

# SALADS

From 11.45 am to 3 pm

## 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.

## MADAM BUTTERFLY

21,50 €

Chinese cabbage salad with tender pieces of chicken marinated in satay, grated carrots, bean sprouts, coriander and mint, snow peas, ginger, cashew nuts and sesame seeds, seasoned with a soy sauce and toasted sesame.

## LA NORMA

24,50 €

Thin slices of beef marinated in tapenade oil served on roasted potatoes, rocket salad, fennel, treviso, Chioggia beetroot, cherry tomatoes, green olives with fennel and shavings of parmesan, seasoned with a balsamic vinaigrette.

## LA BOHÈME

25,50 €

Linguine salad with cuttlefish and shrimp with parsley, broad beans, dried tomatoes, rocket salad, crispy serrano ham, seasoned with a lemonged poulet sauce.

## ORFEO

26,50 €

Thin slices of salmon marinated in teriyaki served on a buckwheat noodle salad, edamame, enoki, soy sprouts, Chioggia beet, carrot, young asian sprouts, cashews, marinated ginger, sesame seeds, mint, coriander and scallion, seasoned with a soy vinaigrette.

## THE MAGIC FLUTE

22,00 €

Spinach sprouts, minced chicken breast, snap peas, ginger, soya, sesame seeds, coriander, mint, mango and grapefruit. Served on a tomato brick, with honey vinaigrette.

## LAKMÉ

26,00 €

Thin slices of tuna tataki served with a wasabi mayonnaise accompanied by a salad of young asian shoots, avocado, Chioggia beetroot, orange supremes, carrot and croutons, seasoned with a lemon vinaigrette.

## CARMEN

24,00 €

Rice vermicelli with crayfish and prawns, Chinese cabbage, soy sprouts, carrot, avocado, grilled sesame seeds, honey and coriander, dressed with sesame oil.

## MAIN COURSE

From 11.45 am to 3 pm

**TODAY'S SPECIAL** from Monday to Friday, excluding public holidays **20,90 €**

**TODAY'S SALAD** from Monday to Friday, excluding public holidays **20,90 €**

**TODAY'S QUICHE WITH MIXED SALAD** **18,40 €**

*Net prices - service included*

*List of the allergenic substances contained in dishes available on request*

# MENUS

## LUNCH TIME

from 11.45 am to 3 pm

Quiche of the day with mixed salad

Pastry

**28,20 €**

## TEA TIME

from 3pm

Tea

Pastry

**15,90 €**

## TODAY'S FORMULE

served Monday to Friday, excluding public holidays, from 11.45 am to 3 pm

Today's special or Today's salad

Pastry

**30,70 €**

## CHILDREN'S FORMULE

until 7 years old

Tiny chicken burger

Ice cream (1 scoop)

**12,50 €**

## BRUNCH

week-ends and public holidays,  
from 11.45 am to 3 pm

Tea, coffee or hot chocolate

Fresh orange juice

Croissant, baguette

Butter and jam

Baked egg with cream and fine herbs,  
smoked salmon or cured ham with  
potatoes with mustard

Ice cream (2 scoops) or pastry

**39,50 €**

## CHILDREN'S BRUNCH

until 7 years old  
on week-ends and public holidays,  
from 11.45 am to 3 pm

1 glass of orange juice (14 cl)

1 little croissant

Tiny chicken burger

Ice cream (1 scoop)

**15,00 €**

# DESSERTS

A pastry from our special selection

**10,80 €**

Cottage cheese with mixed berries coulis

**7,20 €**

# ICE CREAMS AND SORBETS

**2 SCOOPS**

**7,50 €**

**3 SCOOPS**

**9,50 €**

**ICE CREAMS :** Black Guanaja chocolate, Espresso Guatemala coffee, English caramel with toffees, Pistachio, Bourbon vanilla

**SORBETS :** Lime, Impala Mango, Strawberry, Raspberry

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## FRESH DRINKS

Coca-Cola / Zero (33 cl)	4,90 €	Fresh fruit juice (20 cl) : orange, grapefruit	7,00 €
Schweppes, Schweppes agrum (25 cl)	4,90 €	Fruit juice (25 cl)	4,90 €
Perrier (33 cl)	4,90 €	Lipton Ice Tea peach (25 cl)	4,90 €
Lemonade, Orangina (25 cl)	4,90 €	Iced coffee, Iced tea (33 cl)	6,90 €
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Vittel (25cl)	4,90 €	Vittel (100 cl)	6,90 €
Vittel with sirop (25 cl)	4,90 €	San Pellegrino (50 cl)	5,90 €
San Pellegrino (25 cl)	4,90 €	San Pellegrino (100 cl)	6,90 €
Vittel (50 cl)	5,90 €		
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Corona (33 cl)	6,60 €	Pietra (33 cl)	6,60 €
Kronenbourg 1664 (33 cl)	6,00 €		

## TEA

Darjeeling	5,60 €	Green tea Sencha Fukuyuu	5,60 €
Earl Grey Yin Zhen	5,60 €	Jasmine Green tea	5,60 €
Smokey Lapsang	5,60 €	Rooibos Vanilla	5,60 €
Jardin Bleu	5,60 €	Passion of Flowers	5,60 €

## HOT DRINKS

Pauline's hot chocolate			7,50 €
Louis XV's favorite drink, the hot chocolate from the 18th century is thick, intense and spicy. Taste its creamy texture and its delicate touch of nuts.			
Espresso coffee	2,90 €	Double espresso coffee	5,30 €
Decaffeinated coffee	2,90 €	Viennois coffee	5,20 €
Noisette Espresso	2,90 €	Coffee with milk	4,40 €
Deca Noisette Espresso	2,90 €	Herbal tea (Camomile, Verveina, mint, lime tree)	5,60 €
Americano	3,10 €	Viennois chocolate	6,10 €
Cappuccino	4,90 €	Hot chocolate	5,70 €

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# WINES AND CHAMPAGNES

Glass  
12 cl      Bottle  
75 cl

## RED WINES

Domaine Le Novi, <i>AOP Luberon 2022</i>	5,80 €	33,50 €
Château de Beaupré, <i>AOP Coteaux d'Aix en Provence 2022</i>	6,50 €	36,00 €
Château du Trapadis, <i>AOP Rasteau 2020</i>	6,90 €	39,50 €
Château Crémade, <i>AOP Palette 2019</i>	-	59,00 €

## WHITE WINES

Domaine Bélambrée, <i>AOP Coteaux d'Aix-en-Provence 2023</i>	5,50 €	29,50 €
Château de Beaupré, <i>AOP Coteaux d'Aix-en-Provence 2023</i>	6,50 €	36,50 €
Château Grand Boise, <i>AOP Côtes de Provence 2023</i>	7,20 €	42,00 €
Domaine du Paternel, <i>AOP Cassis 2023</i>	9,40 €	55,00 €
Domaines Ott, Clos Mireille, <i>AOP Côtes de Provence 2023</i>	-	65,00 €

## ROSÉ WINES

Domaine Bélambrée, <i>AOP Coteaux d'Aix-en-Provence, 2023</i>	5,50 €	29,50 €
Château Grand Boise, <i>AOP Côtes de Provence Sainte-Victoire 2023</i>	6,20 €	34,50 €
Cuvée Aix, <i>AOP Coteaux d'Aix-en-Provence 2023</i>	6,70 €	38,50 €
Domaines de la Courtade, Les Terrasses, <i>AOP Côtes de Provence 2023</i>	7,80 €	46,00 €
Domaines Ott, Château de Selle, <i>AOP Côtes de Provence 2023</i>	-	65,00 €

## CHAMPAGNES

Louis Roederer Brut Collection	15,80 €	92,50 €
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# LIQUORS

Martini Rosso, Bianco (6 cl)	6,00 €	Cognac Remy Martin	
Campari, Suze (6 cl)	6,00 €	VSOP (4 cl)	9,50 €
Pastis 51 (4 cl)	5,50 €	Get 27 (4 cl)	8,50 €
Porto red or white (6 cl)	6,50 €	Bombay Sapphire Gin (4 cl)	9,50 €
Muscat Beaume de Venise (12 cl)	7,60 €	Grey Goose Vodka (4 cl)	10,50 €
Kir (12 cl)	6,60 €	Jack Daniel's (4 cl)	10,50 €
Kir royal (12 cl)	16,30 €	Glenmorangie (4 cl)	12,50 €
Aperol Spritz with champagne		Johnnie Walker Red Label (4 cl)	9,50 €
Louis Roederer (18cl)	16,30 €	Poire Williams (4 cl)	9,50 €

*Net prices*

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Alcohol abuse is dangerous for health. Consume with moderation.*