, onion rings, BBQ sauce

BBQ CHICKEN WINGS (6 PIECES) / (12 PIECES) 8€90 / 16€90

Spices, BBQ sauce



• BOARD OF FRIENDS • CLASSIC SNACK BASKET •

STARTERS

GRANDMOTHER-STYLE TERRINE 🇫🇷 5€90

Pickles, mixed salad, toasted bread

COMTÉ CHEESE RAVIOLES 🇫🇷 7€90

Dauphiné ravioli Label Rouge (French official quality mark), creamy Comté cheese sauce⁽²⁾

BLOCK OF DUCK FOIE GRAS 9€90

Camargue fleur de sel, toasted bread

SUGGESTION: 🍷 MONBAZILLAC AOP - Château de Vari 🌿 8€20

GOAT CHEESE TARTINE 🇫🇷 6€90

Toasted focaccia, creamy goat cheese⁽³⁾, goat cheese with honey, toasted seeds, green pesto, mixed salad

POACHED EGG WITH MUSHROOMS 🇫🇷 7€90

Free-range poached egg, braised mushrooms, creamy mushroom sauce, and toast soldiers

SMALL CHEESE FONDUE 7€90

Cheese fondue with Saint-Nectaire⁽¹⁾, shredded cured ham, pickles, toasted bread



• SMALL CHEESE FONDUE •

🇫🇷 100% French meat. 🌿 Organic product. 🔥 Ember-grilled. AOP: Protected Designation of Origin.
⁽¹⁾Sauce made with Saint-Nectaire cheese. ⁽²⁾Sauce made with comté cheese. ⁽³⁾Sauce made with Goat cheese.

Craving for ...

Gourmet Toast

TOASTY CHEESY BRESAOLA 13€90

Seeded country bread topped with three-cheese⁽⁴⁾ and wholegrain mustard béchamel, gratinated with Comté, and finished with bresaola. Served with mixed salad and fries.



• TOASTY CHEESY BRESAOLA •

Salads

CAESAR SALAD 15€90

Crispy chicken fillets, PDO Parmesan, romaine lettuce, red onions, olive oil toasted bread, Caesar dressing

STEAKHOUSE SALAD 17€90

Free-range poached egg, thin slices of pepper-marinated beef, mixed salad, red onions, Emmental cheese bites, creamy pepper sauce, crispy onions



• STEAKHOUSE SALAD •

Veggie

RAVIOLES GRATIN 13€90

Ricotta, mushroom, and spinach ravioli, topped with a gratinated Comté⁽²⁾ sauce

13€90

DAILY SPECIAL

Available every lunchtime from Monday to Friday*

MONDAY	MOUNTAIN GRATIN Potatoes, smoked raclette cheese, shredded cured ham, mixed salad**
TUESDAY	BEEF PARMENTIER⁽⁵⁾ Mixed salad**
WEDNESDAY	CHICKEN TENDERS Creamy lemon sauce and mushroom, fries**
THURSDAY	SMALL SAINT-NECTAIRE BEEF STEAK Butcher-style ground beef steak   , creamy Saint-Nectaire sauce ⁽¹⁾ , crispy onions, fries**
FRIDAY	HAKE PARMENTIER Mixed salad**



  100% French meat. ⁽¹⁾Sauce made with Saint-Nectaire cheese. ⁽⁵⁾Bolognese sauce.
* Excluding weekends and public holidays. ** This daily special is served with sides or included sauces.
2nd garnish +2€50 / 2nd sauce +0€50.

BURGERS

served with French fries or salad



THE ORIGINAL BURGER	16€90	19€90
Ground steak 🇫🇷 🇩🇪, grilled bacon, cheddar sauce, candied onions, romaine salad, cocktail sauce, brioche bun		
CHICKEN BURGER	14€90	17€90
Crispy chicken fillet, cheddar sauce, red onions, romaine salad, cocktail sauce, brioche bun Extra grilled bacon +2€00		
STEAKHOUSE BURGER	17€90	20€90
Ground steak 🇫🇷 🇩🇪, grilled bacon, Saint-Nectaire cheese cream*, black garlic mayonnaise, candied onions, black brioche bun		
CHEESEBURGER	15€90	18€90
Ground steak 🇫🇷 🇩🇪, cheddar sauce, pickles, ketchup & yellow mustard sauce, brioche bun Extra grilled bacon +2€00		
MOUNTAIN BURGER	17€90	20€90
Ground steak 🇫🇷 🇩🇪, smoked raclette cheese, potato rösti, grilled bacon, candied onions, black garlic mayonnaise, crispy onions, brioche bun		

🌿 Replace the meat in your burger with our plant-based mince 🌿



🇫🇷 🇩🇪 100% French meat. * Sauce made with Saint-Nectaire cheese.

FISHES

COOKED OVER EMBERS

FISH & CHIPS ≈ *Sustainable fishing* 15€90
Crispy hake fillet, tartar sauce

SALMON STEAK 18€90
Creamed spinach, Creamy lemon sauce

CHICKEN RIBS & CO

COOKED OVER EMBERS

HALF ROASTED CHICKEN 18€90
Sautéed potatoes and gravy

XL CHICKEN SKEWER APPROX. 300 G. 17€90
Marinated chicken thighs with Cajun spices and lime,
served with fries and sauce of your choice

BBQ RIBS 19€90
Marinated pork ribs, BBQ sauce, served with French fries

ANDOUILLETTE AAAAA 15€90
French fries

DUCK MAGRET 18€90
Sautéed potatoes

PORK CHOP APPROX. 350 G. 16€90
Sautéed potatoes, sauce of your choice



OUR CHARACTERFUL MEATS

ESSENTIAL

 **SUGGESTION : LUSSAC-ST-EMILION AOP**
Château Haut-Séjour

- FLANK STEAK WITH SHALLOT SAUCE** **16€90**
A truly flavorful piece of meat with long fibers,
topped with shallot sauce
- SIRLOIN STEAK**   **19€90**
Lightly marbled, reveals fine texture and tenderness
- PEPPER STEAK** **19€90**
An essential, a selected cut enhanced by a generous pepper sauce
- STEAK TOPPED WITH A FRIED EGG**  
CLASSIC / XL VERSION⁽¹⁾ **12€90 / 16€90**
- HIPPO STEAK**   **13€90**
Prepared "maître d'hôtel" style butter: garlic, parsley.
All the richness of a classic, reinvented.
- IRISH BEEF STEAK** **21€90**
Tender cut with marbling that brings out all its flavors



• PEPPER STEAK •

BEST CUTS

COOKED OVER EMBERS

**SUGGESTION : HAUT-MÉDOC AOP « LES GRANGES »
Des domaines Edmond de Rothschild**

- IRISH HANGER STEAK APPROX. 200 G.** **24€90**
The tastiest of all beef cuts from Ireland
- RIBEYE STEAK APPROX. 300 G.** **28€90**
Marbled, melting and tender
- CHATEAUBRIAND BEEF TENDERLOIN APPROX. 180 G.** **26€90**
A noble cut with guaranteed tenderness
- BONE-IN RIBEYE STEAK APPROX. 400 G.** **32€90**
Marbled, tender, cooked on the bone



• IRISH BEEF STEAK WITH HIPPO SAUCE •

THE ICONIC

COOKED OVER EMBERS

SUGGESTION : CROZES-HERMITAGE AOP - E. Guigal

- T-BONE APPROX. 450 G.** **36€90**
An iconic cut, with a tender fillet on one side and a slightly marbled sirloin on the other



• T-BONE •

TASTY CHOPPED

ORIGINAL CHOPPED **21€90**

XL Ground steak patty⁽¹⁾ 🇫🇷 🇫🇷, free-range fried egg, cheddar sauce, candied onions, grilled bacon, crispy onions

MOUNTAIN CHOPPED **21€90**

XL Ground steak patty⁽¹⁾ 🇫🇷 🇫🇷, smoked raclette cheese, potato rösti, crispy bacon, black garlic mayo, creamy Comté sauce⁽²⁾, crispy onions, candied onions



BEEF DIFFERENTLY

🍷 SUGGESTION : CÔTES-DU-RHÔNE AOP « BELLERUCHE »
Maison M.Chapoutier

FRENCH-STYLE STEAKHOUSE FONDUE **24€90**

Beef surprise, cheese fondue with Saint-Nectaire*, baked potato, mixed salad



RAW MEAT

**SUGGESTION : CÔTES DE PROVENCE AOP
LES TEMPLIERS - Peyrassol**

HAND CUT CHAROLAIS TARTARE 🇫🇷 🇫🇷 **17€90**
Tartare seasoned in-house, to be enjoyed raw

BEEF CARPACCIO & PARMESAN 🇫🇷 🇫🇷 **16€90**
Thin slices of beef, AOP Parmesan, mixed salad, and pesto



SIDE DISHES⁽²⁾

- FRENCH FRIES
- BAKED POTATO
- 🔥 • CHORIZO RICE
- DAUPHINOISE POTATOES
(French specialty)
- ** 🇫🇷 🇫🇷 • GREEN BEANS
- MIXED SALAD

**GARNISH PLATE
ON ITS OWN 5€00**

SAUCES⁽²⁾

- PEPPER
- BEARNAISE
- CHIMICHURRI :
Argentinian sauce
with herbs
- ROQUEFORT CHEESE
- SHALLOTS
- BBQ
- HIPPO SAUCE

EXCLUSIVE

THE HIPPO SAUCE

A rich and addictive sauce. One taste and you'll be coming back for more!

🔥 Ember-grilled. 🇫🇷 🇫🇷 100% French meat. AOP: Protected Designation of Origin.
(2)Choice of the garniture and sauce to accompany a dish. ** 🇫🇷 🇫🇷 Vegetables produced in France.

— DESSERTS —

CHOCOLATE MOUSSE 	6€20
TIRAMISU	7€90
Coffee mascarpone cream, sponge cake, cocoa powder	
FLOATING ISLAND	6€90
Custard, salted butter caramel sauce	
CRÈME BRÛLÉE	5€90
Vanilla Bourbon	
FRENCH TOAST	8€90
French toast, chocolate-hazelnut spread, vanilla ice cream	
CHOCOLATE LAVA CAKE	6€90
Vanilla ice cream	
XL PROFITEROLE	8€90
Maxi chou pastry, vanilla ice cream, hot chocolate sauce, whipped cream	
POMCAKE	8€90
Pancakes with candied roasted apples, light apple cream, salted butter caramel sauce	
 THE ROASTED EXOTIC	6€90
Roasted pineapple and mango, broken shortbread, shredded coconut, coconut ice cream	



COFFEE & GOURMET TREATS

SWEET COFFEE / TEA	6€90
Chocolate mousse, crème brûlée, apple crumble	
GOURMET COFFEE / TEA	8€60
Chocolate mousse, crème brûlée, tiramisu, apple crumble, peanut butter mousse	
EXPRESSO / DECAF	2€20
LATTE	3€50
TEA / INFUSION	3€20

— ICE CREAMS —

HIPPO BANANA8€90
 Candied banana, chocolate ice cream, vanilla ice cream, strawberry sorbet, chocolate sauce, whipped cream, toasted almonds

DAME BLANCHE6€90
 Vanilla ice cream, chocolate sauce, crumbled shortbread, whipped cream

CARA'HUÈTE CUP8€90
 Vanilla ice cream, crumbled shortbread with peanut butter, salted butter caramel sauce, whipped cream

CARAMEL, COFFEE OR CHOCOLATE LIEGEOIS6€90
 Ice cream and sauce of choice, crumbled shortbread, whipped cream

CHOCOLATE AND HAZELNUT CUP8€90
 Nutty ice cream, meringue, chocolate sauce, toasted hazelnuts, whipped cream



• CHOCOLATE AND HAZELNUT CUP • HIPPO BANANA •

YOUR CUSTOM ICE CREAM



CHOICE OF FLAVORS 2 SCOOPS / 3 SCOOPS5€00 / 6€00

Sorbet: lime, strawberry, raspberry, passion fruit

Ice cream: vanilla with Bourbon vanilla extract from Madagascar, dark chocolate, Arabica coffee from Colombia, caramel with fleur de sel from the Camargue

Ice cream: Coconut, Nutty

ADD A TOPPING1€00

Whipped cream, chocolate sauce, salted butter caramel sauce, crumbled shortbread




All ice creams and sorbets are made in France



A fresh cream from our regions



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21€90

CRUSH MENU

STARTER + DISH + DRINK

OR

DISH + DESSERT + DRINK

**+5€00
FULL
MENU**

STARTER

Grandmother-style terrine 🇫🇷🇵🇷
Comté Cheese Ravioles 🌿
Poached egg with mushrooms 🌿

DISH

Hippo steak 🇫🇷🇵🇷, Hippo sauce
Cheeseburger
Available in vegetarian version 🌿
Fish & chips⁽¹⁾ ≈ Sustainable fishing ≈
🔥 Half roasted chicken 🇫🇷🇵🇷
🔥 Pork chop 🇫🇷🇵🇷

DESSERT

Floating island
Chocolate Mousse
Dame blanche
🔥 The Roasted Exotic

DRINK

Coca-Cola, *Coca-Cola* SAME SUCRES, *Coca-Cola* Cherry 33 cl, ORANGINA 25 cl,
fuzetea peach black tea or lime mint green tea 25 cl,
Oasis Tropical 25 cl, Sprite 25 cl, FANTA Orange 25 cl,
Vittel 50 cl, perrier fines bulles 50 cl, S.PELLEGRINO 50 cl,
1664 pression 25 cl, granini Orange nectar 25 cl⁽²⁾

1 PITCHER of:

IGP Pays d'Oc - Cabernet Sauvignon (RED) 25 cl
or IGP Pays - d'Oc Chardonnay (WHITE) 25 cl
or IGP du Gard - Grenache and Syrah (ROSÉ) 25 cl

One side dish and one sauce are included in your menus.

2nd side dish: +2€50 / 2nd sauce: +0€50



• CRUSH MENU •

🇫🇷🇵🇷 100% French meat. 🔥 Ember-grilled. 🌿 Vegetarian. IGP: Protected Geographical Indication.
⁽¹⁾Crispy hake fillet. ⁽²⁾Juice and fruit nectars made from concentrate.

15€90

LUNCH MENU

DISH + DESSERT

Valid every lunchtime. Drink not included.

DISH

Hippo steak  

Chicken burger

Available in vegetarian version 

- Dish of the day -

Choose from the daily specials in the weekly menu on page 9
Monday to Friday lunchtimes only*

DESSERT

Chocolate mousse

Crème brûlée

2 scoops of ice cream





8€90

KIDS MENU

up to 10 years old

DISH + DESSERT + DRINK

DISH

Ground steak patty⁽¹⁾  
 kid's cheeseburger⁽¹⁾
 Chicken nuggets x4
 Fish & Chips⁽²⁾ x3 ≈ *Sustainable fishing* ≈

DESSERT

Candy skewer
 Rocket ice cream
 Chocolate mousse
 Apple compote
 without added sugar⁽³⁾



DRINK

Oasis Tropical 25 cl, ,  SANS SUCRES,  Cherry 33 cl,
fuzetea. peach black tea / lemon mint green tea 25 cl,
Vittel 25 cl, **ORANGINA** 25 cl, **granini** Orange nectar 25 cl⁽⁴⁾, **Sprite** 25cl,
 Orange 25 cl, **granini** Apple juice 25 cl⁽⁴⁾,  Strawberry & Raspberry 33cl

  100% French meat. *1 surprise offered for the purchase of a child menu while stocks last.
⁽¹⁾Ground steak patty 100g ⁽²⁾Crispy cod fillet ⁽³⁾In accordance with the regulations, contains naturally present sugars. ⁽⁴⁾Juices and fruit nectars made from concentrate.



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WINES

RED

15 CL 

37,5 CL 

50 CL 

75 CL 

LIGHT & FRUITY

BEAUJOLAIS-VILLAGES

AOP LE VIN DES HIPPOPOTES 5€20 24€90

Domaine des Nogue

Red fruits and fine spices

BROUILLY AOP - Georges Duboeuf 5€90 14€90 28€90

Ruby robe, notes of peony and cherry,
fresh palate

BOURGOGNE CÔTE CHALONNAISE 35€90

AOP PINOT NOIR - Millebuis

Aromas of morello cherries and strawberries,
smooth and well-balanced

BOLD & SPICY

LUSSAC-ST-EMILION AOP 6€20 20€90 26€90

Château Haut-Séjour

Elegant, well-structured, powerful tannins

CÔTES-DU-RHÔNE AOP « BELLERUCHE » 7€20 33€90

Maison M.Chapoutier

Dark berries, mild spices, with a round and generous palate

ARGENTINA MALBEC PUNTA DE FLECHAS 38€90

Edmond de Rothschild Wine Estates

Deep red with violet hues, fresh and fruity nose with spicy notes,
savory and generous

ROUND & INDULGENT

PIC-SAINT-LOUP AOP HÉRITAGE « AN 1189 » 6€90 32€90

Gérard Bertrand

Deep red color, nose of red berries and spices, generous palate
with notes of garrigue and ripe fruit

HAUT-MÉDOC AOP « LES GRANGES » 38€90

Des domaines Edmond de Rothschild

Dark and bright color, nose of black fruits, complex and velvety on the palate

CHINON AOP « LES BOISSELIÈRES » 15€90 31€90

Couly-Dutheil

Intense fruitiness, a soft and mellow wine

OUR EXCEPTIONAL WINE

CROZES-HERMITAGE AOP - E.Guigal 49€90

Deep and intense ruby color, spicy and woody aromas, full-bodied
and structured palate with smooth tannins

WHITE

15CL 

75CL 

AMPLE & FRESH

SAUMUR AOP LE VIN DES HIPPOPOTES 4€90 23€90

Chenin Blanc

Notes of lime blossom and honey, soft and persistent

BOURGOGNE CÔTE CHALONNAISE 6€90 32€90

AOP CHARDONNAY - MILLEBUIIS

Notes of flowers and white fruit, fresh and mineral

DRY & FRUITY

MONBAZILLAC AOP 8€20 39€90

Château Vari 

Sweet wine, fruity and lively, best enjoyed well chilled

IGP PAYS D'OC « LYS DE CASTELLUM » 5€90 28€90

CHARDONNAY

Gérard Bertrand 

Intense gold, nose of peach and coconut, long, ample mouthfeel

IGP CÔTES DE GASCogne 5€90 27€90

SAUVIGNON BLANC

Les Fumées Blanches

Pale yellow robe, citrus and exotic fruit aromas, with a long and elegant finish

ROSÉ

IGP MÉDITERRANÉE

LE VIN DES HIPPOPOTES 4€90 23€90

Peyrassol 

Notes of red berries, lively and fresh

IGP PAYS D'OC GRIS BLANC

Gérard Bertrand 4€90 23€90

Very pale rosé ideal all year round

CÔTES DE PROVENCE AOP

LES TEMPLIERS 6€90 32€90

Peyrassol 

Pale rosé with silvery reflections, fresh and round



CARAFES

RED

25CL 

50CL 

IGP PAYS D'OC - Cabernet Sauvignon..... 8€90..... 13€90

WHITE

IGP PAYS D'OC - Chardonnay 8€90..... 13€90

ROSÉ

IGP DU GARD - Grenache and Syrah..... 8€90..... 13€90

CHAMPAGNE

12CL 

75CL 

CHAMPAGNE GH MARTEL
BRUT PRESTIGE

8€90..... 45€90

WHISKY, RUM & CO

WHISKY WILLIAM LAWSON'S (4CL)..... 6€00

WHISKY JACK DANIEL'S (4CL)..... 8€00

RHUM BACARDI CARTA ORO (4CL)..... 6€50

VODKA ERISTOFF (4CL)..... 6€50

GIN BOMBAY SAPPHIRE (4CL)..... 7€90

Supplement for soda or juice..... 2€50

DIGESTIFS

GET 27 (4CL)..... 6€20

GET MINT LEMON (4CL)..... 6€20

BAILEYS (4CL)..... 6€20

CALVADOS (4CL)..... 6€90

COGNAC VSOP (4CL)..... 6€90

ARMAGNAC (4CL)..... 6€90

POIRES WILLIAMS (4CL)..... 6€90

AOP: Protected Designation of Origin. IGP: Protected Geographical Indication.
Alcoholic beverages are exclusively reserved for adults. In our restaurants without a License IV,
we can only serve an aperitif alongside a meal. Information on allergens is available in your restaurant
or on hippopotamus.fr/allergenes. For any information, a guide is available at the reception desk.
Net prices, service included. Non-contractual pictures. ©Photographer: A. Chemin.
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