

Lou Pool Bar

BAR COCKTAIL *and* LOUNGE

CONTIS
PLAGE



LOUS
SEURROTS

Soft Drinks

HOMEMADE PEACH ICED TEA (45cl)	5,5
<i>Black tea base with fresh mint, lemon juice & cane sugar</i>	
HOMEMADE LEMONADE (45cl) <i>Classic or Fresh Ginger</i>	5.5
FRESHLY SQUEEZED JUICES (25cl) <i>Orange, Lemon or Grapefruit</i>	6
BOTTLED FRUIT JUICES (25cl) <i>Apple, ACE (Orange-Carrot-Lemon), Pineapple, Orange (+0.5), or Tomato</i>	4,5
SODAS (33cl) Pepsi, Pepsi Max.....	4
Orangina, Perrier.....	4,9
Schweppes Tonic (33cl), Schweppes Tonic / Schweppes Citrus (33cl)	4,5
Limonade (25cl).....	4
Red Bull (25cl)	6,5
Flavoured Syrup Soda (Diabolo)	3,5
<i>Mint, Strawberry, Grenadine, Orgeat (Almond), Peach, Blackcurrant or Lemon</i>	
Ogeu Still or Sparkling Water (50cl).....	3,5
(100cl)	4

Apéritifs



BOTTLED BEERS

Desperados (33cl) 7,5
French lager flavoured with tequila. 5,9°

Chouffe (33cl) 9
Belgian blonde ale with citrus & spice notes. 8°

Guinness Extra Stout (33cl) 9,5
*Irish stout with notes of chocolate, coffee & dark fruits.
Bittersweet. 7,5°*

Goudale Alcohol-Free (25cl) 4,5
French alcohol-free lager with fruity & malty notes. 0°

DRAFT BEERS

	25cl	50cl
Saint-Omer Blonde 4,5	4,5	8,5
<i>Smooth & balanced, cereal notes. 4.7° Pas-de-Calais</i>		

Goudale Blanche 5,2	5,2	10
<i>Fresh, coriander & orange notes. 4,5° Pas-de-Calais</i>		

Belharra IPA 5,8	5,8	11,5
<i>Bold bitterness, citrus notes. 6.0° Pays-Basque</i>		

Belharra Amber 5	5	10
<i>Rich with caramel notes. 5.0° Pays-Basque</i>		

CLASSIC APERITIFS

Pastis Landais (2cl) 4,5	4,5	
Pastis 51 or Ricard (2cl) 4	4	
Sangria (12.5cl) 5	5	
Floc de Gascogne White (8cl) 6,5	6,5	
Martini Rosso or Noilly Prat (4cl) 5	5	
Suze or Campari (4cl) 6	6	
Red or White Port (8cl) 8	8	
Lillet Tonic 9	9	

KIRS (12cl)

Blanc Cass 5	5	
<i>White wine with blackcurrant, peach or blackberry liqueur</i>		
Kir Royal 10	10	
<i>Prosecco with blackcurrant, peach or blackberry liqueur</i>		

Cocktails



Signature Cocktail 11

MOJITO CORNER

Classic Mojito (15cl) 10

Amber rum, fresh mint, lime, brown sugar & soda

Wild Mojito (15cl) 10

Amber rum & cherry liqueur, fresh mint, lime, raspberry purée, brown sugar & soda

Royal Mojito (15cl) 11

Amber rum, fresh mint, lime, mango purée, vanilla sugar & Prosecco

CLASSIC COCKTAILS

Moscow Mule (15cl) 10

Vodka, lemon juice, fresh ginger & organic ginger beer

Sex On The Beach (14cl) 10

Vodka, Chambord, peach liqueur, orange juice & cranberry juice

Piña Colada (12cl) 10

Amber rum, coconut purée, pineapple juice & fresh pineapple

Tommy's Marguarita (7cl) 10

Tequila, lime & agave syrup

Mai Tai (10cl) 11

White rum, dark rum, pineapple juice, lime juice, orgeat syrup & cacao bitters

Caïpirinha (7cl) 10

Cachaça, lime & sugar

Ti Punch (6cl) 9

3 Rivières agricole rum, lime & cane sugar

Espresso Martini (11cl) 10

Vodka, Kahlua, espresso & cane sugar syrup

Apérol Spritz (13cl) 11

Saint Germain Spritz (13cl) 13

HOUSE CREATIONS

Basil Smash (8cl) 10

Local gin, fresh basil leaves, lemon juice, sugar & tonic

Vanilla Lagoon (14cl) 12

White rum, pineapple juice, coconut cream, lemon & vanilla

Mocktails

Virgin Mojito ou Virgin Piña Colada (15cl)..... 9

Tropical Strawberry (20cl) 9

Lime, pineapple juice, passion fruit purée & ginger beer

Smoothies

Lou Berry (45cl) 9

Strawberry, raspberry, cranberry & fresh mint

Green Détox (45cl) 8

Apple, cucumber, kiwi, fresh mint & basil

Peachy (45cl) 9

Mango, peach, pineapple & vanilla syrup

Acapulco (45cl) 8

Banana, pineapple & passion fruit



Wines & Sparkling



WINE OF THE MOMENT (see board)

WHITE WINES

	<i>Glass (12cl)</i>	<i>Bottle (75cl)</i>
AOC Tursan, Cap E Tot – Landes.....	5	19,5
AOP Bordeaux, Château Pierrail.....		27
VDF, Egiategia Dena Dela – Pays Basque.....	7	41

ROSÉ WINES

AOC Tursan, Cap E Tot – Landes.....	5	19,5
IGP Landes Sables Fauves, Domaine Augeron Gris 1 ^{er} des Landes.....		29,5
AOC Côte de Provence, Compeyrot Odyssée.....		35

RED WINES

AOC Tursan, Cap E Tot – Landes.....	5	19,5
AOC Bordeaux, Château Pierrail.....		35
VDF, Egiategia Dena Dela – Pays Basque.....	7	41

CHAMPAGNE & SPARKLING

	<i>Glass (12cl)</i>	<i>Bottle (75cl)</i>
AOC Champagne, J. Breul Extra Brut.....	15	80
VDF, Plaisance PetNat Rosé Sud-Ouest.....	9,5	45

**GIN**

Bombay Sapphire 10
London Dry Gin. 40°

Tanqueray 9
London Dry Gin. Dry and refreshing. 43.1°

Hendrick's 12
Infused with rose and cucumber. 41.4°

Local Gin 9
Coscorra. 40°

RHUM & CACHAÇA

Cachaça Leblon (+ 1€ pour une Caïpirinha) 11
Sugarcane spirit. Brazil. 40°

Bacardi Carta Oro 8
Superior Gold Rum. Cuba. 37.5°

Pamperon Especial (Ron) 8
Premium aged rum from Venezuela. 40°

Diplomatico (Ron) 13
Premium Venezuelan rum. 40°

TEQUILA

El Jimador Reposado 10,5
100% Blue Agave. Mexique. 40°

VODKA

Eristoff Original 7
Russia. 37,5°

Grey Goose L'Original 15
Poland. 40°

WHISKY

William Lawson's <i>Blended Scotch. 40°</i>	7
Jameson <i>Blended Irish whiskey. 40°</i>	10
Jack Daniel's..... <i>Tennessee. 40°</i>	11
Glenmorangie..... <i>Single malt. 10 year old. Scotland. 40°</i>	15,5

Digestifs

Get 27 ou Baileys (8cl)	9,5
Limoncello (8cl).....	6
Armagnac Marquesteau VSOP (4cl)	12
Mirabelle Eau-de-Vie Cherry Rocher (4cl)	9,5
Pear Eau-de-Vie & Caraxès Manguin Rum (4cl)	13
Napoleon Mandarin Liqueur (4cl)	10

Hot Drinks

Espresso, Macchiato (+0,50€), Americano or Decaf.....	1,9
Double Espresso	3,5
Tea or Herbal Infusion.....	4
Hot Chocolate, Cappuccino or Café Crème	4,5
Mocaccino, Viennese Coffee, Viennese Hot Chocolate or Latte	6
Irish Coffee	10

Light Bites

Sharing Boards	19
<i>Cured meats, cheeses or mixed</i>	
Crisps	3
Bowl of fries.....	4
Large friesXXL	8
Dry sausage.....	9

ASK FOR OUR SNACK MENU FOR MORE OPTIONS.

Lous Seurrots

Hôtel de plein air 5*



Prices in euros, VAT & service included.

Alcohol abuse is dangerous for your health. Please drink responsibly.

Low Season

April 1st to May 7th

10:30 am – 10:00 pm

Closed on Mondays and Wednesdays

Mid Season

May 7th to June 30th

& September 1st to September 30th

10:30 am – 10:00 pm

Open 7 days a week

High Season

July 1st to August 30th

8:30 am – 12:00 am

Open 7 days a week