

# SALADS

From 11.45 am to 3 pm

## THE BARBER OF SEVILLE

22,90 €

Red quinoa salad with broccoli, chickpeas, zucchini, feta cheese, cashew nuts, goji berries, arugula salad, pistachios, and spring onion, dressed with a ginger vinaigrette, served with hummus and a watermelon gazpacho.

## TOSCA

24,50 €

Penne pasta salad with bresaola, Parmesan cheese, red and yellow bell peppers, eggplant, button mushrooms, red onion, pine nuts, sun-dried tomatoes, Parmesan crisp, arugula salad, and Kalamata olives, dressed with a balsamic vinaigrette.

## THE MAGIC FLUTE

22,50 €

Baby spinach salad with sliced chicken breast, snow peas, soybeans, ginger, sesame seeds, coriander, and mint, accompanied by fresh mango and pink grapefruit segments, served on a brick pastry sheet and dressed with a honey vinaigrette.

## LA TRAVIATA

26,50 €

Octopus salad with confit peppers, black olives, red onions, almonds, hazelnuts, cherry tomatoes, and red endive, served on a bed of baby potatoes and dressed with a gribiche vinaigrette.

## OTELLO

27,90 €

A generous slice of duck foie gras served with toasted country bread, red onion confit, Chioggia beetroot, and Granny Smith apples, accompanied by mixed salad and green beans, dressed with a balsamic vinaigrette.

## LA BOHÈME

26,90 €

Thin slices of beetroot-cured salmon gravlax served on focaccia bread topped with horseradish cream, accompanied by a shaved carrot, Chioggia beetroot, mixed salad and red beetroot, dressed with a lemon vinaigrette.

## COSÌ FAN TUTTE

27,50 €

Thin slices of tuna tataki served with a salad of mango, avocado, grated carrots, cucumber, red onion, spring onion, pistachios, mixed greens, mint, and coriander, dressed with a soy vinaigrette.

## CARMEN

24,90 €

Rice vermicelli with crayfish and king prawn, Chinese cabbage, bean sprouts, avocado, toasted sesame seeds, honey, and coriander, served with a toasted sesame oil dressing.

## MAIN COURSE

From 11.45 am to 3 pm

**TODAY'S SPECIAL** from Monday to Friday, excluding public holidays **23,90 €**

**TODAY'S SALAD** from Monday to Friday, excluding public holidays **23,90 €**

**TODAY'S QUICHE WITH MIXED SALAD** **18,90 €**

*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

**29,30 €**

## TEA TIME

from 3pm

Tea

Pastry

**16,80 €**

## 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

**34,30 €**

## CHILDREN'S FORMULE

until 7 years old

Tiny chicken burger

Ice cream (1 scoop)

**13,00 €**

## BRUNCH

on sundays 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

**41,50 €**

## CHILDREN'S BRUNCH

until 7 years old  
on sundays 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)

**16,00 €**

# DESSERTS

A pastry from our special selection

**11,40 €**

Cottage cheese with mixed berries coulis

**7,40 €**

# ICE CREAMS AND SORBETS

**2 SCOOPS**

**7,70 €**

**3 SCOOPS**

**9,80 €**

**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)	5,20 €	Fresh fruit juice (20 cl) : orange, grapefruit	7,00 €
Schweppes, Schweppes agrum (25 cl)	5,20 €	Fruit juice (25 cl)	5,20 €
Perrier (33 cl)	5,20 €	Lipton Ice Tea peach (25 cl)	5,20 €
Lemonade, Orangina (25 cl)	5,20 €	Iced tea, Iced coffee (33cl)	6,90 €
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Vittel (25cl)	5,20 €	Vittel (100 cl)	7,20 €
Vittel with sirop (25 cl)	5,20 €	San Pellegrino (50 cl)	6,30 €
San Pellegrino (25 cl)	5,20 €	San Pellegrino (100 cl)	7,20 €
Vittel (50 cl)	6,30 €		
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Corona (33 cl)	6,80 €	Pietra (33 cl)	6,80 €
Kronenbourg 1664 (33 cl)	6,20 €		

## TEA

Darjeeling	5,90 €	Green tea Sencha Fukuyu	5,90 €
Earl Grey Yin Zhen	5,90 €	Jasmine Green tea	5,90 €
Smokey Lapsang	5,90 €	Rooibos Vanilla	5,90 €
Jardin Bleu	5,90 €	Passion of Flowers	5,90 €

## HOT DRINKS

Pauline's hot chocolate	7,90 €		
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	5,50 €
Decaffeinated coffee	2,90 €	Viennois coffee	5,50 €
Noisette Espresso	2,90 €	Coffee with milk	4,40 €
Deca Noisette Espresso	2,90 €	Herbal tea (Camomile, Verveina, peppermint, lime tree)	5,90 €
Americano	3,10 €	Viennois chocolate	6,50 €
Cappuccino	5,20 €	Hot chocolate	5,70 €

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# WINES AND CHAMPAGNES

	Glass 12 cl	Bottle 75 cl
<b>RED WINES</b>		
Domaine des Espiers, <i>AOP Côtes du Rhône 2024</i>	5,90 €	33,50 €
Domaine Le Novi, <i>AOP Luberon 2024</i>	6,40 €	36,00 €
Château de Beaupré, <i>AOP Coteaux d'Aix en Provence 2023</i>	6,60 €	37,00 €
Château Grand Boise, <i>AOP Côtes de Provence 2023</i>	7,70 €	43,50 €
Château Crémade, <i>AOP Palette 2021</i>	-	62,00 €
<b>WHITE WINES</b>		
Domaine Bélambrée, <i>AOP Coteaux d'Aix-en-Provence 2025</i>	5,70 €	29,90 €
Château de Beaupré, <i>AOP Coteaux d'Aix-en-Provence 2025</i>	6,60 €	37,00 €
Château Grand Boise, <i>AOP Côtes de Provence 2025</i>	7,70 €	43,50 €
Domaine du Paternel, <i>AOP Cassis 2025</i>	9,90 €	59,00 €
Domaines Ott, Clos Mireille, <i>AOP Côtes de Provence 2025</i>	-	69,00 €
<b>ROSÉ WINES</b>		
Domaine Bélambrée, <i>AOP Coteaux d'Aix-en-Provence, 2025</i>	5,70 €	29,90 €
Château Grand Boise, <i>AOP Côtes de Provence Sainte-Victoire 2025</i>	6,60 €	36,00 €
Cuvée Aix, <i>AOP Coteaux d'Aix-en-Provence 2025</i>	6,80 €	38,50 €
Domaine de la Courtade, Les Terrasses, <i>AOP Côtes de Provence 2025</i>	7,90 €	47,00 €
Domaines Ott, Château de Selle, <i>AOP Côtes de Provence 2025</i>	-	69,00 €
<b>CHAMPAGNES</b>		
Louis Roederer Brut Collection	16,00 €	95,00 €

## LIQUORS

Martini Rosso, Bianco (6 cl)	6,00 €	Cognac Martell Médaille VSOP (4 cl)	12,50 €
Campari, Suze (6 cl)	6,00 €	Get 27 (4 cl)	8,50 €
Pastis 51 (4 cl)	5,50 €	Bombay Sapphire Gin (4 cl)	10,50 €
Porto red or white (6 cl)	6,50 €	Grey Goose Vodka (4 cl)	10,50 €
Muscat Beaume de Venise (12 cl)	8,20 €	Jack Daniel's (4 cl)	10,50 €
Kir (12 cl)	6,60 €	Glenmorangie (4 cl)	12,50 €
Kir royal (12 cl)	16,50 €	Johnnie Walker Red Label (4 cl)	9,50 €
Aperol Spritz with champagne		Poire Williams (4 cl)	10,50 €
Louis Roederer (18cl)	16,50 €		

*Net prices*

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