

3 PLACE DE LA VICTOIRE
33000 BORDEAUX,
TRAMWAY B. ARRÊT VICTOIRE
 cafeauguste.bordeaux



OPEN 7 DAYS A WEEK
FROM BREAKFAST TO DINNER
05.56.91.77.32
 @cafeaugustebordeaux

· CAFE - BAR - RESTAURANT - TERRASSE ·

SOFT DRINKS

COCA COLA / COCA COLA ZERO SUGAR 33CL	4
1/3 PERRIER SPARKLING WATER	4
1/4 VITTEL STILL WATER	3,5
FANTA ORANGE, SPRITE 25CL	4
ICED TEA, ORANGINA, GINI 25CL	4
SCHWEPES, SCHWEPES CITRUSES 25CL	4
LEMONADE 25CL	4
CACOLAC 20CL REGIONAL CHOCOLATE MILK COLD DRINK	4
JUICES & NECTARS GRANINI 25CL, ACE, APRICOT, GRAPEFRUIT, APPLE, TOMATO, STRAWBERRY, MANGO, ORANGE, PINEAPPLE, BANANA	4

HAPPY HOUR - 6PM - 9PM
SELECTION OF DRAFT BEERS AND FRUITS JUICES

SMOOTHIES

FRESH SQUEEZED JUICE 20CL, ORANGE OR LEMON	6
SWEET CANDY, STRAWBERRY, LIME, GINGER ALE AND FRESH MINT	6
HAVE A BREAK, PINEAPPLE JUICE, MANGO, PASSION FRUITS AND COCONUT	6
SMOOTH BASILIC, PINEAPPLE AND LIME JUICES, FRESH BASIL	6
VICE CITY, ORANGE AND BANANA JUICES, MANGO AND STRAWBERRY	6
SPICED LASSI, MANGO, MILK, HONEY, CINNAMON AND CARDAMOM	6

HOT DRINKS

ESPRESSO *, DECAFFEINATED ESPRESSO *	1,9
LONG COFFEE *	2,3
DOUBLE ESPRESSO *	3,8
LATTE, COFFEE WITH MILK	3,9
HOT CHOCOLATE	4
VIENNESE COFFEE OR CHOCOLATE	5
HOMEMADE MINT TEA	4
CAFÉ CALVA ESPRESSO AND CALVADOS (2CL)	5,5
HOMEMADE GROG 5CL TEA, AMBERED RUM, LEMON SLICES, HONEY	7
HOMEMADE MULLED WINE 15CL (SEASONAL)	6
IRISH OR FRENCH COFFEE 5CL	10
WHISKY OR COGNAC, ESPRESSO, WHIPPED CREAM	

* INCREASE OF 1€ FROM 6PM

COFFEE COCKTAILS

CAFE FRAPPÉ, ESPRESSO,ICED MILK, BROWN SUGAR	5	GINGER BREAD, ESPRESSO, MILK CREAM AND GINGERBREAD SYRUP.	5
MACCHIATO CARAMEL, ESPRESSO, MILK CREAM AND SALTED BUTTER CARAMEL	5	COOKIE MONSTER, ESPRESSO, SMOOTH MILK, CHOCOLATE AND COOKIE SYRUP, WHIPPED CREAM.....	5
MOKACCINO, ESPRESSO, MILK CHOCOLATE AND WHIPPED CREAM.....	5		

DRAFT BEERS

	25CL	50CL	HAPPY HOUR
PELFORTH 5,8° MALTED BEER	4	7	5
HEINEKEN 5° BLOND BEER	4,3	7,6	6
AFFLIGEM BLONDE 7° ABBEY BEER, CITRUSES AND TROPICAL FRUITS FLAVOUR	4,3	7,6	6
GALIA WEISS & VERSA 4° WHITE BEER, FRESH FRUITS AND MALTED WHEAT FLAVOUR	4,3	7,6	6
AFFLIGEM FRUITS ROUGES 5,2° ABBEY BEER, TASTE OF STRAWBERRY, RASPEBRRY AND CHERRY	4,3	7,6	6
GALIA CHAMPS LIBRE 5,8° UNFILTERED LAGER BEER, LIVELY TASTE OF WHITE FRUITS	4,3	7,6	6
MORT SUBITE WITTE (WHITE) 5,5° WHITE BEER, LEMON AND PEACH FLAVOUR	4,5	8	6,5
MORT SUBITE KRIEK (CHERRY) 4° TASTE OF A CHERRY CANDY	4,5	8	6,5
GALIA NOUVEAU WESTERN IPA 6° IPA WITH TASTE OF CITRUSES, FRESH HERBS AND PINE NEEDLES	4,5	8	6,5
LAGUNITAS IPA 6,2° « WESTCOAST » IPA, CITRUSES FLAVOUR	4,5	8	6,5
CINEY BRUNE 7° MALTED TASTE OF CARAMEL	4,9	8,8	7
HAPKIN 8,3° TOP FERMENTATION BLOND BEER MADE OF VARIOUS HOPS	4,9	8,8	7
CHOUFFE 8° SPICED TASTE OF CITRUSES AND CORIANDER	4,9	8,8	7

TAPAS

PORK AND CHEESE SPANISH CROQUETTES	8
FRIED SQUID, GARLIC MAYONNAISE.....	8
CARIBBEAN COD FISH CAKE	8
DRY SAUSAGE AND SWEET CHORIZO.....	7
HUMMUS AND NACHOS	7
VEGETARIAN FALAFELS	7
GUACAMOLE AND NACHOS	8
SELECTION OF CURED MEATS AND SHEEP'S CHEESE	20

TEAS AND HERBAL TEAS MAISON MARIAGE FRÈRES

CEYLAN, EARL GREY IMPERIAL	4
JASMIN MANDARIN, JASMIN FLAVOUR GREEN TEA	4
THE SUR LE NIL, LEMONGRASS AND CITRUSES GREEN TEA	4
✓ ROUGE BOURBON - ROOIBOS VANILLA FLAVOUR	4
MARCO POLO, BLACK TEA WITH A SECRET BLENDING....	4
BLANC & ROSE, WHITE TEA WITH ROSE PETALS	4
MILKY BLUE, PERFUMED BLUE TEA	4
✓ DREAM TEA , SMOOTH INFUSION	4
✓ LIME BLOSSOM OU VERBENA INFUSIONS	4
✓ THEINE FREE	

BOTTLED BEERS

	33CL
BUSH CARACTERE 12°	7,5
CORONA 4°5 - 35,5CL	7
DESPERADOS 5°9	7
MIRA BLONDE BIO 5°2	7,1
MIRA BLANCHE BIO 5°2	7,1
MIRA BRUNE 6°2	7,1
SKOLL 6°	7,5
HEINEKEN 0.0 (NO ALCOHOL)	7

APERITIFS

RICARD, PASTIS 51 (2 CL) ANISE FLAVOUR	3
MARTINI ROSSO, BIANCO OR ROSATO (5CL)	4
MUSCAT, PORTO, RED OR WHITE PINEAU (5 CL)	5
SUZE, CAMPARI (5 CL)	5
HOMEMADE AMERICANO (6 CL)	8
RED, WHITE OR ROSÉ LILLET REGIONAL WINE LIQUOR (5CL)	6
WHITE WINE KIR (12 CL) WITH RED BERRIES LIQUOR, BLACKCURRANT, BLACKBERRY, PEACH OR RASPBERRY	5

DIGESTIFS LIQUEURS

ARMAGNAC VS, CALVADOS	7
PEAR BRANDY / MIRABELLE PLUM BRANDY	7/ 8
GRAND MARNIER, COINTREAU	7
COGNAC VS / VSOP	9 / 14
GET 27 OR 31	6,5
MANZANA VERDE	6
BAILEYS, KALHUA	6,5
CHAMBORD	8
HONEY AND BLACK RASPEBERRIES ROYAL LIQUOR	
DOM BÉNÉDICTINE HERBAL FRENCH LIQUOR	8
ST GERMAIN FRENCH LIQUOR MADE WITH FRESH ELDERFLOWER	9

COCKTAILS

COLADA CIRKUS WHITE RUM, PINEAPPLE AND LIME JUICES, COCONUT AND STRAWBERRY	9
MOJITO WHITE RUM, FRESH MINT, BROWN SUGAR, LIME, SPARKLING WATER, ANGOSTURA.	8
+ PASSION FRUIT, MANGO OR STRAWBERRY	9
SWEET THAI BROWN AND WHITE RUMS, PASSION FRUIT, LEMON JUICE.....	9
CAIPIRINHA CACHAÇA, BROWN SUGAR, LIME.....	8
+ PASSION FRUIT, MANGO OR STRAWBERRY	9
MINT & BLUEBERRY VODKA, ORANGE BITTER, BLUEBERRY, LIME JUICE AND FRESH MINT.....	9
MOSCOW MULE VODKA, LIME JUICE, GINGER ALE.	9
CAIPIROVSKA VODKA, SUGAR, LIME	8
+ PASSION FRUIT, MANGO OR STRAWBERRY	9
GIN BASIL SMASH GIN, SUGAR, LIME JUICE AND FRESH BASIL.....	9
GINGER FIZZ GIN, LIME JUICE, GINGER, SUGAR, GINGER ALE.....	9
AMSTERDAM STRAWBERRY GIN, LIME AND CRANBERRY JUICES, STRAWBERRY AND FRESH MINT	9
JULEP LOVER WHISKY, STRAWBERRY, FRESH MINT, SUGAR.....	9
LYNCHBURG LEMONADE WHISKY, ORANGE BITTER, LIME JUICE, LEMONADE, SUGAR SYRUP.	9
FRESH MARGARITA TEQUILA, LIME JUICE, COINTREAU, SUGAR, FRESH MINT	9
AZTECA TEQUILA, MANGO AND LIME JUICE.....	9
CAPRICE LILLET BLANC (REGIONAL WINE LIQUOR), STRAWBERRY, FRESH BASIL, LIME JUICE	9
GINGER SPRITZ LILLET BLANC (REGIONAL WINE LIQUOR), PROSECCO, GINGER ALE, GINGER.....	9
LILLET MOJITO LILLET BLANC (REGIONAL WINE LIQUOR), CHAMPAGNE, FRESH MINT, BROWN SUGAR, LIME, ANGOSTURA.	12
SPRITZ APÉROL, PROSECCO, SPARKLING WATER.....	9
LONG ISLAND ICE-TEA GIN, VODKA, TEQUILA, RUM, ORANGE BITTER, LIME JUICE, SUGAR SYRUP, COCA-COLA.	12

WHITE WINE

TARIQUET CLASSIC - IGP CÔTES DE GASCOGNE	4,5	16	24
TARIQUET ÎÈRES GRIVES - IGP CÔTES DE GASCOGNE	4,8	18	26
LANDEREAU - AOC ENTRE DEUX MERS	4,8	18	26

VITTEL (STILL WATER) / EAU DE PERRIER (SPARKLING WATER)

4 5

ALCOHOL

WHISKY WILLIAM LAWSON'S - SCOTLAND	7	TÉQUILA CAMINO REAL	7
WHISKY PADDY OLD IRISH WHISKEY - IRELAND	7,5	TÉQUILA PATRON SILVER	12
WHISKY JACK DANIEL'S - USA	8	VODKA ERISTOFF	7
WHISKY BOURBON FOUR ROSES - USA	7	VODKA GREY GOOSE	10
BOURBON MAKER'S MARK - USA	8		
WHISKY GLEN DEVERON 10 YEARS- SCOTLAND	8	RHUM TROIS RIVIÈRES	7
WHISKY DEWAR'S 12 YEARS - SCOTLAND	10	RHUM BACCARDI RON SUPERIOR	7
WHISKY CRAIGELLACHIE 13 YEARS - SCOTLAND	11	RHUM BACCARDI ANEJO CUATRO	9
WHISKY NIKKA FROM THE BARREL - JAPAN	10	CACHAÇA - BRESILIAN RUM	7
		RHUM DIPLOMATICO RESERVA EXCLUSIVA VENEZUELA / 12 YEARS	9
GIN BOMBAY ORIGINAL	7	RHUM DON PAPA PHILIPPINES / 7 YEARS	9
GIN BOMBAY SAPPHIRE	8	RHUM BEACH HOUSE - MAURITIUS	9
GIN HENDRICK'S	9		

RED WINE

	12,5CL	46CL	75CL
HAUT PHILIPPON - AOC BORDEAUX	4	14	22
NATURAL CIRCUS - AOC BORDEAUX - BIO			22
DE LA GRAVE CARACTERE - AOC CÔTES DE BOURG	5	18	29
CARBON D'ARTIGUES - AOC GRAVES	4,5	16	26
LAFONT MENAUT - AOC PESSAC LEOGNAN	6,5	25	40
BERNON - AOC MÉDOC			22
LE COUVENT - AOC SAINT EMILION GRAND CRU			37
BORIE DE MAUREL - AOC MINERVOIS - BIO			24
INTERDIT AUX SNOBS - AOC CORBIERES			22

ROSE WINE

LA VIE EN ROSE - AOC BORDEAUX	4	14	22
GRIS BLANC - PAYS D'OC			23
PERLE DE ROSELINE - AOC CÔTES DE PROVENCE	4,5	16	24

CHAMPAGNE

MAHE LEROY - AOC CHAMPAGNE	11		60
DRAPPIER, ZÉRO DOSAGE - AOC CHAMPAGNE			80
		50CL	1L

TAPAS TO SHARE

CROQUETAS, PORK AND CHEESE SPANISH CROQUETTES	8
CALAMARS, FRIED SQUID, GARLIC MAYONNAISE, LEMON.....	8
ACCRAS, CARIBBEAN COD FISH CAKE, SPICY TOMATO SAUCE	8
PLATE OF DRY SAUSAGE AND SWEET CHORIZO	7

HUMMUS AND NACHOS	7
VEGETARIAN FALAFELS, GREEK YOGURT AND CORIANDER	7
GUACAMOLE AND NACHOS	8
SELECTION OF CURED MEATS AND SHEEP'S CHEESE TO SHARE	20

MAIN COURSES

PENNE, PASTAS, SWEET PEPPERS CREAM, VEGETABLES AND PARMA HAM	15
TARTARE, RAW BEEF TARTAR	19
BIG PLATE OF PARMA HAM, FRESH TOMATOES, OLIVES, ARUGULA PESTO, BUFFALO MOZZARELLA, PICKLES AND CAPERS	21
AUGUSTE'S BURGER	20
ANDOUILLETTE, GRILLED TROYES' SAUSAGE - OFFAL	15
LA PIÈCE DU BOUCHER, PIECE OF BEEF	20
FISH AND CHIPS, TARTAR SAUCE, FRENCH FRIES AND SALAD	16
ENTRECÔTE, GRILLED SIRLOIN STEAK WITH SHALLOTS	28
POKE BOWL THAI RICE, AVOCADO, MANGO, PINK RADISH, GREEN BEANS, PICKLES OF RED CABBAGE AND CARROT, ASIAN VINAIGRETTE AND SESAME	17
- WITH CRISPY CHICKEN	
- WITH VEGETARIAN FALAFELS	14

BLEU : BLUE RARE - SAIGNANT : RARE/BLEEDING - A POINT : MEDIUM WELL - BIEN CUIT : WELL-DONE

DESSERTS

FROMAGE SHEEP CHEESE, BLACK CHERRY JAM	9
VACHERIN, VANILLA & STRAWBERRY ICE CREAM, MERINGUE, RED BERRIES COULIS, WHIPPED CREAM	8
VANILLA CRÈME BRÛLÉE	7
MI-CUIT CHOCOLATE LAVA CAKE, WHIPPED CREAM	8
« SNICKERS » SUNDAE, VANILLA & SALTED CARAMEL ICE CREAM, CHOCOLATE SAUCE, ROASTED PEANUTS, WHIPPED CREAM	8
GOURMET COFFEE ESPRESSO & SELECTION OF MINI DESSERTS	10
IRISH OR FRENCH COFFEE	10