

APERITIF BOARDS

Cheese board 18€

Cheese board includes: Comté, Brie, goat cheese, Bleu d'Auvergne

Charcuterie board 19€

Charcuterie board includes: cured ham, cooked ham, rosette and chorizo.

Mixed charcuterie and cheese board 25€

Seafood board 28€

Seafood board includes: octopus, mussels, fritto misto, crab flan, smoked salmon strips.

MEAT DISHES

Cheese Burger 20€

Beef patty, melted Cheddar, lettuce, tomato and onion in a brioche bun.

Chicken Burger 21€

Crispy chicken, melted Cheddar, lettuce, tomato and onion in a brioche bun.

Chef's Burger 25€

Beef patty, melted raclette cheese, bacon, lettuce, tomato and onion in a brioche bun.

Beef tartare Fresh, prepared to order. 21€

House seasoning: capers, pickles, onion and parsley.

Served with egg yolk and finished with fleur de sel.

Beef daube 23€

Beef slowly braised in a Provençal sauce with herbs, served with creamy polenta

Bressan puff pastry 24€

Crispy puff pastry filled with chicken and mushrooms, served with a creamy sauce

Duck breast 28€

Roasted, tender and flavorful, served with creamy sweet potato mash and raspberry vinegar and honey sauce

Grilled rump steak 29€

Choice of sauce: dauphinoise potatoes or seasonal vegetables



SALADS

Caesar salad 20€

Romaine lettuce, crispy chicken, grilled bacon, egg, croutons, cherry tomatoes and Parmesan. Homemade Caesar dressing served on the side.

Goat cheese salad 24€

Warm roasted goat cheese with honey, cured ham, mixed greens, crispy croutons and homemade vinaigrette.

Fig and Roquefort salad 26€

Mixed baby greens, fresh black figs, melted Roquefort, golden honey croutons and homemade vinaigrette



VEGETARIAN DISHES

Eggplant with hummus and onion sauce 18€

Mushroom and chanterelle risotto 21€

Sautéed mushrooms with parsley and garlic, Parmesan.



STARTERS

Zucchini flower fritters 14€

Tartar sauce

Mushroom velouté 16€

Bressan puff pastry 18€

Crispy puff pastry filled with chicken and mushrooms, served with a creamy sauce.

Fritto misto 20€

Tartar sauce



SEAFOOD DISHES

Mussels marinière 20€

Fresh mussels cooked in white wine with onion and celery

Mussels with cream 21€

Fresh mussels simmered in a creamy sauce with white wine, onion and celery

Mussels with curried 22€

Fresh mussels simmered in a creamy curry sauce with white wine, onion and celery.

Mussels with roquefort 23€

Fresh mussels topped with a creamy Roquefort sauce, white wine, onion and celery

Gambas risotto with preserved lemon 24€

Creamy risotto with gambas, a touch of preserved lemon and Parmesan

Seafood soup 18€

Served with golden croutons, Emmental cheese and rouille

Salmon fillet with pesto 26€

Plancha-grilled octopus, served with homemade tomato sauce 27€

Octopus grilled on the plancha with parsley and garlic, served with homemade tomato sauce

Sea bass fillet 28€

Roasted sea bass fillet, served with sweet pepper coulis and homemade sweet potato mash

Octopus burger 27€

Plancha-grilled octopus in squid-ink bread, served with homemade sauce.



PIZZAS or PINSAS (thick-crust pizzas)

Margherita 15€

Mozzarella, tomato sauce base

Vegetarian 15€

Seasonal vegetables.

Reine 17€

Ham, mushrooms, tomato sauce base

Romana 18€

Burrata and basil, tomato sauce base

Pepperoni 19€

Chorizo, bell pepper, tomato sauce base

Goat cheese and honey 20€

4 cheeses 21€

Goat cheese, Roquefort, Comté, Brie.

Savoyarde 22€

Bacon, potato, raclette cheese, onion

PASTA



Rigatoni carbonara with cream 18€

Rigatoni with burrata and pesto 20€

Rigatoni with salmon 22€

CHILDREN'S MENU 14€

Steak

or

Crispy chicken

or

pasta with tomato sauce

or butter

Accompagniments included

1 syrup drink

1 scoop of ice cream

MENU 30€

(choice)

STARTER (CHOICE):

Mushroom velouté

Zucchini flower fritter

Winter salad

MAIN COURSE (CHOICE):

Half duck breast

Mussels marinière

Sausage and Puy lentils

DESSERT (CHOICE):

Crème brûlée

Apple tarts

2 scoops of ice cream



APÉRITIFS

RICARD 3CL 4€ **51 PASTIS** 3CL 4€

MARTINI BIANCO 6CL 6€ **MARTINI ROSSO** 6CL 6€

CAMPARI 6CL 6€ **SUZE** 6CL 6€

LIQUEURS

MALIBU COCO 5CL 6€ **SAINT GERMAIN** 8€

JÄGERMEISTER 6€ **BAILEY'S** 8€

MANZANA 6€ **PASSOA** 8€

GET 27 7€ **COINTREAU** 8€

GET 31 7€ **GRAND MARNIER** 9€

SPIRITUEUX

WHISKY

BALLANTINE'S 7€

JACK DANIEL'S 8€

JACK FIRE 8€

JACK HONEY 8€

CHIVAS 11€

VODKA

ERISTOFF 6€

ABSOLUT 7€

GREY GOOSE 11€

RHUM

HAVANA 3 ANS 7€

HAVANA AMBRÉ 7€

3 RIVIÈRES BLANC 7€

DON PAPA 11€

BUMBU 11€

GIN

BOMBAY ORIGINAL 8€

BOMBAY SAPPHIRE 9€

TEQUILA

SAN JOSÉ 8€

ACCOMPAGNEMENT SOFT +3€

VINS

ROUGE

PLANS NOBLES 15CL 5€ 50CL 25€ 75CL

CHATEAUX AUX AROMES DE FRUITS ROUGES ET PÊCHE GRILLÉE VANILLE ET NOIX DE COCO

JEAN CLAUDE BOISSET 13€ 62€

JAUNES CÔTES DE NOIR AOP

100% PINOT NOIR 8€ 21€ 28€

AOP CÔTES DE PROVENCE

SYRAH, CINSAUT ET CARIGNAN

MINUTY PRESTIGE 30€ 42€

AOP CÔTES DE PROVENCE

SYRAH, GRENACHE ET MOURVÈRE

COTÉ MER

ROP MENTHONNÉE

CHÂTEAU PARADIS

AOP CÔTES D'AZUR EN PROVENCE

ORENACHE NOIR, CABERNET SAUVIGNON, CARIGNAN

TASQUIER

AOP CÔTES DE PROVENCE

ORENACHE, CINSAUT, SYRAH ET CARIGNAN

MINUTY PRESTIGE

AOP CÔTES DE PROVENCE

ORENACHE, TIBOURNEN ET CINSAUT

ROSÉ

15CL 5€ 50CL 15€ 75CL

BLANC

15CL 5€ 50CL 25€ 75CL

PLAN NOBLES

CHARDONNAY CHATEAUX AUX AROMES DE FRUITS ROUGES ET PÊCHE GRILLÉE VANILLE ET NOIX DE COCO

DOMAINE LES HÉRITIÈRES 43€

AOP CHABlis

TASQUIER

AOP CÔTES DE PROVENCE

ROLLE

MINUTY PRESTIGE

AOP CÔTES DE PROVENCE

ROLLE ET CLAIRETTE

CHAMPAGNES

MOËT & CHANDON BRUT 75€

40% PINOT NOIR, 40% PINOT MEUNIER ET

20% CHARDONNAY

VIRGIN MOJITO 8€

(VARIANTES + 1€)

SUCRE DE CANNE, CITRON VERT,

MENTHE FRAÎCHE, EAU GAZEUSE

VIRGIN COLADA 8€

JUS D'ANANAS, CRÈME DE COCO



LORIOT BRUT 55€

CHARDONNAY, MEUNIER ET PINOT NOIR

COUPE

12€

MOCKTAILS

VIRGIN PORNSTAR 8€

SIRUP DE VANILLE, JUS D'ANANAS,

PURÉE DE PASSION, LIMONADE

VIRGIN LORD 8€

CRÈME DE PASSION, JUS DE CITRON,

EAU GAZEUSE

VIRGIN SUNRISE 6€

JUS D'ORANGE, LIMONADE, GRENADINE

VIRGIN ON THE BEACH 8€

CRÈME DE PÊCHE

JUS D'ORANGE, CRANBERRY



BOISSONS

CHAUDS

EXPRESSO 2€

DOUBLE EXPRESSO 4€

CAFÉ FRAPPÉ 4€

DÉCAFÉINÉ 2€

CAFÉ ALLONGÉ 3€

CAFÉ NOISETTE 3€

CAFÉ CRÈME 4€

CHOCOLAT 4€

CAFÉ LIEGEOIS 5€

CAPPUCCINO 5€

MACCHIATTO 6€

CHOCOLAT LIEGEOIS 6€

THÉ & INFUSION 4€

MATCHA TEA LATTE 6€

CHAI TEA LATTE 6€

SEX ON THE BEACH 11€

VODKA, LIQUEUR DE PÊCHE,

JUS D'ORANGE, CRANBERRY

MOSCOW MULE 11€

VODKA, GINGER BEER, CITRON VERT

BLUE LAGOON 13€

VODKA, CURAÇAO BLEU,

JUS DE CITRON, EAU GAZEUSE

COSMOPOLITAN 12€

VODKA, COINTREAU, CRANBERRY, JUS DE

CITRON VERT

MARGARITA 12€

TEQUILA, COINTREAU,

JUS DE CITRON VERT

TEQUILA SUNRISE 11€

TEQUILA, JUS D'ORANGE, GRENADINE

AMERICANO 11€

MARTINI ROSSO, CAMPARI,

EAU GAZEUSE