# SALADS

From 11.45 am to 3 pm

**RIGOLETTO** **22,90 €**

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.

**THE MAGIC FLUTE** **22,50 €**

Baby spinach salad with sliced chicken breast, snow peas, soybeans, pickled 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.

**L'ORFEO** **27,50 €**

Thin slices of teriyaki-marinated salmon served on a buckwheat noodle salad with edamame, shimeji mushrooms, bean sprouts, Chioggia beetroot, carrot, mixed leaves, cashew nuts, pickled ginger, sesame seeds, mint, coriander and spring onion, dressed with a soy 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.

**CARMEN** **24.90 €**

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

# MAIN COURSE

From 11.45 am to 3 pm

**INSTANT PARISIEN** (Dish inspired by the exhibition) **27,50 €**

Traditional French veal blanquette served with carrots, potatoes, turnips, leeks, button mushrooms and pearl onions.

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

**TODAY'S RISOTTO** 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

**29,40 €**

## TEA TIME
from 3pm

Tea

Pastry

**16,90 €**

## TODAY'S FORMULE
served Monday to Friday, excluding public holidays, from 11.45 am to 3 pm

Today's special or Today's risotto

Pastry

**34,40 €**

## CHILDREN'S FORMULE
until 7 years old

Tiny chicken burger

Ice cream (1 scoop)

**13,00 €**

## BRUNCH
on sundays and public holidays, form 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

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|---|---|
| **A pastry from our special selection** | **11,50 €** |
| **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, Expresso 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 € |
| Lemonade, Perrier (33 cl) | 5,20 € | Lipton Ice Tea peach (25 cl) | 5,20 € |
| Orangina (25 cl) | 5,20 € | Iced coffee (33cl) | 6,90 € |
| Vittel (25cl) | 5,20 € | Vittel (100 cl) | 7,30 € |
| Vittel with sirop (25 cl) | 5,20 € | San Pellegrino (50 cl) | 6,30 € |
| San Pellegrino (25 cl) | 5,20 € | San Pellegrino (100 cl) | 7,30 € |
| Vittel (50 cl) | 6,30 € | | |
| Corona (33 cl) | 6,80 € | Pietra (33 cl) | 6,80 € |
| Kronenbourg 1664 (33 cl) | 6,20 € | | |

# TEA

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|---|---|---|---|
| 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.

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|---|---|---|---|
| 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 |
|---|---|---|
| **RED WINES** | | |
| Domaine des Espiers, *AOP Côtes du Rhône 2024* | 5,90 € | 33,50 € |
| Domaine Le Novi, *AOP Luberon 2024* | 6,40 € | 36,00 € |
| Château de Beaupré, *AOP Coteaux d'Aix en Provence 2024* | 6,60 € | 37,00 € |
| Château Grand Boise, *AOP Côtes de Provence 2023* | 7,70 € | 43,50 € |
| Château Crémade, *AOP Palette 2021* | - | 69,00 € |
| **WHITE WINES** | | |
| Domaine Bélambrée, *AOP Coteaux d'Aix-en-Provence 2025* | 5,70 € | 29,90 € |
| Château de Beaupré, *AOP Coteaux d'Aix-en-Provence 2025* | 6,60 € | 37,00 € |
| Château Grand Boise, *AOP Côtes de Provence 2025* | 7,70 € | 43,50 € |
| Domaine Jean-Marc Brocard, *AOP Chablis 2025* | 8,90 € | 51,50 € |
| Domaines Ott, Clos Mireille, *AOP Côtes de Provence 2025* | - | 69,00 € |
| **ROSÉ WINES** | | |
| Domaine Bélambrée, *AOP Coteaux d'Aix-en-Provence, 2025* | 5,70 € | 29,90 € |
| Château Grand Boise, *AOP Côtes de Provence Sainte-Victoire 2025* | 6,60 € | 36,00 € |
| Cuvée Aix, *AOP Coteaux d'Aix-en-Provence 2025* | 6,80 € | 38,50 € |
| Domaines Ott, Château de Selle, *AOP Côtes de Provence 2025* | - | 69,00 € |
| **CHAMPAGNES** | | |
| Louis Roederer Brut Collection | 16,00 € | 95,00 € |

# LIQUORS

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|---|---|---|---|
| Martini Rosso, Bianco (6 cl) | 6,00 € | Cognac Martell Médaillon 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) | 9,10 € | 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 Louis Roederer (18cl) | 16,50 € | Poire Williams (4 cl) | 10,50 € |

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