

# LES PLANCHES STREET FOOD

THE 6 FISH AND CHIPS STICKS	10.00 €	THE 6 MOZZA STICKS	10.00 €
THE 6 IBERIAN HAM CROQUETAS	10.00 €	THE 6 CHORIZO CROQUETAS	10.00 €
THE 4 PIECES OF CHICKEN SPRING EASES	10.50 €	THE 5 SAMOSAS CHICKEN	10.50 €
WHOLE CAMEMBERT 250gr	12.50 €	THE 6 CRISPY SHRIMPS	10.50 €
Raw Ham & Whole CAMEMBERT 250g	15.50 €		

## PLANCHE CHARCUTERIE & FROMAGE

SMALL	15.00 €
LARGE	23.50 €
XXL	33.00 €

## PLANCHE ASIATIQUE 22.50 €

4 chicken spring rolls,  
3 chicken samosas, 3 crispy shrimps  
5 fried shrimp ravioli

## PLANCHE SOMBRERO

4 Iberian ham croquetas, 4 mozza sticks, 4 chorizo croquetas, 4 sticks fish and chips

22.50 €

## GRANDE PLANCHE MONTAGNARDE

mixed cold meats, potato and whole Camembert 250g baked in the oven

26.50 €

## GRANDE PLANCHE INSOLENTÉ

salad, salmon, burrata, white and raw ham, cherry tomatoes, fresh mushrooms, red onion, sundried tomatoes, Grana Padano shavings, corn, warm goat cheese toast with a dash of honey, balsamic cream, homemade pesto

29.50 €

## MEAL SALADS

### LITTLE BURRATA 14.00 €

Salad, cherry tomatoes, red onions, burrata, fresh basil, pistou sauce

### SALADE CÉSAR

16.00 €

salad, cherry tomatoes, crispy chicken, croutons, fresh button mushrooms, shavings Grana Padano cheese, Caesar sauce

### SALADE DE CHÈVRE CHAUD

16.00 €

salad, cherry tomatoes, pan-fried bacon, fresh button mushrooms, warm goat cheese toast with a dash of honey, red onions

### SALADE DEL CAPO

18.50 €

salad, cherry tomatoes, crispy chicken, goat cheese and warm camembert toast with a dash of honey, pan-fried bacon, red onions, fresh button mushrooms, Grana Padano shavings

### SALADE ITALIENNE

18.50 €

salad, cherry tomatoes, fresh Paris mushrooms, raw ham, burrata, fresh basil, Grana Padano shavings, pesto, breadsticks

### SALADE REVISITÉE

19.00 €

salad, cherry tomatoes, fresh Paris mushrooms, spring rolls, crispy shrimp, shavings Grana Padano, fresh soy, sweet and salty Thai chili sauce

### SALADE DE POULPE TIEDE

19.50 €

octopus tentacles, potatoes, corn, cherry tomatoes, red onions, sauce virgin olive oil, pesto, balsamic cream, black olives

### SALADE INSENSÉ

21.00 €

salad, cherry tomatoes, raw ham, fresh Paris mushrooms, burrata, smoked salmon, Grana Padano shavings, pesto, warm goat cheese toast with a dash of honey, breadsticks

# WOOD-FIRED PIZZAS

- DAISY** 13.00 €  
Tomato, Cantal, mozzarella, black olives
- MAFIOSA** 14.00 €  
tomato, cantal, mozzarella, anchovies, capers, black olives
- QUEEN** 14.50 €  
tomato, cantal, mozzarella, white ham, fresh Paris mushrooms, black olives
- KIPIK** 14.50 €  
tomato, cantal, mozzarella, chorizo, black olives
- THE TONNO** 14.50 €  
tomato, cantal, mozzarella, tuna, parsley, oregano
- VEGETA** 15.00 €  
tomato, cantal, mozzarella, artichokes, fresh mushrooms, onions, peppers, parsley, cherry tomatoes, black olives
- KING** 16.00 €  
tomato, cantal, mozzarella, white ham, fresh Paris mushrooms, egg, black olives
- FOUR CHEESES** 17.00 €  
tomato, cantal, goat cheese, fourme d'ambert, mozzarella
- BIKETTE** 17.00 €  
tomato, cantal, mozzarella, ham, goat cheese, honey, black olives
- CANNIBALE** 17.50 €  
tomato, cantal, mozzarella, minced meat, egg, onions, parsley
- FOUR SEASONS** 17.50 €  
tomato, cantal, mozzarella, white ham, artichokes, fresh mushrooms, onions, peppers, parsley, black olives
- CALZONE** 18.00 €  
tomato, cantal, mozzarella, ham, fresh mushrooms, egg, crème fraîche, parsley, oregano
- CHICKENTITA** 18.50 €  
tomato, cantal, mozzarella, crispy chicken, fresh mushrooms, cherry tomatoes, peppers, onions, parsley, oregano, black olives
- PIZZA DU ROI** 18.50 €  
tomato, cantal, mozzarella, chorizo, minced meat, egg, onions, parsley
- MORT'ADELE** 19.00 €  
tomato, cantal, mozzarella, mortadella, cherry tomatoes, whole burrata, arugula, Grana Padano, balsamic cream
- RITALE** 19.00 €  
tomato, mozzarella, arugula, cherry tomatoes, burrata, pesto, balsamic cream, Grana Padano
- L'ABERRANTE** 21.00 €  
tomato, mozzarella, arugula, cherry tomatoes, raw ham, burrata, shavings Grana Padano, pesto, balsamic cream
- INSENSÉ** 23.00 €  
Truffle cream, mozzarella, arugula, cherry tomatoes, burrata, raw ham, Grana Padano shavings, truffle oil, balsamic cream

# HOMEMADE BURGERS WITH FRIES

- NEW YORK** 18.50 €  
burger bun, freshly ground butcher's style 180g, smoked bacon, cheddar, tomato, salad, red onions, American sauce (mayonnaise, ketchup)
- MIAMI** 18.50 €  
burger bun, freshly minced butcher style 180g, cheddar, tomato, salad, red onions, American sauce (mayonnaise, ketchup)
- LOS ANGELES** 18.00 €  
burger bun, freshly ground butcher's style 180g, smoked bacon, cheddar, tomato, salad, red onions, spicy sauce
- SAN FRANCISCO** 18.50 €  
burger bun, freshly minced butcher's style 180g, smoked bacon, cheddar, tomato, salad, red onions, pepper sauce
- PHILADELPHIE** 19.00 €  
burger bun, crispy chicken fillets, cheddar, tomato, salad, red onions, curry sauce
- SAN DIEGO** 20.00 €  
burger bun, 180g freshly ground butcher's style, smoked bacon, honey goat's cheese, tomato, salad, red onions, barbecue sauce
- CHICAGO** 20.00 €  
burger bun, Fresh minced meat, butcher's style 180g, smoked bacon, goat's cheese, tomato, salad, red onions, béarnaise sauce
- DÉTROIT** 19.00 €  
burger bun, Freshly minced butcher's style 180g, smoked bacon, Fourme d'Ambert, tomato, salad, red onions, barbecue sauce
- INDIANAPOLIS** 20.00 €  
burger bun, freshly minced butcher's style 180g, characterful camembert, smoked bacon, tomato, salad, red onions, mustard and honey sauce
- BOSTON** 20.00 €  
burger bun, fresh minced meat butcher style 180g, smoked bacon, cheese raclette, tomato, salad, red onions, barbecue sauce
- MEMPHIS** 21.00 €  
burger bun, freshly ground butcher's style 180g, smoked bacon, smoked scarmoza, tomato, salad, red onions, barbecue sauce
- TOSCAN** 22.00 €  
burger bun, freshly ground butcher's style 180g, raw ham, tomato, burrata, salad, pesto
- HOLLYWOOD** 23.00 €  
burger bun, freshly ground butcher's style 180 gr, burrata, salad, tomato, truffle cream mayo sauce
- BIG...LAS VEGAS** 25.00 €  
double burger bun, double fresh butcher-style minced meat 360g, smoked bacon, cheddar, tomato, salad, red onions, American sauce (mayonnaise, ketchup)
- MONSTER DALLAS** 29.50 €  
triple burger buns, triple fresh butcher-style minced meat 540g, smoked bacon, cheddar, tomato, salad, red onions, American sauce (mayonnaise, ketchup)

# FRESH PASTA ACCORDING TO YOUR DESIRES

## PASTA OF YOUR CHOICE: TAGLIATELLE or GNOCCHI

## SAUCES OF YOUR CHOICE:

<b>CARBONARA</b> crème fraîche, bacon	<b>15.50 €</b>
<b>SICILIENNE</b> homemade tomato sauce, black olives, pesto	<b>15.50 €</b>
<b>SAUMON FUMÉ</b> Crème fraîche, smoked salmon, slice of salmon	<b>17.00 €</b>
<b>CRÈMEUSE au jambon cru</b> homemade creamy Grana Padano sauce, cured ham	<b>19.00 €</b>
<b>SORRENTINA (BURRATA)</b> homemade tomato sauce, pesto, whole burrata	<b>20.00 €</b>
<b>CRÈMEUSE au PISTOU (BURRATA)</b> whole burrata	<b>20.00 €</b>
<b>CRÈME DE TRUFFE (BURRATA)</b> whole burrata	<b>22.50 €</b>

## WOOD-FIRED GRATIN:

<b>LASAGNE MAISON</b>	<b>18.50 €</b>
<b>RIGATONI CHORIZO</b> homemade creamy chorizo sauce, egg, Cantal cheese, mozzarella	<b>21.00 €</b>
<b>RIGATONI JAMBON CRU</b> homemade creamy Grana Padano sauce, cured ham	<b>21.00 €</b>
<b>RIGATONI ALLA BOLOGNESE</b> prepared tomato sauce, minced meat, egg, Cantal cheese, mozzarella	<b>21.00 €</b>
<b>RIGATONI SAUMON FUMÉ</b> crème fraîche, smoked salmon, Cantal cheese, mozzarella, slice of salmon	<b>21.50 €</b>
<b>RIGATONI MOZZA (BURRATA)</b> prepared tomato sauce, pesto and cantal cheese, mozzarella, whole burrata, black olives	<b>21.50 €</b>
<b>RIGATONI SCARMOZA FUMÉE</b> prepared tomato sauce, pesto, cantal, mozzarella, smoked scarmoza Andraw ham, black olives	<b>23.00 €</b>
<b>RIGATONI TRUFFE (BURRATA)</b> Creamy truffle sauce, mozzarella, whole burrata	<b>24.00 €</b>

# MEATS

- CARPACCIO DE BOEUF, FRITES** 17.50 €  
carpaccio, mushrooms, grana padano, red onions, cherry tomatoes, pesto sauce, salad
- TARTARE TRADITION, FRITES** 17.50 €  
fresh minced meat 180g prepared by us
- XXL WRAP POULET CROUSTILLANT ou STEACK HACHÉ** 19.00 €  
salad, tomato, red onions, cheddar, American sauce, fries
- TARTARE ITALIEN, FRITES** 19.50 €  
fresh minced meat butcher style 180g, dried tomatoes, Grana Padano shavings, red onions, pesto
- TARTARE CHÈVRE, FRITES** 19.50 €  
freshly minced butcher's style 180g, dried tomatoes, goat cheese, red onions, pesto
- TARTARE À LA CRÈME DE TRUFFE, FRITES** 21.00 €  
freshly minced butcher's style 180g, truffle cream, truffle oil, shavings of Grana Padano
- CHICK' & BURR, FRITES** 21.50 €  
crispy chicken, burrata, cherry tomatoes, arugula, balsamic cream
- LA CARNIVORE, FRITES** 24.50 €  
duo of carpaccio and traditional beef tartare, mushrooms, Grana Padano, red onions, cherry tomatoes, pistou sauce, salad
- SOURIS D'AGNEAU CONFITE +- 350/400gr \*, FRIES** 24.00 €  
Confit lamb muzzle
- WHOLE DUCK BREAST** 24.50 €  
honey and fig sauce
- CÔTE DE BOEUF +- 450/500gr \*sauce poivre ou béarnaise, FRIES** 33.00 €  
Beef rib

\* The indicated weight of all our meats is before cooking

# PISCES

- FISH AND CHIPS** 17.00 €  
Cod fillets in tempura, fries, béarnaise sauce
- CABILLAUD FRAIS** 22.00 €  
fresh cod served with roast potatoes, salad, vierge sauce
- FILETS DE LOUP FRAIS SAUCE VIERGE** 22.00 €  
fresh sea bass fillets with virgin sauce served with potatoes roast, salad
- FRITTO MIXTO OF THE SEA** 23.50 €  
Assortments of small squid, shrimp, squid and fried vegetables, Served with fries and béarnaise sauce
- TENTACULES DE POULPE** 23.50 €  
octopus tentacule, sweet and salty Thai chili sauce, fresh soy, served with potatoes roast, salad

# LUNCH SET MENUS €16

**Drink + meal + coffee**

# LUNCH SET MENUS €19

**Drink + main course + dessert** *coffee not included*  
*(Excluding Sundays and public holidays)*

**SOFT, STILL or SPARKLING WATER 50CL**

**Or**

**25cl draft beer or glass of wine (rg,rs,blc) 15cl)**

## **SALAD :**

**CESAR**  
**SALADE DE CHÈVRE CHAUD (lardons)**  
**LEATTLE BURRATA**

## **PIZZA:**

**QUEEN**  
**DAISY**  
**MAFIOSA**  
**KIPIK**  
**TONNO**

## **BURGER:**

**MIAMI**

## **MEATS:**

**TENDERS DE POULET CROUSTILLANTS frites**  
**TARTARE TRADITION frites**  
**STEACK HACHE (frais 180gr) A CHEVAL frites**  
**WRAP POULET, frites**

## **FISH :**

**FISH and CHIPS frites**

## **PASTAS:**

**TAGLIATELLE À LA SAUCE SICILIENNE**  
**GNOCCHI SAUMON FUMÉ**  
**TAGLIATELLE CARBONARA**

## **INSPIRATION OF THE INSANE**

**ASK OUR TEAM FOR THE DISH OF THE DAY!!!**

## **DESSERT of your choice:**

**KF GOURMAND,**  
**CRÈME BRÛLÉE VANILLE**  
**CRÈME CARAMEL BEURRE SALE**  
**TRILOGIE PANNA COTTA**  
**ANANAS FRAIS OU**  
**2 BOULES DE GLACE ARTISANALE**

# **CHILDREN'S MENU 10 €**

**1 DISH + 1 DRINK**

**+ 1 Scoop of ICE CREAM of your choice**

**soda or 35cl syrup or fruit juice or 50cl still water**

**Mini PIZZA**  
**Queen Or Daisy**

**Or**

**FILETS de Poulet PaNés Croustillants**  
**Crispy Breaded Chicken Fillets**  
**French fries**

**Or**

**TAGLIATELLE BOLOGNESE**  
**style homemade**

**Or**

**With an extra 2€**  
**FRESH MINCED STEAK (180gr) FRIES**

**1 scoop of ARTISAN ice cream**  
**Perfume of your choice**

**up to 12 years old!!!**

# DESSERT

<b>CREME BRÛLÉE</b> bourbon vanilla	<b>7.50 €</b>
<b>CRÈME CARAMEL BEURRE SALE</b> (salted butter caramel)	<b>7.50 €</b>
<b>TRILOGIE PANNA COTTA</b> Red fruits, salted butter caramel and chocolate	<b>7.50 €</b>
<b>TIRAMISU</b> salted butter caramel speculoos	<b>8.50 €</b>
<b>TIRAMISU</b> Nutella	<b>8.50 €</b>
<b>L'ARROGANTE</b> Nutella cream, banana, brownie pieces	<b>8.50 €</b>
<b>PROFITEROLLE CLASSIQUE</b> 2 homemade choux buns, scoops of organic vanilla ice cream, homemade hot chocolate, flaked almonds	<b>11.00 €</b>
<b>PROFITEROLLE NUTELLA</b> 2 homemade choux buns, scoops of hazelnut ice cream, Nutella, homemade whipped cream	<b>12.00 €</b>
<b>TRIO DE PROFITEROLLE</b> 3 homemade choux buns, 1 scoop of hazelnut ice cream, Nutella, hazelnut pieces, 1 scoop of vanilla ice cream, homemade hot chocolate, flaked almonds, 1 scoop of coconut ice cream, homemade hot chocolate, grated coconut, homemade whipped cream	<b>18.00 €</b>
<b>NOUGAT GLACÉ</b> , homemade whipped cream	<b>8.50 €</b>
<b>MAMIE CHOCOLAT COEUR FONDANT</b> Chocolate Fondant Heart, artisanal vanilla ice cream, homemade whipped cream	<b>8.00 €</b>
<b>¼ ANANAS FRAIS</b>	<b>5.50 €</b>
<b>KF GOURMANDISES</b> pistachio cream with hazelnut pieces, red fruit panna cotta, mini arrogant with Nutella	<b>7.50 €</b>
<b>PIZZA DOUDOU AU NUTELLA</b>	<b>8.00 €</b>
<b>MINI NONO (baba) WITH RUM</b> ARTISANAL vanilla ice cream, homemade whipped cream	<b>9.00 €</b>
<b>TARTE AUX POMMES</b> apple pie thin, cooked over a wood fire ARTISANAL Vanilla ice cream, homemade whipped cream	<b>8.50 €</b>
<b>PIZZA INDECENTE</b> Nutella pizza, salted butter caramel, banana, a scoop of vanilla ice cream	<b>10.00 €</b>

# ICE CREAM



*Puro Piacere*

GLACIER ARTISANAL

Products developed by PURO PIACERE in Menton

**ALL OUR ICE CREAM AND SORBETS ARE  
NO ARTIFICIAL COLORS, NO ARTIFICIAL FLAVORS  
AND OUR SORBETS ARE 100% FRUIT**

**MILKSHAKE 50 CL 7.50 €**

**SCOOP OF ICE CREAM:**

**1 scoop 3.50 €**

**2 scoops 6.50 €**

**3 balls 8.00 €**

**Perfumes:**

**100% pure organic vanilla from Madagascar, 100% pure hazelnut from Alba, coffee, chocolate, Kinder Bueno, organic yogurt, salted butter caramel, coconut, organic lemon, organic strawberry, rum raisin**

**homemade hot chocolate supplement : 1.00 €**

**whipped cream or nutella : 1.50 €**

# OUR ICE CREAM SUNDIES

**CHOCOLAT LIEGEOIS** 11.00 €  
2 scoops of chocolate, 1 scoop of organic vanilla, homemade hot chocolate, homemade whipped cream, flaked almonds

**CAFE LIEGEOIS** 11.00 €  
2 scoops of coffee, 1 scoop of organic vanilla, real coffee, homemade whipped cream, flaked almonds

**DAME BLANCHE** 11.00 €  
3 scoops of organic vanilla, homemade hot chocolate, homemade whipped cream, flaked almonds

**LA BUENO** 11.50 €  
2 scoops of Kinder Bueno, 1 scoop of yogurt, Nutella, homemade Chantilly cream, hazelnut pieces

**AMERICANE COUPE** 11.50 €  
2 scoops yogurt, 1 hazelnut scoop, brownie, homemade hot chocolate, homemade whipped cream

**COLONEL** 11.50 €  
3 scoops of organic lemon sorbet, 6cl of vodka, lemon slices

**COUPE DES ÎLES** 11.50 €  
3 scoops of sorbet: rum raisin, organic lemon and organic strawberry, pineapple wedges, raspberries, homemade red fruit coulis, homemade whipped cream

**INSENSÉ** 11.50 €  
2 hazelnut scoops, 1 organic yogurt scoop, Nutella, banana, homemade whipped cream, flaked almonds

**BOUNTY** 11.50 €  
2 coconut balls, 1 chocolate ball, grated coconut, chocolate and homemade whipped cream,

**CARAMELLO** 11.50 €  
2 scoops of salted butter caramel, 1 scoop of organic yogurt, speculoos, caramel, homemade whipped cream, flaked almonds

**GLACE BABA** 11.50 €  
3 scoops of rum raisin, pieces of rum baba, homemade whipped cream, 4 cl of rum

**LA PAM-PAM** 11.50 €  
3 scoops of organic vanilla, banana, raspberry, pineapple, homemade whipped cream and red fruit coulis

**BANANA SPLIT****11.50 €**

**1 scoop of chocolate, 1 scoop of organic strawberry, 1 scoop of organic vanilla, banana, hot chocolate and homemade whipped cream with flaked almonds**

**COPA CABANA****11.50 €**

**1 coconut ball, 1 chocolate ball, 1 organic strawberry ball, banana, grated coconut, hot chocolate and homemade whipped cream, flaked almonds**

**COUPE BROWNIE****11.50 €**

**2 hazelnut scoops, 1 organic yogurt scoop, brownie, caramel coulis salted butter, homemade whipped cream, flaked almonds**

**COUPE AMARETTO****11.50 €**

**2 scoops of coffee, 1 scoop of yogurt, almond liqueur, homemade whipped cream**

**LA SAVANAH****11.50 €**

**1 scoop of chocolate, 1 scoop of yogurt, 1 scoop of organic strawberry, banana, homemade whipped cream, flaked almonds**

**KATATHANI BEACH****11.50 €**

**3 scoops of organic yogurt, homemade red fruit coulis, raspberry, homemade whipped cream**

**LA BANGTAO BEACH****11.50 €**

**1 scoop of strawberry, 1 scoop of rum and raisin, 1 scoop of vanilla, banana, pineapple, 4 cl of rum, homemade whipped cream, flaked almonds**

**LA RAWAI****11.50 €**

**1 scoop of rum and raisin, 1 scoop of coconut, 1 scoop of organic strawberry, banana, red fruit coulis and homemade whipped cream**

**LA COUPE PURO PIACERE****10.00 €**

**1 scoop of organic yogurt, 1 scoop of hazelnut, 1 scoop of strawberry, homemade whipped cream**

**Due to numerous inconveniences, we no longer accept checks.  
All our prices are net Thank you for your understanding...**

# APERITIFS

<b>ANISE (pastis 51, ricard)</b>	<b>4 CL</b>	<b>4.00 €</b>
<b>KIR (blackcurrant, raspberry, blackberry, peach)</b>	<b>15 CL</b>	<b>5.00 €</b>
<b>MARTINI RED, WHITE, PINK</b>	<b>9 CL</b>	<b>6.00 €</b>
<b>SPRITZ</b>	<b>40 CL</b>	<b>9.00 €</b>
<b>SAINT GERMAINT SPRITZ</b>	<b>40 CL</b>	<b>9.50 €</b>
<b>CAMPARI</b>	<b>9 CL</b>	<b>6.00 €</b>
<b>JB, RUM, TEQUILA, VODKA</b>	<b>9 CL</b>	<b>11.00 €</b>
<b>with accompaniment</b>	<b>50 CL</b>	<b>12.00 €</b>
<b>AMERICANO HOUSE</b>	<b>33 CL</b>	<b>10.00 €</b>
<b>GLASS OF CHAMPAGNE</b>	<b>15 CL</b>	<b>10.00 €</b>
<b>KIR ROYAL</b>	<b>15 CL</b>	<b>11.00 €</b>
<b>HOMEMADE NEGRONI</b>	<b>25 CL</b>	<b>11.00 €</b>
<b>JUPLIER DRAFT BEER</b>	<b>33 CL</b>	<b>4.00 €</b>
<b>PANACHE (PLUME)</b>	<b>33 CL</b>	<b>4.00 €</b>
<b>BARON JUPLIER DRAFT BEER</b>	<b>60 CL</b>	<b>7.50 €</b>
<b>DESPERADOS</b>	<b>33 CL</b>	<b>6.50 €</b>
<b>CORONA</b>	<b>33 cl</b>	<b>6.50 €</b>

# SOFT 50CL

<b>water with syrop</b>	<b>50 cl</b>	<b>3.00 €</b>
<b>Coca-Cola, Coca-Cola Z, Orangina, Diabolo</b>	<b>50 cl</b>	<b>4,00 €</b>
<b>Schweppes, iced tea, lemonade</b>	<b>50 cl</b>	<b>4,00 €</b>
<b>pineapple juice, orange, apple, multifruit</b>	<b>50 cl</b>	<b>4.00 €</b>
<b>Evian, San Pellegrino</b>	<b>50 cl</b>	<b>4.00 €</b>
<b>Evian, San Pellegrino</b>	<b>1 l</b>	<b>6.00 €</b>

# DIGESTIVES

<b>digestive shot of your choice</b>	<b>4 cl</b>	<b>3.50 €</b>
<b>get, limoncello, armagnac, cognac</b>	<b>12 cl</b>	<b>11.00 €</b>
<b>manzana, amaretto, grappa, pear...</b>	<b>12 cl</b>	<b>11.00 €</b>

# HOT DRINKS

<b>coffee</b>	<b>2.00 €</b>
<b>decaffeinated, coffee with leattle milk, American coffee</b>	<b>2.50 €</b>
<b>cream coffee, cappuccino</b>	<b>4.00 €</b>
<b>tea, infusion</b>	<b>4.00 €</b>
<b>Irish coffee, French coffee</b>	<b>11.00 €</b>

# COCKTAILS

	<b>50 cl</b>	<b>150 cl</b>	<b>500 cl</b>
<b>SEX ON THE BEACH</b> <b>Vodka, rum, multi-fruit, grenadine</b>	<b>11.50 €</b>	<b>28.00 €</b>	<b>69.00 €</b>
<b>MOJITO</b> <b>Rum, fresh mint, lime, brown sugar, soda</b>	<b>11.50 €</b>	<b>28.00 €</b>	<b>69.00 €</b>
<b>MOJITO FRAMBOISE</b> <b>Rum, raspberry, fresh mint, lime, brown sugar, soda</b>	<b>12.50 €</b>	<b>29.50 €</b>	<b>72.00 €</b>
<b>MOJITO PASSION</b> <b>Rum, fresh mint, lime, brown sugar, soda, passion fruit</b>	<b>12.50 €</b>	<b>29.50 €</b>	<b>72.00 €</b>
<b>TEQUILA SUNRISE</b> <b>Tequila, mixed fruit juice, grenadine syrup</b>	<b>11.50 €</b>	<b>28.00 €</b>	<b>69.00 €</b>
<b>PINA COLADA</b> <b>rum, coconut, pineapple juice, cream, cane sugar</b>	<b>11.50 €</b>	<b>28.00 €</b>	<b>69.00 €</b>
<b>BANANA COLADA</b> <b>Rum, banana liqueur, pineapple juice, cream, cane sugar</b>	<b>11.50 €</b>	<b>28.00 €</b>	<b>69.00 €</b>
<b>GIN FIZZ</b> <b>gin, lemon juice, cane sugar, soda</b>	<b>11.50 €</b>	<b>28.00 €</b>	<b>69.00 €</b>
<b>CAIPIRINA (12cl)</b> <b>cachaça, lime, brown sugar, crushed ice</b>	<b>11.00 €</b>		
<b>MOJITO ROYAL</b> <b>rum, angostura, champagne, fresh mint, lime, brown sugar</b>	<b>13.50 €</b>	<b>32.00 €</b>	<b>80.00 €</b>

## ALCOHOL-FREE

<b>VIRGIN MOJITO</b> <b>fresh mint, lime, brown sugar, soda</b>	<b>8.00 €</b>	<b>20.00 €</b>	<b>38.00 €</b>
<b>VIRGIN MOJITO FRAMBOISE</b> <b>raspberry, fresh mint, lime, brown sugar, soda</b>	<b>8.50 €</b>	<b>21.00 €</b>	<b>40.00 €</b>
<b>VIRGIN MOJITO PASSION</b> <b>passion fruit, fresh mint, lime, brown sugar, soda</b>	<b>8.50 €</b>	<b>21.00 €</b>	<b>40.00 €</b>
<b>VIRGIN PINA COLADA</b> <b>pineapple juice, coconut ice cream, cane sugar</b>	<b>8.50 €</b>	<b>21.00 €</b>	<b>40.00 €</b>
<b>PARADISE</b> <b>fruit juice mix, grenadine</b>	<b>8.00 €</b>	<b>21.00 €</b>	<b>38.00 €</b>

# WINES

## insensé selection red, white, rosé

glass **15cl**  
**4.00**

pitcher **25cl**  
**6.50 €**

pitcher **50cl**  
**9.50 €**

### PROVENCE

#### ROSE

	verre 15CL	50cl	75cl
SAINTE BEATRICE Cuvée des princes(IGP)vin du var	7.00 €		24.00 €
DOMAINE HERMITAGE (AOP) château RASQUE	8.00 €		29.00 €
CUVEE LA SOURCE VIGNELAURE (AOP) Bio	8,50 €	24,50 €	31,50 €
RIMAURESQ «cru classé» cuvée classique (AOP) Provence			39,50 €

#### WHITE

SAINTE BEATRICE Cuvée des princes(IGP)vin du var	7.00 €		24.00 €
DOMAINE HERMITAGE (AOP) château RASQUE	8.00 €		29.00 €
CUVEE LA SOURCE VIGNELAURE (AOP) Bio	9.00 €	25,50 €	31,50 €
RIMAURESQ «cru classé» cuvée classique (AOP) Provence			39,50 €

#### RED

SAINTE BEATRICE Cuvée des princes(IGP)vin du var	7.00 €		24.00 €
DOMAINE HERMITAGE (AOP) château RASQUE	8.00 €		29.00 €
CUVEE LA SOURCE VIGNELAURE (AOP) Bio	9.00 €	25.50 €	33,50 €
RIMAURESQ «cru classé» cuvée classique (AOP) Provence			47,50 €

### LOIRE (white)

SANCERRE SERGE LALOUE (AOP) Loire	9,00 €		45,00 €
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### CÔTE DE GASCOGNE (white)

MELODY (Igp) demi-sec légèrement sucré	7,50 €		29.00 €
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### RHÔNE (red)

PINOT NOIR LES GRAINS(IGP) méditerranée			29,50 €
PAUL JABOULET AÏNE (AOC) Parallèle 45 bio			34,50 €

### BORDEAUX (red)

CHÂTEAU PANCHILLE (AOC)bordeaux supérieur	8.00 €		29,50 €
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### CHAMPAGNE

NICOLAS FEUILLATTE			75,00 €
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