

GOURMET PLATES

THE FRENCH PLATE	18,50 €
Ham, artisanal Saint Marcellin accompanied by fig jam.	
THE NORDIC PLATE	20,00 €
Plate of smocked salmon, yogurt sauce and chives.	
THE CHEESE PLATE	22,00 €
Plate of matured artisanal cheeses.	

SALADS

RIGOLETTO	20,50 €
A salad of beluga lentils, small spelt, goji berries, flaxseed, cashew nuts, mango and courgette. Accompanied by a gazpacho of green vegetables, grapefruit supremes, avocado and rocket salad, dressed with a passion fruit and mango vinaigrette.	
LA NORMA	25,50 €
Thin slices of beef marinated in tapenade oil served on roasted potatoes, rocket, fennel, treviso, Chioggia beetroot, cherry tomatoes, green olives with fennel and shavings of parmesan, seasoned with a balsamic vinaigrette.	
CARMEN	25,00 €
Angel hair pasta with crayfish and prawns, Chinese cabbage, soy sprouts, avocado, grilled sesame seeds, honey and coriander, dressed with sesame oil.	

DESSERTS

A pastry from our special selection	11,50 €
White cheese with mixed berries coulis	8,20 €

ICE CREAMS AND SORBETS

2 scoops	8,50 €	3 scoops	10,50 €
Ice creams: Guanaja dark chocolate, vanilla with Bourbon bean infusion, pistachio, English caramel with melting toffees, Guatemalan espresso coffee			
Sorbets: lime, strawberry senga, Impala mango, raspberry			

COCKTAILS

Mojito (18 cl)	13,50 €
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Rum, mint leaves, lime, brown sugar, sparkling water

Caipirinha (8 cl)	12,50 €
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Cachaça, lime, cane sugar

Caipiroska (8 cl)	12,50 €
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Vodka, lime, cane sugar

Mojito royal (18 cl)	17,00 €
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Rum, mint leaves, lime, brown sugar, champagne

Aperol Spritz with champagne Roederer (18 cl)	17,00 €
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Champagne, Aperol, sparkling water

Alcohol free - Virgin Mojito (18 cl)	10,00 €
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Mint leaves, lime, brown sugar, sparkling water

ALCOHOLS

Martini Rosso, Bianco (6 cl)	7,00 €
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Campari, Suze (6 cl)	7,00 €
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Pastis 51 (4 cl)	6,50 €
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Porto red or white (6 cl)	7,50 €
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Cognac Remy Martin VSOP (4 cl)	10,50 €
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Kir (12 cl)	7,60 €
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Kir royal (12 cl)	17,00 €
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Muscat Beaume de Venise (12 cl)	8,40 €
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Get 27 (4 cl)	9,50 €
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Bombay Sapphire Gin (4 cl)	10,50 €
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Grey Goose Vodka (4 cl)	11,50 €
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Jack Daniel's (4 cl)	11,50 €
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Glenmorangie (4 cl)	13,50 €
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Johnnie Walker Red Label (4 cl)	10,50 €
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Poire Williams (4 cl)	10,50 €
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Net prices – Service included

List of the allergenic substances contained in dishes available on request

FRESH DRINKS

Coca-Cola /Zéro (33 cl)	5,90 €	Fresh fruit juice (25 cl) : orange, grapefruit	8,00 €
Schweppes, Schweppes agrum (25 cl)	5,90 €	Fruit juice (25 cl)	5,90 €
Perrier (33 cl)	5,90 €	Lipton Ice Tea peach (25 cl)	5,90 €
Lemonade, Orangina (25 cl)	5,90 €		
Acqua Panna with sirop (25 cl)	5,90 €		
Acqua Panna (25 cl)	5,90 €	San Pellegrino (25 cl)	5,90 €
Vittel (50 cl)	6,90 €	San Pellegrino (50 cl)	6,90 €
Vittel (100 cl)	7,90 €	San Pellegrino (100 cl)	7,90 €
Corona (35,5 cl) Pietra (33 cl)	7,60 €	Kronenbourg 1664 (33 cl)	7,00 €

HOT DRINKS

Espresso coffee	3,90 €	Double espresso coffee	6,30 €
Decaffeinated coffee	3,90 €	Viennois coffee	6,00 €
Noisette Espresso	3,90 €	Coffee with milk	5,40 €
Deca Noisette Espresso	3,90 €	Herbal tea (Camomile, Verveina, mint, lime)	6,50 €
Americano	4,10 €	Viennois chocolate	7,10 €
Cappuccino	5,80 €	Hot chocolate	6,70 €

WINES AND CHAMPAGNES

	Glass 12 cl	Bottle 75 cl
Rosé wines		
Domaine Belambrée, <i>AOP Coteaux d'Aix-en-Provence 2022</i>	6,40 €	30,50 €
Château Grand Boise, <i>AOP Côtes de Provence Sainte Victoire 2022</i>	7,20 €	35,50 €
Cuvée Aix, <i>AOP Coteaux d'Aix-en-Provence 2022</i>	7,50 €	37,50 €
Domaine de la Courtade, Les Terrasses, <i>AOP Côtes de Provence 2022</i>	8,60 €	46,00 €
Domaine Ott, Château de Selle, <i>AOP Côtes de Provence 2022</i>	-	65,00 €
White wines		
Domaine Bélambrée, <i>AOP Coteaux d'Aix-en-Provence 2022</i>	6,40 €	30,50 €
Château de Beaupré, <i>AOP Coteau d'Aix-en-Provence 2022</i>	7,40 €	37,00 €
Château Grand Boise, <i>AOP Côtes de Provence 2022</i>	8,20 €	43,00 €
Domaine du Paternel, <i>AOP Cassis 2022</i>	10,20 €	55,00 €
Château Simone, <i>AOP Palette 2020</i>	-	86,00 €
Red wines		
Domaine Le Novi, <i>AOP Luberon 2021</i>	6,80 €	34,50 €
Château de Beaupré, <i>AOP Coteau d'Aix-en-Provence 2020</i>	7,30 €	36,50 €
Château Barbanau, <i>AOP Côtes de Provence 2020</i>	7,90 €	42,00 €
Château Crémade, <i>AOP Palette 2018 / 2019</i>	-	60,00 €
Champagnes		
Roederer brut Collection	16,50 €	91,00 €
Roederer rosé Millésimé 2010	-	111,00 €

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