

HIPPOPOTAMUS

1968

Steakhouse **À LA FRANÇAISE**



DRINKS



FOOD



MENUS



WINES



CLASSIC COCKTAILS

HOMEMADE WHITE SANGRIA⁽¹⁾ (16CL) 6€90

FLORAL, SPICY AND REFRESHING

White wine Chardonnay IGP Pays d’OC; vanilla liquor, elderflower syrup, orange, lemon

CLASSIC MOJITO OR FRUIT MOJITO (14CL) 9€90

FRESH AND MINTY

Bacardi Carta Oro Rum, lime, fresh mint, Perrier, cane sugar
Available in a fruity version: raspberry or passion fruit puree* of your choice

ST-GERMAIN SPRITZ (14CL) 11€90

FRESH, FLORAL AND SWEET

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

APEROL SPRITZ (14CL) 8€90

FLORAL, SLIGHTLY BITTER AND REFRESHING

Aperol, Martini Prosecco, Perrier, orange

PIÑA COLADA (16CL) 8€90

EXOTIC, SOFT AND CREAMY

Bacardi Carta Oro Rum, coconut syrup, lime juice, pineapple nectar**

SEX ON THE BEACH (18CL) 8€90

FRUITY, RICH AND SWEET

Eristoff vodka, peach liquor, orange nectar**, cranberry drink

OUR STAR COCKTAILS

RED FIZZ (12CL) 9€90

FLORAL AND DRY, LIGHT AND FRUITY

Black tea infused with red fruits, red fruits, Bombay Sapphire Gin, Schweppes Indian Tonic

LIFE IN PINK (18CL) 9€90

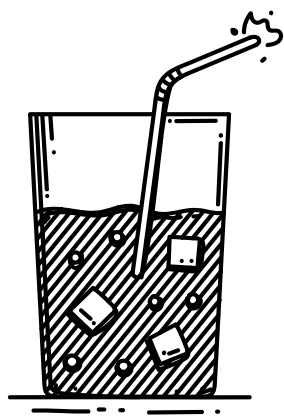
RED FRUITS, FRESH WITH A HINT OF COCONUT

Bacardi Carta Oro Rum, berries, coconut syrup, lime juice and raspberry drink



• ICE TEA HIPPO • LIFE IN PINK • ORIGINAL MOJITO •

Our cocktails are made with syrup . All our lime juices are made with Pulco Lime.
* Concentrated preparation made from fruit puree.** Based on concentrated juice. (1) 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
Martini floreale, green tea syrup, vanilla syrup, lime juice

ISLAND RASPBERRY (20 CL).....7€90

RED FRUITS, FRESH WITH A HINT OF COCONUT
Red fruits, coconut syrup, lime juice, apple juice and raspberry drink

RED DETOX (16 CL).....7€90

FRESH, FRUITY AND SLIGHTLY FLORAL
Martini Vibrante, raspberry drink, apple juice and strawberry drink

VIRGIN PARADIS (18 CL)7€90

TROPICAL, HINT OF ORGEAT AND FRUITY
Passion fruit purée*, pineapple nectar**, lime juice, orgeat syrup

ORIGINAL OR FRUIT VIRGIN MOJITO (14 CL).....7€90

FRESH AND MINTY
Perrier, lime with fresh mint
Available in a fruity version: raspberry or passion fruit purée* of your choice



• CHEESE AND CLASSIC SNACK BASKET •

TO SHARE

SNACK BASKET

CHEESE (10 PIECES) / (20 PIECES)..... 9€90 / 17€90
Goat cheese, Emmental, Camembert and cheddar bites
with cocktail sauce

CLASSIC (8 PIECES) / (16 PIECES) 9€90 / 17€90
Chicken wings, Iberian ham croquettes, calamari fritters,
onion rings, BBQ sauce

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



BEER

DRAFT

	25 CL	33 CL	50 CL
1664 BLONDE (5,5°) French Lager	5€50	6€90	8€90
1664 WHITE (5°) Citrus	5€50	6€90	8€90
GRIMBERGEN BLONDE (6,7°) Abbaye with notes of ripe fruit and spices	5€50	6€90	8€90
PICON BIÈRE	5€90	7€50	9€50

BOTTLE

	33 CL
GRIMBERGEN White (6°), Red (5,5°), Amber (6,5°)	6€90
1664 (0,0°) Without alcohol	6€90
IPA ST AUSTELL - PROPER JOB (5,5°) A frank bitterness	6€90



APERITIFS

KIR (12cl) / KIR ROYAL (12cl) Blackberry, blackcurrant, raspberry, peach	4€90 / 9€90
MARTINI BIANCO, ROSATO, ROSSO (6cl)	4€90
AMERICANO (8cl) Martini Rosso, Martini Dry, Campari, slice of orange	6€90
RICARD (2cl)	3€90

OUR SELECTION OF GLASS OF WINE

RED

15 CL 

- BEAUJOLAIS-VILLAGES PDO LE VIN DES HIPPOPOTES** **6€90**
Domaine des Nugues
Red fruits and fine spices
- BROUILLY PDO - Georges Dubœuf**..... **6€90**
Ruby robe, notes of peony and cherry, fresh palate
- LUSSAC-ST-EMILION PDO - Château Haut-Ségur**..... **7€90**
Elegant, well-structured, powerful tannins
- CÔTES-DU-RHÔNE PDO « ESPRIT » - Maison Brotte**..... **7€90**
Notes of wild red fruits and black cherries, supple, rich flavors with fine tannins

WHITE

15 CL 

- SAUMUR PDO LE VIN DES HIPPOPOTES - Chenin Blanc** **5€90**
Notes of lime blossom and honey, soft and persistent
- PGI PAYS D'OC « LYS DE CASTELLUM » - Gérard Bertrand**  **6€90**
Intense gold, nose of peach and coconut, long, ample mouthfeel
- CÔTES-DU-RHÔNE PDO « ESPRIT » - Maison Brotte**..... **7€90**
Straw-yellow color, fresh, floral nose, ample palate with notes of peach and apricot

ROSE

15 CL 

- PGI MÉDITERRANÉE LE VIN DES HIPPOPOTES - Peyrassol**  **5€90**
Notes of red berries, lively and fresh
- PGI PAYS D'OC GRIS BLANC - Gérard Bertrand** **6€90**
Very pale rosé ideal all year round
- CÔTES DE PROVENCE - LES TEMPLIERS - Peyrassol**  **6€90**
Pale rosé with silvery reflections, fresh and round



COLD DRINKS

<i>Coca-Cola</i> ® (33 CL)	4€20
<i>Coca-Cola</i> ® (33 CL) sugar free	4€20
<i>Cherry Coca-Cola</i> ® (33 CL)	4€20
ORANGINA (25 CL)	4€20
Oasis TROPICAL (25 CL)	4€20
Sprite TROPICAL (25 CL)	4€20
<i>Fanta</i> ORANGE (25 CL)	4€20
fuzetea PEACH BLACK TEA / LEMON MINT GREEN TEA (25 CL)	4€20
<i>Schweppes</i> INDIAN TONIC (25 CL)	4€20
<i>perrier</i> (33 CL)	4€50
LIMONADE (20 CL)	3€50
DIABOLO (20 CL)	3€50
Strawberry, mint, grenadine	
granini® FRUIT NECTAR (25 CL)	4€20
Apricot*, pineapple*, orange*	
granini® FRUIT NECTAR (25 CL)	4€20
Apple*, tomato*	



WATER

	50CL	1L
<i>Vittel</i>	4€50	5€50
<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 —

BOARD OF FRIENDS 17€90
Goat cheese cream*, country terrine  , camembert, Lyon rosette, thinly sliced cured ham, pickles, toasted bread

SNACK BASKET

CHEESE (10 PIECES) / (20 PIECES) 9€90 / 17€90
Goat cheese, Emmental, Camembert and cheddar bites with cocktail sauce

CLASSIC (8 PIECES) / (16 PIECES) 9€90 / 17€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

BURRATA AND TOMATOES7€90
Burrata from Apulia, tomatoes, pesto, Camargue fleur de sel

GOAT CHEESE TARTINE7€90
Toasted focaccia, goat cheese cream*, goat cheese & honey, roasted seeds, mixed salad

BLOCK OF DECK FOIE GRAS9€90
Camargue fleur de sel, toasted bread

SMALL VEGGIE SALAD7€90
Mixed greens, tomatoes, artichokes, roasted vegetables, PDO feta, pesto, balsamic vinaigrette

PROVENÇAL POACHED EGG7€90
Free-range poached egg, peppers, tomatoes, and confit onions, toasted bread

COUNTRY TERRINE6€90
Pickles, arugula salad, toasted bread



SALADS

CAESAR SALAD17€90
Crispy chicken fillet, PDO parmesan, romaine salad, toasted bread with olive oil, caesar dressing

STEAKHOUSE SALAD18€90
Free-range poached egg, tomatoes, sugar snap peas, thinly sliced marinated beef with pepper, mixed greens, creamy pepper sauce, crispy onions

VEGGIE DELIGHT SALAD17€90
Cherry tomato tapenade, roasted vegetables, PDO feta, artichokes, tomatoes, sugar snap peas, bulgur mix with pesto, black rice, spelt, pumpkin seeds, pesto, arugula salad

FISHES

🔥 COOKED OVER EMBERS 🔥

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

🔥 **SEA BASS FILLET** **19€90**
Bulgur mix with pesto, black rice, spelt, pumpkin seeds, Provençal vegetables, chimichurri sauce

🔥 **SALMON STEAK** **17€90**
Provençal vegetables and sauce

CHICKEN RIBS & CO

🔥 COOKED OVER EMBERS 🔥

🔥 **HALF ROASTED CHICKEN** ◀ ▶ **18€90**
With fried potatoes and gravy

🔥 **XL CHICKEN SKEWER APPROX. 300 G.** ◀ ▶ **18€90**
Marinated chicken thighs with Cajun spices and lime, served with fries and a sauce of your choice

🔥 **BBQ RIBS** **20€90**
Marinated pork ribs, BBQ sauce, served with French fries

🔥 **ANDOUILLETTE AAAAA** **17€90**
French fries

🔥 **DUCK MAGRET** ◀ ▶ **18€90**
Sautéed potatoes



BURGERS

served with French fries or salad



THE ORIGINAL BURGER.....

16€90

Ground steak  , grilled bacon, cheddar sauce, candied onions, romaine salad, cocktail sauce, brioche bun

CHICKEN BURGER.....

16€90

Crispy chicken fillet, cheddar sauce, red onions, romaine salad, cocktail sauce, brioche bun

Extra grilled bacon +2€00

STEAKHOUSE BURGER.....

18€90

Ground steak  , grilled bacon, Saint-Nectaire cheese cream*, black garlic mayonnaise, candied onions, black brioche bun

CHEESEBURGER.....

15€90

Ground steak  , cheddar sauce, pickles, ketchup & yellow mustard sauce, brioche bun

Extra grilled bacon +2€00

GOAT CHEESE BURGER.....

17€90

Ground steak  , goat cheese cream**, cherry tomato tapenade, goat cheese, mustard-honey sauce, brioche bun

Extra grilled bacon +2€00

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



• GOAT CHEESE BURGER & STEAKHOUSE BURGER •

  100% French. * Saint-Nectaire cheese sauce. ** Goat cheese cream sauce.

SUNSHINE DISH

**SUNSHINE CASSEROLE** 

Gratin of roasted vegetables, sun-dried tomatoes, artichokes, PDO parmesan, pesto, Provençal sauce, served with a mixed salad

15€90



13€90

DAILY SPECIAL

Available every lunchtime from Monday to Friday⁽¹⁾

MONDAY	RICOTTA GOAT CHEESE RAVIOLI  Ricotta-spinach ravioli, goat cheese cream*, pesto, roasted seeds, mixed salad ⁽²⁾
TUESDAY	BEEF PARMENTIER** Mixed salad ⁽²⁾
WEDNESDAY	ORIGINAL LITTLE CHOPPED Ground steak   , cheddar sauce, caramelized onions, grilled bacon, crispy onions, French fries ⁽²⁾
THURSDAY	PROVENÇAL CHICKEN STRIPS Tomato sauce, peppers, sun-dried tomatoes, and confit onions, French fries ⁽²⁾
FRIDAY	SALMON SALAD Salmon rillettes, sugar snap peas, cucumber, tomatoes, red onions, romaine lettuce, lime-chive cream, toasted bread with olive oil ⁽³⁾

 Ember-grilled.   100% French.  Vegetarian * Goat cheese sauce ** Bolognese sauce.

(1) Excluding weekends and public holidays. (2) The dish of the day is served with one garnish and one sauce included.

(3) This daily special is served without sides or included sauces. 2nd garnish 2€50 / 2nd sauce 0€50.



ESSENTIAL



A truly tasty piece with long fibers, topped with shallot sauce

Slightly marbled, reveals the finesse of its grain and tenderness

An essential, a selected cut enhanced by a generous pepper sauce

Ground steak , free-range fried egg



BEST CUTS

COOKED OVER EMBERS



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

- BEEF RIB STEAK** APPROX. 250 G.25€90
Marbled, melting and tender
- XL BEEF RIB STEAK** APPROX. 330 G.32€90
Marbled, melting and tender in XL version
- IRISH HANGER STEAK** APPROX. 200 G.25€90
The tastiest of all beef cuts from Ireland
- CHATEAUBRIAND BEEF TENDERLOIN** APPROX. 180 G.26€90
A noble cut with guaranteed tenderness
- BEEF PRIME** APPROX. 400 G.34€90
Marbled, tender, cooked on the bone



• BEEF RIB STEAK AND HIPPO SAUCE •

THE ICONIC

COOKED OVER EMBERS

- T-BONE** APPROX. 450 G.38€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 **19€90**
XL Ground steak patty⁽¹⁾  , free-range fried egg, cheddar sauce, candied onions, grilled bacon, crispy shallots

GOAT CHEESE CHOPPED **19€90**
XL Ground steak patty⁽¹⁾  , goat cheese cream*, cherry tomato tapenade, goat cheese, mustard-honey sauce



— SIDE DISHES⁽²⁾ —

- FRENCH FRIES
- BAKED POTATO
-  • CHORIZO RICE
- DAUPHINOISE GRATIN
-  • PROVENÇAL VEGETABLES
-  • 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

Our secret sauce, created in collaboration with Chef Michel Sarran, a French chef.

A delicious and addictive sauce!



 Ember-grilled.  100% French. (1) Ground beef patty XL 230gr. (2) Choice of the garniture and sauce to accompany a dish. * Goat cheese sauce ** Vegetables produced in France.

RAW MEAT



SUGGESTION : CÔTES DE PROVENCE
LES TEMPLIERS - Peyrassol

BEEF CARPACCIOS

PARMESAN 16€90
Thin slice of beef, parmesan PDO, mixed salad, pesto

BURRATA 18€90
Thin slices of beef, Burrata from Apulia, tomatoes, mixed salad, pesto

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



BEEF DIFFERENTLY

FRENCH-STYLE STEAKHOUSE FONDUE 24€90
Beef surprise , cheese fondue with Saint-Nectaire*,
baked potato, mixed salad



— DESSERTS —

CHOCOLATE MOUSSE 	6€90
FLOATING ISLAND Custard, salted caramel sauce	7€90
CRÈME BRÛLÉE Vanilla Bourbon	7€90
FRENCH TOAST French toast, chocolate-hazelnut spread, vanilla ice cream	9€90
FINE TART WITH ROASTED APRICOTS Puff pastry, apricot cream, roasted apricots, honey, pistachio shards, vanilla ice cream	7€90
PROFITEROLE XL Maxi chou pastry, vanilla ice cream, hot chocolate sauce, twhipped cream	9€90
MOLTEN CHOCOLATE CAKE Vanilla ice cream	6€90
PAVLOVA Meringue, mixed berries, vanilla ice cream, whipped cream, pistachio shards	8€90
STRAWBERRY SOUP Strawberry soup, lime sorbet, crumbled shortbread, fresh mint	6€90
TIRAMISU Coffee mascarpone cream, sponge cake, cocoa powder	7€90



• FINE TART WITH ROASTED APRICOTS • PAVLOVA •

COFFEE & GOURMET TREATS

SWEET COFFEE / TEA Chocolate mousse, crème brûlée, strawberry soup	7€90
GOURMET COFFEE / TEA Chocolate mousse, strawberry soup, tiramisu, lemon mousse, crème brûlée	9€90
EXPRESSO / DECAF	2€50
LATTE	3€90
TEA / INFUSION	3€50

— ICE CREAMS —

- HIPPO BANANA**.....

Roasted banana, chocolate ice cream, vanilla ice cream, strawberry sorbet, chocolate sauce, whipped cream, toasted almonds

9€90
- CITRONADE**

Light lemon cream, meringue, lime sorbet, fresh mint

6€90
- DAME BLANCHE**

Vanilla ice cream, chocolate sauce, crumbled shortbread, whipped cream

7€90
- CARA'HUÈTE CUP**.....

Vanilla ice cream, crumbled shortbread with peanut butter, salted caramel sauce, whipped cream

8€90
- CARAMEL, COFFEE OR CHOCOLATE LIEGEOIS**

Ice cream and sauce of choice, crumbled shortbread, whipped cream

7€50



YOUR CUSTOM ICE CREAM



- CHOICE PF FLAVORS 2 SCOOPS / 3 SCOOPS**

5€50 / 6€50
- Sorbet:** passion fruit, raspberry, strawberry, lime

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

Ice cream: coconut
- ADD A TOPPING**

1€00
- Whipped cream, chocolate sauce, salted butter caramel sauce, pistachio chips, crumbled shortbread



CARTE D'OR
DELIGHTFULLY ENGAGED



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

Small veggie salad 🌿
Burrata & tomatoes 🌿
Poached egg provençal 🌿

DISH

Cheeseburger 🇫🇷
Available in vegetarian version 🌿
Marinated butcher's cut 🇫🇷, Hippo sauce
🔥 Half roasted chicken 🇫🇷
Fish & chips⁽¹⁾ ≈ *Sustainable fishing* ≈

DESSERT

Floating island
Strawberry soup
Chocolate Mousse
Dame blanche

DRINK

ORANGINA 25 cl, *Coca-Cola*®, *Coca-Cola*® ^{Cherry}, *Coca-Cola*® 33 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* ^{finer bulles} 50 cl, *S.PELLEGRINO* 50 cl, *1664* pression 25 cl,
Orange juice *granini*® 25 cl⁽²⁾

1 PITCHER of:

PGI Pays d'Oc - Cabernet Sauvignon (RED) 25 cl
or PGI Pays - d'Oc Chardonnay (WHITE) 25 cl
or PGI 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



16€90

LUNCH MENU

DISH + DESSERT

Valid every lunchtime. Drink not included.

DISH

Marinated butcher's cut 

Chicken burger

Available in vegetarian version 

- Dish of the day -

Choose from the daily specials
Monday to Friday lunchtimes only*

DESSERT

Chocolate mousse

Crème brûlée

2 scoops of ice cream



• MARINATED BUTCHER'S CUT •



8€90

KIDS MENU

up to 10 years old

DISH + DESSERT + DRINK

DISH

- Kid cheeseburger⁽¹⁾
- Chicken nuggets x4
- Fish & Chips⁽²⁾ x3 ≈ *Sustainable fishing* ≈
- Ground steak⁽¹⁾ 

DESSERT

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



DRINK

- Oasis** Tropical 25 cl, **Coca-Cola**, **Coca-Cola** ^{Cherry} **Coca-Cola** 33 cl, **fuzetea** thé noir pêche / thé vert citron vert & menthe 25 cl,
- Vittel** 25 cl, **ORANGINA** 25 cl, Orange juice **granini**** 25 cl,
- Sprite** 25cl, **FANTA** Orange 25 cl, Apple juice **granini**** 25 cl,
- Vittel** ^{FRUITÉ} strawberry & raspberry 33cl

 100% French. *1 surprise offered for the purchase of a child menu while stocks last.
** Based on concentrated juice. (1) 100g Steak. (2) Crispy cod fillet. (3) Contains naturally present sugars.



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— WINES —



15 CL 

37,5 CL 

50 CL 

75 CL 

LIGHT & FRUITY

BEAUJOLAIS-VILLAGES **6€90** **25€90**

PDO LE VIN DES HIPPOPOTES

Domaine des Nugues

Red fruits and fine spices

BROUILLY PDO - Georges Dubœuf..... **6€90** **16€90** **29€90**

Ruby robe, notes of peony and cherry,
fresh palate

BOURGOGNE CÔTE CHALONNAISE **36€90**

PDO PINOT NOIR - Millebuis

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

BOLD & SPICY

LUSSAC-ST-EMILION PDO..... **7€90** **21€90** **27€90**

Château Haut-Ségur

Elegant, well-structured, powerful tannins

CÔTES-DU-RHÔNE PDO « ESPRIT » **7€90** **18€90** **34€90**

Maison Brotte

Notes of wild red fruits and black cherries,
supple, rich flavors with fine tannins

ARGENTINA MALBEC PUNTA DE FLECHAS..... **39€90**

Edmond de Rothschild Wine Estate

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

ROUND & INDULGENT

CHINON PDO « LES BOISSELIÈRES » **16€90** **32€90**

Couly-Dutheil

Intense fruitiness, tender and mellow wine

PIC-SAINT-LOUP PDO HÉRITAGE **6€90** **33€90**

« AN 1889 » - Gérard Bertrand

Deep red color, red fruit and spice aromas,
luscious palate with hints of garrigue and ripe fruits

HAUT-MÉDOC PDO « LES GRANGES » **39€90**

Edmond de Rothschild Estates

Dark and brilliant color, black fruit aromas, complex and velvety palate

OUR EXCEPTIONAL WINE

CROZES-HERMITAGE PDO - E. Guigal **28€90**

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

WHITE

15 CL  50 CL  75 CL 

AMPLE & FRESH

SAUMUR PDO LE VIN DES HIPPOPOTES 5€90 24€90

Chenin Blanc

Notes of lime blossom and honey, soft and persistent

BOURGOGNE CÔTE CHALONNAISE PDO - Millebuis 6€90 32€90

Notes of flowers and white fruit, fresh and mineral

CÔTES-DU-RHÔNE PDO « ESPRIT » - Maison Brotte 7€90 34€90

Straw-yellow color, fresh, floral nose, ample palate with notes of peach and apricot

DRY & FRUITY

PGI PAYS D'OC « LYS DE CASTELLUM » 6€90 31€90

Gérard Bertrand 

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

BORDEAUX PDO - Château Gantonnet 20€90 27€90

White fruit and citrus notes, lively and persistent

ROSÉ

PGI MÉDITERRANÉE LE VIN DES HIPPOPOTES 5€90 24€90

Peyrassol 

Notes of red berries, lively and fresh

PGI PAYS D'OC GRIS BLANC - Gérard Bertrand 6€90 25€90

Very pale rosé ideal all year round

CÔTES DE PROVENCE - LES TEMPLIERS 6€90 32€90

Peyrassol 

Pale rosé with silvery reflections, fresh and round



CARAFES

RED

25 CL 

50 CL 

PGI PAYS D'OC - Cabernet Sauvignon..... 6€90 11€90

WHITE

PGI PAYS D'OC - Chardonnay 6€90 11€90

ROSÉ

PGI DU GARD - Grenache and Syrah..... 6€90 11€90

CHAMPAGNE

CHAMPAGNE GH MARTEL
BRUT PRESTIGE.....

12 CL 

75 CL 

9€90 49€90

WHISKY, RUM & CO

WHISKY WILLIAM LAWSON (4 CL) 6€00

WHISKY JACK DANIEL'S (4 CL) 8€00

RUM BACARDI CARTA ORO (4 CL) 6€50

VODKA ERISTOFF (4 CL) 6€50

GIN BOMBAY SAPPHIRE (4 CL) 7€90

Supplement for soda or juice 2€50

DIGESTIFS

GET 27 (4 CL) 6€50

GET MINT LEMON (4 CL) 6€50

BAILEYS (4 CL) 6€50

CALVADOS (4 CL) 7€50

COGNAC VSOP (4 CL)..... 7€50

ARMAGNAC (4 CL)..... 7€50

POIRES WILLIAMS (4 CL) 7€50

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. HIPPO EXPLOITATION - SNC with a capital of 26 067 450,25 € - 322 566 043 R.C.S. Nanterre - Registered office: Levallois-Perret. - April 2025 - SHF - SHF Zone 1 - Hippopotamus Nimes



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