

COCKTAILS

MOSCOW MULE / LONDON MULE 10.00 Vodka, ginger beer, lime / Gin, ginger beer, lime
APEROL SPRITZ / CAMPARI SPRITZ / ST GERMAIN SPRITZ 10.00 Apérol, soda water, Prosecco / Campari, soda water, Prosecco
TEQUILA SUNRISE 10.00 Tequila, orange juice, grenadine syrup
SEX ON THE BEACH 10.00 Vodka, peach cream, pineapple juice, cranberry juice
GIN FIZZ 10.00 Gin, lemon, sugar syrup, soda water
BLOODY MARY 10.00 Vodka, tomato juice, Tabasco, celery salt
CAÏPIRINHA / CAÏPIROSKA 10.00 Cachaça, lime, brown sugar / Vodka, lime, brown sugar
MARGARITA 10.00 Tequila, triple sec, lime
MOJITO 10.00 Rum, lime, brown sugar, mint, soda water
LONG ISLAND 12.00 Vodka, tequila, rum, gin, lemon juice, coke
NON-ALCOHOLIC 7.00 Virgin mojito, fruit cocktail, cocktail of the moment

ALCOHOLIC BEVERAGES

KIRS Blackcurrant, blackberry 14cl 6.50	ANIS Pastis 5l, Ricard 2 clt 3.90
MARTINI Bianco, Rosso, Dry 6 cl 5.50	TEQUILA Cuervo Silver 4cl 8.50
WHISKYS JB 4 cl 8.50 Jack Daniel's, Jameson Bushmill 4 cl 10.00 Aberlour (10 years) 12.00 Glenmorangie (12 years) 4 cl Talisker (10 years) 4 cl 13.00 Nikka (Japanese) 4 cl 13.00	GIN Gordon 4cl 8.50 Bombay Sapphire 4cl 10.00 Hendrix 4cl 13.00
SPIRITS Get 27, Get 31 4cl 8.50 Amaretto 8.50 Jägermeister 4cl 8.50 Grand Marnier, Cointreau 4cl 9.00 Bailey's, Calvados 4cl 9.00 Cognac Hennessy, Poiré Williams 12.00	VODKA Absolut 4cl 8.50 Grey Goose 4cl 13.00 RUM Havana (3 years) 4cl 8.50 Diplomático, Botran (15 years) 12.00 LIQUORS, ALCOHOLS Campari, Suze 4cl 5.50 Porto Red or White 6cl 4.50 Cider 27,5 cl 5.00

WINES & CHAMPAGNES

WHITE WINES	14 CL	75 CL
CHARDONNAY	6.00	25.90
RIESLING VIN D'ALSACE	6.00	25.90
CHABLIS DAMPT FRÈRES	9.00	39.50
RED AND ROSÉ WINES	14 CL	75 CL
CHÂTEAU FERTHIS, BLAYE CÔTES DE BORDEAUX AOC	6.00	25.90
BOURGOGNE EPINEUIL - DAMPT FRÈRES - PINOT NOIR	9.00	39.50
COTE DU RHÔNE CROZES HERMITAGE	9.00	39.50
ESTANDON TRADITION CÔTES DE PROVENCE	8.00	36.00
CHAMPAGNE		75 CL
NICOLAS FEUILLATTE		75.00
RUINART		120.00

COLD DRINKS

SODAS		
Coca cola 33 cl / Coca cola Zéro 33 cl 5.00		
Perrier 33 cl / Ice Tea 25 cl / Lemonade 40 cl 5.00		
FRUIT JUICE		
Orange, Apricot, Pineapple, Tomato, Cranberry, Apple 20 cl 5.00		
SYRUPS		
Grenadine, strawberry, Peach, mint 25 cl 3.00		
Syrup supplement 1.00		
MINERAL WATERS		
Evian, Badoit 50cl 5.00		

HOT DRINKS

COFFEE		
Expresso, Decaf (Counter sales) 2.00	Latte 4.60	
Expresso, Decaf (At the table) 2.60	Noisette 2.70	
Double Espresso 4.60	Cappuccino 5.90	
OTHER HOT DRINKS		
Hot Chocolate 5.50		
Tea / Infusion 4.50		
Extra milk 1.00		



PREMIÈRE MICRO BRASSERIE
DE PARIS
HOMME
MADE
BEER
DEPUIS 1991

HAPPY HOURS 15H - 20H
Passez nous dire Bonjour sur nos réseaux !
@brasserie_oneil

O'NEIL® - MICRO BRASSERIE - RESTAURANT
20 Rue des Canettes 75 006 Paris - 01 46 333 666
fb.com/brasserieoneil - www.brasserieoneil.com - Open 7/7 - 12h/2h
Wifi : ONEIL - Mot de passe : 0146333666

HAPPY HOURS

15H TO 20H

LAGER 40 CL	6.00
IPA 40 CL	6.00
AMBER 40 CL	6.00
RED BERRIES 40 CL	6.00
BROWN ALE 40 CL	6.00

BEERS

LAGER	25cl 4.50	40cl 7.50	1.8l 27.20
IPA	25cl 4.90	40cl 8.00	1.8l 29.00
AMBER	25cl 4.50	40cl 7.50	1.8l 27.20
RED BERRIES	25cl 4.90	40cl 8.00	1.8l 29.00
BROWN ALE	25cl 4.90	40cl 8.00	1.8l 29.00

RANGE OF BEERS

3 GLASSES OF 14 CL	8,30
4 GLASSES OF 14 CL	10,50
5 GLASSES OF 14 CL	12,50
6 GLASSES OF 14 CL	14.30

BEER COCKTAILS

	25cl	40cl
COCKTAIL O'NEIL®	7.50	9.50
Amber, Cointreau, Kahlua liquor, lime		
NORD EXPRESS	6.50	8.00
Lager beer, blackcurrant liquor, Pulco		
MONACO	4.70	6.50
Lager beer, lemonade, grenadine		
TANGO	5.00	7.00
Lager beer, grenadine		
PANACHÉ	4.50	6.00
Lager beer, lemonade		
AMER BIÈRE	6.50	8.00
Lager beer, Picon		

FLAMMEKUECHES

CLASSIQUE	12.00	FORESTIÈRE	12.90
Onions, bacon		Onions, bacon, mushrooms	
VÉGÉTARIENNE	13.30	GRATINÉE	13.30
Onions, vegetables		Onions, bacon, cheese	
BRASSEUR	14.70	IRLANDAISE	14.30
Onions, bacon, mushrooms, cheese		Onions, bacon, cheese, Cheddar	
SPÉCIAL O'NEIL®	15.00	TACO	14.70
Cheese, fresh tomatoes, peppers, mushrooms, hot pepper		Manner Calzone. Spicy meat	
CHÈVRE CHAUD	14.70	NORDIQUE	16.50
Onions, goat cheese, fresh tomatoes		Sour cream, fresh tomatoes, salmon, smoked salmon	
PROVENÇALE	14.50	AMÉRICAINNE	15.70
Mushrooms, grated cheese, tomato sauce		BBQ sauce, onions, beef, cheese	
CHORIZO	14.60	CAMPAGNARDE	16.30
Chorizo, grated cheese, tomato sauce		Bacon, mushrooms, Reblochon	
AU FROMAGE EN CHAUSSON	13.50	FOUR CHEESE	15.70
Manner Calzone. Maroille, Cantal or Roquefort, served with salad		Reblochon, goat cheese, Roquefort, cheese	

SWEET FLAM

APPLE	9.00
APPLE, VANILLA ICE CREAM	10.00
PEAR, CHOCOLATE SAUCE	10.80
APPLE FLAMED WITH CALVADOS	11.80

LUNCH

12H TO 18H (EXCEPT SUNDAY AND PUBLIC HOLIDAYS)

"CLASSIQUE" MENU	15.00
Flammekueche "Classique" + half beer	
CHILDREN'S MENU	10.00
Chicken nuggets or Steak + French Fries + Syrup + One scoop of Ice cream	
DAILY SPECIAL	14.50
Only daily special	
STARTER / MAIN COURSE	18.50
[Terrine or Raw vegetables or Eggs mayo] + Daily special + half beer or espresso	
MAIN COURSE / DESSERT	18.50
Daily special + [Crème caramel or Chocolate mousse or Apple Flam or Fruit salad (depending on season) or One scoop of Ice cream] + half beer or espresso	

STARTERS AND SALADS

SMALL MIXED SALAD	7.00	SALADE NORVÉGIENNE	16.50
Salad, grated carrots, beets, celeriac, salad sauce		Salad, tomatoes, smoked salmon, toasted bread	
ROQUEFORT SALAD	8.00	EGGS MAYONNAISE	6.50
Salad, Roquefort cheese, salad sauce		Homemade mayonnaise. Served with salad	
COUNTRY TERRINE "DES BRASSEURS"	8.00	CAESAR SALAD	15.50
Chicken, pork. Served with pickles		Chicken, bread croutons, parmesan cheese, caesar sauce	
GOAT CHEESE SALAD	14.80	ONION SOUP	8.00
Fresh goat cheese, beets, pine nuts		Depending on season	
LARGE MIXED VEGETABLE SALAD	13.50	GREEN SALAD	5.00
Salad, grated carrots, beets, celeriac, eggs, salad sauce			

MAIN COURSES

CLASSIC BURGER	16.50	GRILLED "ANDOUILLETTE" SAUSAGE	17.50
Ground beef, salad, tomatoes, onions, Brasseur sauce. French Fries		French Fries, salad, sauce of your choice : Roquefort cheese, Pepper or Mustard	
CHEESE BURGER	16.90	CHILI CON CARNE	16.50
Ground beef, cheddar, salad, tomatoes, onions, Brasseur sauce. French Fries		Cheddar, Sour cream. Served with French Fries or rice	
O'NEIL BURGER®	17.90	BEEF TARTAR	17.50
Cheese burger + smoked breast meat French Fries		Served with French Fries or salad	
RUMP STEAK	19.00	GRILLED OR PAN-FRIED SALMON STEAK	19.00
French Fries, salad, sauce of your choice : Roquefort cheese, Pepper or Mustard		Green bean or Rice	
ENTRECÔTE 350G	24.90	FISH & CHIPS	15.50
French Fries, sauce of your choice : Roquefort cheese, Pepper or Mustard		White fish in crispy batter. Served with French Fries	
RIBS	17.00	CLUB SANDWICH	15.50
Honey sauce. Served with French Fries		Chicken. Served with French Fries	
WELCH	16.50	FRENCH FRIES	5.50
Cooked with Brune beer. Extra egg or bacon 2 euros. French Fries			

DESSERTS

ISLAND OF MERINGUE FLOATING IN VANILLA	7.00	CHOCOLATE MOUSSE	7.00
CRÈME CARAMEL	7.00	CRÈME BRÛLÉE	7.50
3 SCOOPS ICE CREAM	7.00	HOMEMADE PROFITEROLES	8.50