

Beers

Blond

	Before 18h	After 18h
Lager beer. Sweet taste of honey and malt.		
25 cl	3,80	4,40
40 cl	4,90	6,00
1,8 l	19,70	23,70

Blanche

	Before 18h	After 18h
Wheat beer, light and fresh. With a good citrus harmony.		
25 cl	3,90	4,60
40 cl	5,00	6,30
1,8 l	20,60	25,60

Amber

	Before 18h	After 18h
Pale ale, strong in taste. Deep flavours of hops.		
25 cl	3,90	4,60
40 cl	5,00	6,30
1,8 l	20,60	25,60

Fruits rouges

	Before 18h	After 18h
Light red berries beer. A good harmony between sweetness and bitterness.		
25 cl	4,10	4,80
40 cl	5,20	6,60
1,8 l	21,00	26,00

Brune

	Before 18h	After 18h
Stout beer, strong with a good balance. Sirupy texture, touches of caramel and coffee.		
25 cl	4,10	4,80
40 cl	5,20	6,60
1,8 l	21,00	26,00

Happy Hours

16H TO 20H

BLOND 40 Cl	4,20
BLANCHE 40 Cl	4,40
AMBER 40 Cl	4,40
FRUITS ROUGES 40 Cl	4,60
BRUNE 40 Cl	4,60

Range of Beers

3 drinks 14 cl	7,30	8,40
4 drinks 14 cl	9,50	10,60
5 drinks 14 cl	11,30	12,40

Flammekueches

CLASSIQUE	10,50
Onions, bacon	
FORESTIÈRE	11,40
Onions, bacon, mushrooms	
VÉGÉTARIENNE	12,30
Onions, vegetables	
GRATINÉE	12,30
Onions, bacon, cheese	
BRASSEUR	13,20
Onions, bacon, mushrooms, cheese	
IRLANDAISE	13,00
Onions, bacon, cheese, Cheddar	
SPÉCIAL O'NEIL®	13,50
Cheese, fresh tomatoes, peppers, mushrooms, hot pepper	
TACO	13,40
Manner Calzone. Spicy meat	
CHORIZO	13,30
Chorizo, grated chesse, tomato sauce	
NORDIQUE	14,80
Sour cream, fresh tomatoes, salmon, smocked salmon	
PROVENÇALE	13,00
Mushrooms, grated cheese, tomato sauce	
AMÉRICAINNE	14,50
BBQ sauce, onions, beef, cheese	
CHÈVRE CHAUD	13,30
Onions, goat cheese, fresh tomatoes	
AU FROMAGE EN CHAUSSON	12,40
Manner Calzone. Maroille, Cantal or blue cheese, served with salad	
CAMPAGNARDE	15,20
Bacon, mushrooms, Reblochon	
QUATRE FROMAGES	14,50
Reblochon, goat cheese, blue cheese, cheese	

Sweet Flam

APPLE	8,60
APPLE, VANILLA ICE CREAM	9,60
PEAR, CHOCOLATE SAUCE	10,30
BANANA, CHOCOLATE SAUCE	10,30
APPLE FLAMED WITH CALVADOS	11,20

Lunch

12H TO 18H

“CLASSIQUE” MENU	12,50
Flammekueche “Classique” + half blond	
“EN CHAUSSON” MENU	13,60
Cheese flammekueche (Cantal, Blue Cheese or Maroille) + half beer	
CHILDREN'S MENU	10,00
Chicken nuggets or Steak + French Fries + Syrup + One scoop of Ice cream	
DAILY SPECIAL	12,00
Only daily special	
STARTERS / MAIN COURSES	15,50
[Terrine, Raw vegetables or Eggs mayo] + Daily special + half beer or espresso	
MAIN COURSES / DESSERTS	15,50
Daily special + [Crème caramel, Chocolate mousse, Apple Flam, Fruit salad (depending on season) or One scoop of Ice cream] + half beer or espresso	

Starters & Salads

SMALL MIXED VEGETABLE SALAD	6,50
Salad, grated carrots, beets, celeriac, salad sauce	
ROQUEFORT SALAD	8,00
Salad, Roquefort cheese, salad sauce	
COUNTRY TERRINE “DES BRASSEURS”	8,00
Chicken, pork. Served with pickles	
EGGS MAYONNAISE	6,50
Homemade mayonnaise. Served with salad	
CAESAR SALAD	14,50
Chicken, bread croutons, parmesan cheese, caesar sauce	
GOAT CHEESE SALAD	13,80
Fresh goat cheese, beets, pine nuts	
LARGE MIXED VEGETABLE SALAD	11,50
Salad, grated carrots, beets, celeriac, eggs, salad sauce	
NORWAY SALAD	14,80
Salad, tomatoes, smocked salmon, toasted bread	
ITALIANISSIMA SALAD	13,30
Rocket, mozzarella cheese, tomatoes, parmesan cheese	
ONION SOUP	7,00
Depending on season	
GREEN SALAD	5,00
Salad sauce	

Main courses

CLASSIC BURGER	15,30
Ground beef, salad, tomatoes, onions, Brasseur sauce. French Fries	
CHEESE BURGER	15,90
Ground beef, cheddar, salad, tomatoes, onions, Brasseur sauce. French Fries	
O'NEIL BURGER®	16,90
Cheese burger + smocked breast meat. French Fries	
RUMP STEAK “ANDRÉ”	18,00
French Fries, salad, sauce of your choice : Roquefort cheese, Pepper or Mustard	
GRILLED “ANDOUILLETTE AAAAA” SAUSAGE	16,50
French Fries, salad, sauce of your choice : Roquefort cheese, Pepper or Mustard	
ROASTED HAM HOCK	16,00
Served with Sauerkraut	
RIBS	16,00
Honey sauce. Served with French Fries	
BEEF TARTAR	16,50
Served with French Fries or salad	
CHILI CON CARNE	14,50
Cheddar, Sour cream. Served with French Fries or rice	
WELCH	16,00
Cooked with Porto and Brune beer. Extra egg or bacon 2 euros. French Fries	
CLUB SANDWICH	15,00
Ham or Chicken. Served with French Fries	
FRENCH FRIES	4,50
Ask for our homemade Mayonnaise	

Desserts

ISLAND OF MERINGUE FLOATING IN VANILLA	7,00
CRÈME CARAMEL	7,00
3 SCOOPS ICE CREAM	7,00
CHOCOLATE MOUSSE	7,00
CRÈME BRÛLÉE	7,50
HOMEMADE PROFITEROLES	8,50

Beer Cocktails

.....	25 cl	40 cl
O'NEIL® COCKTAIL	6,90	9,00
Amber, Cointreau, Kahlua liquor, lime		
NORD EXPRESS	5,80	6,90
Blond beer, blackcurrant liquor, Pulco		
MONACO	4,20	5,60
Blond beer, lemonade, grenadine		
TANGO	4,50	5,70
Blond beer, grenadine		
PANACHÉ	3,90	5,20
Blond beer, lemonade		
AMER BIÈRE	5,80	6,90
Blond beer, Picon		

Alcoholic Beverages

KIRS		
Blackcurrant, blackberry 14 cl	5,50	
Royal Kir 14 cl	13,00	
ANIS		
Pastis 51, Ricard 2 cl	3,90	
MARTINI		
Bianco, Rosso, Dry 6 cl	6,00	
WHISKYS		
JB 4 cl	9,50	
Jack Daniel's, Jameson 4 cl	10,00	
Bushmills Original, Bushmills Black 4 cl	10,00	
Aberlour (10 years), Talisker (10 years) 4 cl	13,50	
Glenmorangie (12 years) 4 cl	13,50	
Lagavulin (16 years), Oban (14 years) 4 cl	15,00	
Nikka (Japenese) 4 cl	15,00	
GIN		
Gordon 4 cl	9,50	
Bombay Sapphire 4 cl	10,00	
Hendrix 4 cl	15,00	
VODKA		
Absolut 4 cl	9,50	
Ketel One 4 cl	13,50	
Grey Goose 4 cl	15,00	
RHUM		
Havana (3 years) 4 cl	9,50	
Pacto Navio 4 cl	13,50	
TEQUILA		
Cuervo Silver 4 cl	9,50	
Patron Silver 4 cl	15,00	
LIQUORS, ALCOHOLS		
Campari, Suze 4 cl	6,50	
Americano 6 cl	7,50	
Porto Red or White 6 cl	5,70	
Cider 27,5 cl	5,00	
CHAMPAGNE		
Glass 12 cl	12,50	
Bottle 75 cl	75,00	
SPIRITS		
Get 27, Get 31 4 cl	9,50	
Amaretto, Grand Marnier 4 cl	10,00	
Jägermeister 4 cl	10,00	
Calvados, Bailey's, Manzana 4 cl	10,00	
Cointreau, Poire Williams 4 cl	10,00	
Cognac Hennessy 4 cl	13,50	
COCKTAILS		
Tequila Sunrise, Bloody Mary, Mojito, Caïpirinha, Jägerbomb	11,00	
Whithout alcohol: Virgin Mojito, Fruit Cocktail	7,00	

Wines

.....	14 cl	75 cl
BORDEAUX AOC	5,50	24,90
CHARDONNAY IGP	5,50	24,90
RIESLING AAC	5,20	23,00
CÔTE-DE-PROVENCE AOC	6,90	35,00

Cold Drinks

SODAS		
Coca cola, Zero, Light, 33 cl	5,00	
Perrier 33 cl, Orangina 25 cl, Schweppes 25 cl, Ice Tea 25 cl	5,00	
Lemonade 40 cl	4,50	
Lemonade 25 cl	3,50	
FRUIT JUICE		
Orange, Grapefruit, Apricot, Pineapple, Tomato, Apple 20 cl	5,00	
MINERAL WATERS		
Evian, Vittel, Badoit 50 cl	6,00	
SYRUPS		
Grenadine, strawberry, lemon, mint, blackcurrant 25 cl	2,80	
Extra syrup	1,30	

Hot Drinks

EXPRESSO, DECAF (COUNTER SALES)	2,00
EXPRESSO, DECAF (AT THE TABLE)	2,60
DOUBLE EXPRESSO	4,60
LATTE	4,60
NOISETTE	2,70
CAPPUCCINO	5,90
HOT CHOCOLATE	5,50
TEA / INFUSION	4,50
EXTRA MILK	0,50

To take away

KEG OF BLOND BEER 5 LITRES	35,00
KEG OF AMBER BEER 5 LITRES	40,00
BARREL OF 20 LITRES	85,00
BARREL OF 30 LITRES	120,00
RENT OF A DRAUGHT-BEER SYSTEM + foresee a security deposit	30,00

O'NEIL® - MICRO BRASSERIE - RESTAURANT
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