



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



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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		
Cairanne AOP – Domaine Alary	5€	25€
Côtes du Rhône AOP – Domaine de la Ligière «Les Costebelles»	5€	25€
Blaye AOP – Cave de Tutiac « Fou d’aile »	5€	25€
Bordeaux AOP – Château Suau	5€	25€
WHITE WINE		
Côteaux du Pont du Gard IGP - Domaine de la Patience	5€	24€
Cairanne AOP – Domaine Pierre Vidal	5€	25€
Hérault IGP – Domaine Valjulus « Signature »	5€	25€
Côtes de Gascogne IGP - Uby Byo (blanc moelleux)	6€	29€
ROSE WINE		
Pic Saint Loup AOP – Clos des Augustins « Les Bambins »	5€	25€
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€



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BEERS AND CIDER

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

CRAFT BEERS by Mandrin

Lager, white and red

Bottle
33cl

5€

CIDER by APPIE

Raw or rosé

5€

COCKTAILS AND MORE

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

GIN TONIC

Bombay Sapphire gin, Schweppes, lemon zest

Glass
15cl

7€

SPRITZ

Aperol Spritz (4cl), organic Prosecco (6cl), sparkling water, slice of orange

8€

SPIRITUEUX

Bombay Sapphire gin (4cl)

7€

Ricard (2cl)

5€

Absolut Vodka (4cl)

7€

Jack Daniels whisky (4cl)

7€

Monkey Shoulder Whisky (4cl)

9€

Diplomatico reserva amber rum (4cl)

9€

Martini Bianco (5cl)

7€

Get 27 (5cl)

7€

Amaretto Disaronno (4cl)

7€

Liqueur Chartreuse Verte 55°

7€

Liqueur Chartreuse Jaune 43°

7€

Génépi

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€