



DISCOVER OUR A LA CARTE OFFER

ESSENTIAL DISHES

For all those who like to share or not

Saint-Marcellin 9€

Saint-Marcellin cow's milk cheese selected by Xavier Thuret awarded Best Worker of France, walnuts, raisins, mesclun, Aix&Terra fig pulp dressing

Roasted Feta 9€

Kalios PDO Limnos feta cheese, Kalios pine honey, Kalios dried oregano, organic grape cherry tomatoes

Burrata cheese 11€

Burrata cheese made from cow's milk, Kalios extra virgin olive oil 2nd harvest, organic tomatoes, Superproducteur fine cream of PDO basil and parmesan

Croque Monsieur Poilane 11€

Poilâne sourdough artisan bread, white ham, Comté cheese 12 months cured, nutmeg, mesclun



DISCOVER OUR A LA CARTE OFFER

Seasonal quiche 11€

Quiche, salad, cherry tomatoes, pumpkin seeds

DESSERTS

For the true gourmands:

Granola 5€

Greek or non-dairy yoghurt, spiced honey granola, Ponthier French red fruit coulis, fresh strawberries

Chocolate mousse 5€

Chocolate mousse, roasted almond

SERVICE HOURS:

**ON WEEKDAYS FROM 12AM TO 6PM AND FROM 8PM TO 10.30PM
DURING THE WEEKEND FROM 1PM TO 6PM AND FROM 8PM TO 10.30PM**



Alcohol abuse is dangerous for the health, consume in moderation.

DISCOVER OUR A LA CARTE OFFER

ONE GLASS OR MORE

Discover our selection of organic, local or grand cru wines.

	Glass 12cl	Bottle 75cl
RED WINE		
Saint Emilion Grand Cru AOC – Château d’Arcole	11€	59€
Corse Sartène AOC – Domaine Fiumicicoli	8€	42€
Châteauneuf du Pape AOC – Domaine du Grand Veneur « Miocène »	12€	80€
Sancerre AOC – Domaine Dauny « Pynoz »	8€	40€
WHITE WINE		
Côteaux du Pont du Gard IGP - Domaine de la Patience	5€	24€
Alpilles AOC - Val de l’Oule	7€	30€
Chablis AOC - Domaine Colombier	9€	45€
Côtes de Gascogne IGP - Uby Byo (blanc moelleux)	5€	22€
ROSE WINE		
Sables de Camargue IGP – Domaine de Figueirasse	5€	22€
Bandol AOC - Moulin de la Roque « Les Adrets »	7€	37€
Côtes de Provence Cru Classé AOC – Domaine de La croix	9€	39€
SPARKLING WINE		
Prosecco bio by Signore Giuseppe	7€	34€
CHAMPAGNE		
Laurent-Perrier Brut	Glass 10cl 11€	1/2 bottle 37,5cl 40€ Bottle 75cl 75€



Alcohol abuse is dangerous for the health, consume in moderation.

DISCOVER OUR A LA CARTE OFFER

BEERS AND CIDER

Let yourself be tempted by our selection of French beers and ciders.

CRAFT BEERS by La Bière de la Rade

Lager, white, amber or IPA

Bottle
33cl

5€

CIDRE by APPIE

Raw, extra raw, perry or rosé

5€

COCKTAILS AND MORE

There's no good way to enjoy them, there's only good times.

GIN TONIC

Cicada local gin, Schweppes, zest of lemon

Glass
15cl

7€

SPRITZ

Spritz Aperol, organic Prosecco, sparkling water, slice of orange

8€

SPIRITUEUX

Cicada local gin (4cl)

7€

Ricard (2cl)

5€

Vodka Templar (4cl)

7€

Maison Ferroni local double-matured Roof Rye whisky (4cl)

9€

Maison Ferroni local amber rum (4cl)

7€

Maison Ferroni local Old Manana rum (4cl)

9€

Martini Vermouth white (5cl)

7€

Get 27 (5cl)

7€

Amaretto Disaronno (4cl)

7€



DISCOVER OUR A LA CARTE OFFER

SOFT DRINKS

Start gently with our selection of non-alcoholic and hot beverages.

FRUIT COCKTAIL by Borderline

Ask our team for the selection

Bouteille
33cl
5€

SODA

Coca-Cola, Schweppes, Orangina

4€

STILL OR SPARKLING FILTERED WATER by Castalie

Free of charge for any order.

HOT DRINKS

Coffee, tea, cappuccino

Tasse
2€