



# AGRI CULTURE

TECHNICS FOR FUTURE FARMING

# ALL COCKTAILS

18€

When we talk about techniques for future farming, we picture ourselves straight out of Battlestar Galactica, with robots searching for water to help humanity survive. Or maybe something like The Fifth Element, where there's no more space left on Earth to grow food, and we are forced to rely on lyophilized meals or some wildly innovative solution. It's all very sci-fi. Very superhero stuff.

But what we are focusing on here are techniques that respond to the issues we are already facing (or will very soon face) as a civilization: climate change, droughts, heatwaves, overpopulation, famine, etc. Sometimes inspired by the past, deeply rooted in the present, these methods are the life's work of farmers and producers who have decided to grow food differently to make sure there is always something on our plates. Agri/culture is a tribute to these techniques, and the people behind them.

That is the statement we want to make.

These are the real superheroes.

*HAVE FUN. WE DID.*

*CRD TEAM.*

# AGROFORESTERIE

Agroforestry is when farmers grow trees and plants together, so the trees help the plants and animals stay happy and healthy: like a big teamwork garden!

MACERATION OF BOTANICALS  
IN NEUTRAL SPIRITS  
(MANY OF THEM !)



ELDERBERRY JUICE  
FROM MAISON DU  
SUREAU (LOIRE)  
TURNED INTO A  
VERMOUTH



BLEND OF FRENCH  
SWEET AND DRY WINES  
(MACVIN, RANCIO,  
PINEAU)



GEWÜRZTRAMINER  
EAU-DE-VIE  
FROM METTE  
DISTILLERIE



# AQUACULTURE

Aquaculture is when people grow things like seaweed or shellfish in the sea to make food while helping the ocean stay healthy.



# QUAPONE

Aquaponics is when fish and plants help each other grow: fish poop feeds the plants, and the plants clean the water for the fish!



# CARBONE

Carbon farming is when farmers use special ways to grow plants and take care of the land so it grabs more carbon from the air and stores it in the soil.



# CIRCULAIRE

Circular agriculture is when farmers reuse and recycle everything (like turning leftovers into compost) to grow food without wasting anything.



# PERMACULTURE

Permaculture is when people design gardens that work like nature, where every plant, animal, and drop of water helps each other grow.



# PRECISION

Precision farming is when farmers use smart machines to help plants grow better without wasting anything.



VERJUS & CIDER  
VINEGAR INFUSED STRAWBERRY



30 & 40  
EAU-DE-VIE  
INFUSED  
STRAWBERRY  
+ BLACKCURRANT  
LEAVES

VINCENT & THIBAULT



# REGENERATRICE

Regenerative agriculture is when farmers take care of the land so it gets healthier every year, with richer soil, more bugs, and happier plants.

CHICORÉE  
DU NORD

CHICORY FROM CHICORÉE DU NORD  
(NORD)

DOLIN BITTER  
INFUSED  
CHICORY WAFER  
& BARLEY

WATERED  
DOWN CHICORY  
FOR DILUTION

PÉPIN RED WINE  
TURNED INTO A  
GRENADELINE  
STYLE SYRUP

RÉGÉNÉRATRICE  
Chicory  
Wafer  
Barley  
Dolin Bitter



ALSO AVAILABLE ALCOHOL-FREE.

# RESILIENCE

Resilient farming is when farmers grow food in ways that stay strong through storms, droughts, or big changes in the weather.

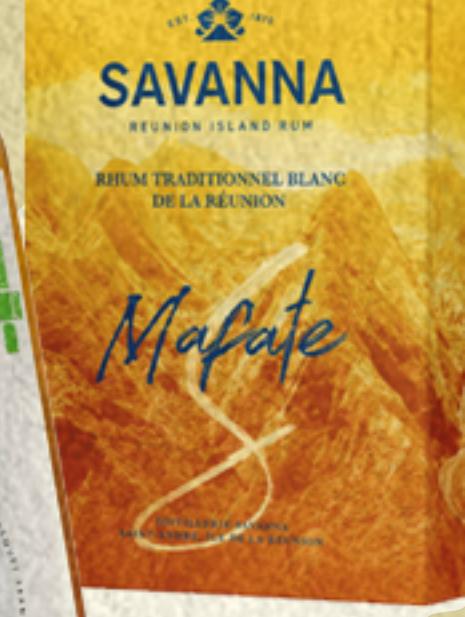
SORGHUM FROM LES PETITES GRAINES OUBLIÉES (OCCITANIE) TOASTED FULL BLAST



MACVIN DU JURA & MUSCAT DE LUNEL



SAVANNA  
MAFATE RUM  
& PASQUET  
L'ORGANIC 4  
COGNAC  
INFUSED  
TOASTED  
SORGHUM



PINEAPPLE  
SAGE &  
LAVENDER  
CORDIAL



# SOLAIRE

Farming in passive solar greenhouses is when people grow plants in sun-heated houses that stay warm without using extra energy.

RÉMY MARTIN VSOP COGNAC INFUSED WITH LEFTOVER BLACK TEA (FROM THE INFUSION)

BLACK TEA FROM PLANTATION D'ACAPPELLA (OCCITANIE). INFUSED BOTH IN WATER AND MILK



COINTREAU. NOIX DE ST JEAN. AND ALL THE PREVIOUS TURNED INTO A MILK PUNCH

COINTREAU  
ANGERS-FRANCE-1849

SERRE SOLAIRE  
Black Tea  
Green Walnut & Milk  
Cointreau  
Rémy Martin Cognac

SAVANNA LONTAN + CANDIED ORANGE



JEAN MARC SANCHEZ

# URBAINE

Urban agriculture is when people grow food in cities, like on rooftops or in small gardens, to eat fresh and help the planet.

NINKASI  
NEW CODE  
WHISKY

DISTILLERIE DU VIADUC  
FÈVE (COCOA CASCARA)  
CHÉRICO (BEER &  
CHICORY)



OLA'S

MADE INTO A SYRUP WITH  
REUSED COFFEE FROM  
CAFÉ MARGO & OLA'S CAFÉ

WHITE MISO FROM  
MY FERMENTATION

my.  
fermentation

SHIITAKE  
MUSHROOM  
FROM LA CAVERNE  
(PARIS)

JEAN - NOËL

URBAINE \*  
Shiitaké Mushroom  
Coffee  
Malt & Cocoa Cascara  
Ninkasi Whisky

ALSO AVAILABLE ALCOHOL-FREE.



# SOFTS

7 €

BADOIT

EVIAN

FEVER-TREE MEDITERRANEAN TONIC

FEVER-TREE GINGER ALE

FEVER-TREE GINGER BEER

FEVER-TREE GRAPEFRUIT SODA

BREIZH COLA

DRIMM'S GERANIUM SODA

TREE OF LOVE APPLE JUICE

IESSI IL FRIZZANTE (+2€)

# BEERS

- 10 € -

## MATHILDE

Lager, 4,2°, 33cl, Brasserie Les Deux Amants

## RITA

Wheat Beer, 3,9°, 33cl, Brasserie Les Deux Amants

## LILI

N/A, 0,5°, 33cl, Brasserie Les Deux Amants

## MI-SEC BIO

Cider, 4,0°, 33cl, Cidrerie Maman

# WINES

- 10 € -

## PEPIN BLANC

Collectif Pépin, VDN, 12,0°, Alsace

## PEPIN ROUGE

Collectif Pépin, VDN, 13,0°, Alsace

## RESERVE BRUT (+5€)

Champagne Telmont, 12,0°, Champagne

# CHAMPAGNES

## COMTE HUGUES DE LA BOURDONNAYE, GRANDE RESERVE BRUT NATURE

*Chardonnay, Pinot Meunier*

62 €

## CHAMPAGNE TELMONT, RESERVE BRUT

*Chardonnay, Pinot Meunier, Pinot Noir*

77 €

## COMTE HUGUES DE LA BOURDONNAYE, BLANCS DE BLANCS

*Chardonnay*

95 €

## CHAMPAGNE TELMONT, SANS SOUFRE 2013/2014

*Chardonnay, Pinot Meunier*

140 €

## DOMAINE CHARLOT – TANNEAUX, CLOS DES FUTIES

*Chardonnay, Pinot Noir*

199.50 €

# FOOD

## OLIVES

*Bella di Cerignola* - 80g

6 €

## CHARCUTERIE

*Jambon Sec* - 100g

13 €

*Rosette* - 100g

14 €

## CHEESE

*Pavé du Larzac* - 80g

13 €

*Comté* - 80g

12 €

# GIFTS

SMILE

0 €

T-SHIRT LITTLE RED DOOR

40 €

HOUSE OLD FASHIONED - 500ML

48 €

HOUSE MARTINI - 500ML

48 €

HOUSE NEGRONI - 500ML

48 €

VOUCHERS

4 cocktails



72 €

6 cocktails



108 €

8 cocktails



144 €

# THANKS TO OUR FARMERS

Cycloponics

Les Plantations d'Acapella

Alex & Paul

La Chicorée du Nord

Maison Carletti

La Forêt du Puy

Savoie Lactée

La Betterave Rouge du Loiret

Jaden

Algae

La Maison du Sureau

# BUT ALSO TO

Grey Goose

St Germain

Noilly Prat

Rémy Martin

Cointreau

Anaë

Avallen

Vintage Garage Spirit

Dolin

Wakazé

Ninkasi

La Distillerie du Chant du Cygne

Savanna

Jean-Luc Pasquet

30&40

Moon Harbour

Bear Brothers

Dartigalongue

Abstract Monochrome

A massive thank you to our collaborators mentioned above, without whom designing such a beautiful menu wouldn't have been possible and to Bold Design for understanding our vision and creating the best menu we could have possibly imagined.

Thank you as well to all the producers, suppliers, distributors, and friends in general especially Hugo Baumann for the beautiful videos and photos, as well as Julien Lejour for the editing.

And thank you, our wonderful guest, for pushing open our little red door and deciding to come have fun with us for a little while.

WITH SINCERE GRATITUDE AND LOVE  
THANK YOU FOR BELIEVING IN US

AVEC TOUT L'AMOUR DE AXEL. BAPTISTE. CAMERONE. ÉRIC. HENRIQUE. HUGO.  
HYACINTHE. JAZZAMINE. LAURENT. LEIA. LISA. LOU. LUCAS. LUSS. MADINA. NICOLÓ.  
NIKO. PIERRE. RAPHAËL. THÉO.



LITTLE  
RED  
DOOR