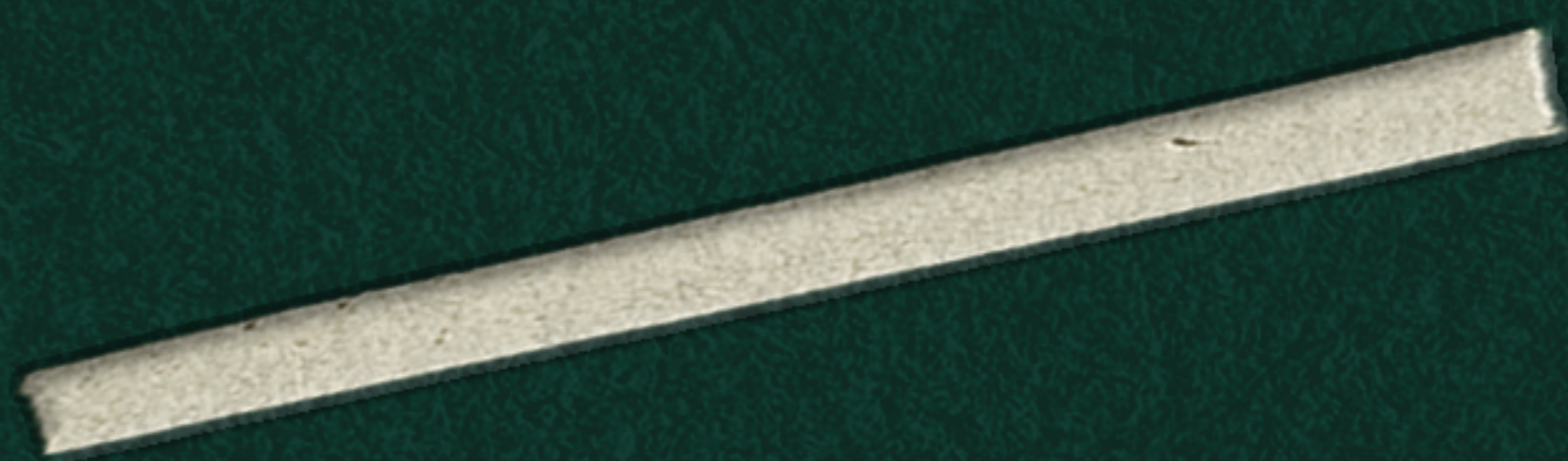




AGRI



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.

LRD 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.



NOILLY
PRAT
AMBRE



SEA LETTUCE
LOVAGE
HOMEMADE
SODA



AQUACULTURE
Sea Lettuce
Lovage
Noilly Prat Ambré
Anaë Iodyssee Gin



SEA
LETTUCE
FROM ALGAE
(BRETAGNE)





ANAE IODYSSEE GIN
(MADE FROM DULSE SEAWEED)



ALSO AVAILABLE ALCOHOL-FREE.



AQUAPONIE

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



SWEET CLOVER
LIQUOR.
TOUCH OF
LEMON DISTILLATE
& DRY
VERMOUTH



ST-GERMAIN
ELDERFLOWER
LIQUOR!



THAI BASIL FROM JADEN
(HAUTS-DE-FRANCE)
TURNED INTO A CORDIAL



AQUAPONIE

Basil
Lemon & Sweet Clover
St Germain
Grey Goose Vodka

GREY GOOSE
VODKA



ALSO AVAILABLE ALCOHOL-FREE.

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.



*BETROOT FROM LA
BETTERAVE ROUGE
DU LOIRET (CENTRE)
MADE IN A SYRUP*

*BLACK GARLIC
INFUSED DOLIN
DRY VERMOUTH*

*ORIGIN SMOKED
GIN FROM LA
DISTILLERIE DU
CHANT DU CYGNE*

CARBONE
Beetroot
Black Garlic
Origin Smoked Gin
Dartigalongue Un-Oaked

**DARTIGALONGUE
UN-OAKED
ARMAGNAC**

**DISTILLERIE
DU
CHANT DU CYGNE**

CIRCULAIRE

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



SAVOIE
lactée
BEAUFORT RINDS (ALPES) LACTÉE
INFUSED IN WAKAZE SAKÉ.

SAKE KASU (FROM
WAKAZE TOO!) MADE
INTO CORDIAL



BLACK RICE
INFUSED
BEAR BROTHERS
VODKA



EVERLASTING FLOWERS
INFUSION + TOMATO
LIQUOR FROM
CAZOTTES :



CIRCULAIRE
Beaufort
Kasu & Black Rice
Wakaze Saké
Bear Brothers Vodka



LAURENT

PERMACULTURE

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



CHESTNUT FROM LA FORÊT DU PUY
(RHÔNE) USED DRIED.



MONOCHROME
BUTTER DISTILLATE



AWALLEN CALVADOS +
WAKAZE UMESHU + LILLET
BLANC + LABALLE
ARMAGNAC INFUSED
ROASTED CHESTNUT

MOON HARBOUR
DOCK 3 WHISKY:
SMOKED WITH
SEAWEED!



PRECISION

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



DEHYDRATED STRAWBERRY SYRUP
FROM CARLETTI
(AQUITAINE)



DOLIN
CHAMBERIZETTE
INFUSED
GENTIANE



VERJUS & CIDER
VINEGAR INFUSED STRAWBERRY



PRÉCISION
Strawberry
Berry Leaves
Gentiane
30&40 EDV



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

VINCENT & THIBAUT



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
GRENADINE
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

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



MACVIN DU
JURA &
MUSCAT DE
LUNEL



PINEAPPLE
SAGE &
LAVENDER
CORDIAL



RÉSILIENCE
Sorghum
Pineapple Sage
Pasquet Cognac
Savanna Rum



SOLAIRE

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

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

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



JEAN MARC
SANCHEZ

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

COINTREAU
ANDRE • FRANCE • 1849

SAVANNA
LONTAN +
CANDIED
ORANGE

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



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 CAFE

WHITE MISO FROM
MY FERMENTATION



URBAINE *
Shiitaké Mushroom
Coffee
Malt & Cocoa Cascara
Ninkasi Whisky



SHIITAKE
MUSHROOM
FROM LA CAVERNE
(PARIS)

JEAN - NOEL



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**