

LES PLANCHES STREET FOOD

THE 6 FISH AND CHIPS STICKS	9.50 €	THE 6 MOZZA STICKS	9.50 €
THE 6 IBERIAN HAM CROQUETAS	9.50 €	THE 6 CHORIZO CROQUETAS	9.50 €
THE 4 PIECES OF CHICKEN SPRING EASES	10.00 €	THE 5 SAMOSAS CHICKEN	10.00 €
WHOLE CAMEMBERT 250gr	12.00 €	THE 6 CRISPY SHRIMPS	10.00 €
Raw Ham & Whole CAMEMBERT 250g	15.00 €	CHICKEN WINGS, FRIES	16.00 €
Pan-fried smoked scarmoza & raw ham	16.00 €		

PLANCHE CHARCUTERIE & FROMAGE

SMALL	14.50 €
LARGE	23.00 €
XXL	32.00 €

PLANCHE ASIATIQUE 22.50 €

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

PLANCHE SOMBRERO

22.50 €

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

GRANDE PLANCHE MONTAGNARDE

26.50 €

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

GRANDE PLANCHE INSOLENT

29.50 €

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

MEAL SALADS

LEATTLE 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

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- DAISY** 12.50 €
Tomato, Cantal, mozzarella, black olives
- MAFIOSA** 14.00 €
tomato, cantal, mozzarella, anchovies, capers, black olives
- QUEEN** 14.00 €
tomato, cantal, mozzarella, white ham, fresh Paris mushrooms, black olives
- KIPIK** 14.00 €
tomato, cantal, mozzarella, chorizo, black olives
- THE TONNO** 14.00 €
tomato, cantal, mozzarella, tuna, parsley, oregano
- VEGETA** 14.50 €
tomato, cantal, mozzarella, artichokes, fresh mushrooms, onions, peppers, parsley, cherry tomatoes, black olives
- KING** 15.50 €
tomato, cantal, mozzarella, white ham, fresh Paris mushrooms, egg, black olives
- FOUR CHEESES** 16.50 €
tomato, cantal, goat cheese, fourme d'ambert, mozzarella
- BIKETTE** 16.50 €
tomato, cantal, mozzarella, ham, goat cheese, honey, black olives
- CANNIBALE** 17.00 €
tomato, cantal, mozzarella, minced meat, egg, onions, parsley
- FOUR SEASONS** 17.00 €
tomato, cantal, mozzarella, white ham, artichokes, fresh mushrooms, onions, peppers, parsley, black olives
- CALZONE** 17.50 €
tomato, cantal, mozzarella, ham, fresh mushrooms, egg, crème fraîche, parsley, oregano
- CHICKENITA** 18.00 €
tomato, cantal, mozzarella, crispy chicken, fresh mushrooms, cherry tomatoes, peppers, onions, parsley, oregano, black olives
- PIZZA DU ROI** 18.00 €
tomato, cantal, mozzarella, chorizo, minced meat, egg, onions, parsley
- MORT'ADELE** 18.50 €
tomato, cantal, mozzarella, mortadella, cherry tomatoes, whole burrata, arugula, Grana Padano, balsamic cream
- RITALE** 18.50 €
tomato, mozzarella, arugula, cherry tomatoes, burrata, pesto, balsamic cream, Grana Padano
- L'ABERRANTE** 20.50 €
tomato, mozzarella, arugula, cherry tomatoes, raw ham, burrata, shavings Grana Padano, pesto, balsamic cream
- INSENSÉ** 22.50 €
Truffle cream, mozzarella, arugula, cherry tomatoes, burrata, raw ham, Grana Padano shavings, truffle oil, balsamic cream

HOMEMADE BURGERS WITH FRIES

NEW YORK

18.00 €

burger bun, freshly ground butcher's style 180g, smoked bacon, cheddar, tomato, salad, red onions, American sauce (mayonnaise, ketchup)

MIAMI

18.00 €

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

18.00 €

burger bun, freshly minced butcher's style 180g, smoked bacon, cheddar, tomato, salad, red onions, pepper sauce

PHILADELPHIE

18.50 €

burger bun, crispy chicken fillets, cheddar, tomato, salad, red onions, curry sauce

SAN DIEGO

19.00 €

burger bun, 180g freshly ground butcher's style, smoked bacon, honey goat's cheese, tomato, salad, red onions, barbecue sauce

CHICAGO

19.00 €

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

€19.00

burger bun, freshly minced butcher's style 180g, characterful camembert, smoked bacon, tomato, salad, red onions, mustard and honey sauce

BOSTON

€19.00

burger bun, fresh minced meat butcher style 180g, smoked bacon, cheese raclette, tomato, salad, red onions, barbecue sauce

MEMPHIS

20.00 €

burger bun, freshly ground butcher's style 180g, smoked bacon, smoked scarmoza, tomato, salad, red onions, barbecue sauce

TOSCAN

21.00 €

burger bun, freshly ground butcher's style 180g, raw ham, tomato, burrata, salad, pesto

HOLLYWOOD

22.00 €

burger bun, freshly ground butcher's style 180 gr, burrata, salad, tomato, truffle cream mayo sauce

BIG...LAS VEGAS

24.00 €

double burger bun, double fresh butcher-style minced meat 360g, smoked bacon, cheddar, tomato, salad, red onions, American sauce (mayonnaise, ketchup)

MONSTER DALLAS

28.50 €

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 or RAVIOLI RICOTTA & SPINACH

SAUCES OF YOUR CHOICE:

CARBONARA crème fraîche, bacon	15.00 €
SICILIENNE homemade tomato sauce, black olives, pesto	15.00 €
SAUMON FUMÉ Crème fraîche, smoked salmon, slice of salmon	16.50 €
CRÈMEUSE au jambon cru homemade creamy Grana Padano sauce, cured ham	18.50 €
SORRENTINA (BURRATA) homemade tomato sauce, pesto, whole burrata	19.00 €
CRÈMEUSE au PISTOU (BURRATA) whole burrata	19.00 €
CRÈME DE TRUFFE (BURRATA) whole burrata	21.50 €

WOOD-FIRED GRATIN:

LASAGNE MAISON	18.00 €
RIGATONI CHORIZO homemade creamy chorizo sauce, egg, Cantal cheese, mozzarella	20.00 €
RIGATONI JAMBON CRU homemade creamy Grana Padano sauce, cured ham	20.00 €
RIGATONI ALLA BOLOGNESE prepared tomato sauce, minced meat, egg, Cantal cheese, mozzarella	20.00 €
RIGATONI SAUMON FUMÉ crème fraîche, smoked salmon, Cantal cheese, mozzarella, slice of salmon	20.50 €
RIGATONI MOZZA (BURRATA) prepared tomato sauce, pesto and cantal cheese, mozzarella, whole burrata, black olives	20.50 €
RIGATONI SCARMOZA FUMÉE prepared tomato sauce, pesto, cantal, mozzarella, smoked scarmoza Andraw ham, black olives	22.00 €
RIGATONI TRUFFE (BURRATA) Creamy truffle sauce, mozzarella, whole burrata	23.50 €

MEATS

CARPACCIO DE BOEUF, FRITES	16.50 €
carpaccio, mushrooms, grana padano, red onions, cherry tomatoes, pesto sauce, salad	
TARTARE TRADITION, FRITES	16.50 €
fresh minced meat 180g prepared by us	
XXL WRAP POULET CROUSTILLANT ou STEACK HACHÉ	18.00 €
salad, tomato, red onions, cheddar, American sauce, fries	
TARTARE ITALIEN, FRITES	18.50 €
fresh minced meat butcher style 180g, dried tomatoes, Grana Padano shavings, red onions, pesto	
TARTARE CHÈVRE, FRITES	18.50 €
freshly minced butcher's style 180g, dried tomatoes, goat cheese, red onions, pesto	
TARTARE À LA CRÈME DE TRUFFE, FRITES	20.00 €
freshly minced butcher's style 180g, truffle cream, truffle oil, shavings of Grana Padano	
CHICK' & BURR, FRITES	20.50 €
crispy chicken, burrata, cherry tomatoes, arugula, balsamic cream	
CONFIT LAMB MUZZLE +- 300/350gr *, FRIES	23.50€
LA CARNIVORE, FRITES	24.00 €
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 €
whole duck breast, honey and fig sauce	
CÔTE DE BOEUF +- 450/500gr *sauce poivre ou béarnaise, FRITES	32.00 €
Beef rib	

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

PISCES

FISH AND CHIPS	16.50 €
Cod fillets in tempura, fries, béarnaise sauce	
CABILLAUD FRAIS	20.50 €
fresh cod served with roast potatoes, salad, vierge sauce	
FILETS DE LOUP FRAIS SAUCE VIERGE	21.00 €
fresh sea bass fillets with virgin sauce served with potatoes roast, salad	
FRITTO MIXTO OF THE SEA	22.50 €
Assortments of small squid, shrimp, squid and fried vegetables, Served with fries and béarnaise sauce	
TENTACULES DE POULPE	22.50€
octopus tentacle, 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:

WINGS DE POULET CROUSTILLANTS frites

TARTARE TRADITION frites

STEACK HACHE (frais 180gr) A CHEVAL frites

WRAP POULET, frites

FISH :

FISH and CHIPS frites

PASTAS:

RAVIOLIS 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 PISTACHE

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

1 scoop of ARTISAN ice cream

Perfume of your choice

up to 12 years old!!!

DESSERT



CREME BRÛLÉE bourbon vanilla	7.00 €
CRÈME PISTACHE with hazelnut pieces	7.00 €
TRILOGIE PANNA COTTA Red fruits, salted butter caramel and chocolate	7.00 €
TIRAMISU salted butter caramel speculoos	8.00 €
TIRAMISU Nutella	8.00 €
L'ARROGANTE Nutella cream, banana, brownie pieces	8.00 €
PROFITEROLLE CLASSIQUE 2 homemade choux buns, scoops of organic vanilla ice cream, homemade hot chocolate, flaked almonds	10.50 €
PROFITEROLLE NUTELLA 2 homemade choux buns, scoops of hazelnut ice cream, Nutella, homemade whipped cream	11.50 €
TRIO DE PROFITEROLLE 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	17.00 €
NOUGAT GLACÉ , homemade whipped cream	8.00 €
MAMIE CHOCOLAT COEUR FONDANT Chocolate Fondant Heart, artisanal vanilla ice cream, homemade whipped cream	8.00 €
¼ ANANAS FRAIS	7.00 €
KF GOURMANDISES pistachio cream with hazelnut pieces, red fruit panna cotta, mini arrogant with Nutella	7.50 €
PIZZA DOUDOU AU NUTELLA	7.50 €
MINI NONO (baba) WITH RUM ARTISANAL vanilla ice cream, homemade whipped cream	8.50 €
TARTE AUX POMMES apple pie thin, cooked over a wood fire ARTISANAL Vanilla ice cream, homemade whipped cream	8.00 €
PIZZA INDECENTE Nutella pizza, salted butter caramel, banana, a scoop of vanilla ice cream	10.00 €

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 **10.50 €**

2 scoops of chocolate, 1 scoop of organic vanilla, homemade hot chocolate, homemade whipped cream, flaked almonds

CAFE LIEGEOIS **10.50 €**

2 scoops of coffee, 1 scoop of organic vanilla, real coffee, homemade whipped cream, flaked almonds

DAME BLANCHE **10.50 €**

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

ANISE (pastis 51, ricard)	4 CL	3.60 €
KIR (blackcurrant, raspberry, blackberry, peach)	15 CL	4.70 €
MARTINI RED, WHITE, PINK	9 CL	5.70 €
SPRITZ	40 CL	8.50 €
SAINT GERMAINT SPRITZ	40 CL	9.00 €
CAMPARI	9 CL	5.70 €
JB, RUM, TEQUILA, VODKA	9 CL	10.00 €
with accompaniment	50 CL	11.00 €
AMERICANO HOUSE	33 CL	10.00 €
GLASS OF CHAMPAGNE	15 CL	10.00 €
KIR ROYAL	15 CL	11.00 €
HOMEMADE NEGRONI	25 CL	11.00 €
JUPLIER DRAFT BEER	33 CL	3.70 €
PANACHE (PLUME)	33 CL	3.70 €
BARON JUPLIER DRAFT BEER	60 CL	6.70 €
DESPERADOS	33 CL	6.50 €
CORONA	33 cl	6.50 €

SOFT 50CL

water with syrop	50 cl	2.50 €
Coca-Cola, Coca-Cola Z, Orangina, Diabolo	50 cl	4,00 €
Schweppes, iced tea, lemonade	50 cl	4,00 €
pineapple juice, orange, apple, multifruit	50 cl	4.00 €
Evian, San Pellegrino	50 cl	3.50 €
Evian, San Pellegrino	1 l	5.00 €

DIGESTIVES

digestive shot of your choice	4 cl	3.50 €
get, limoncello, armagnac, cognac	12 cl	10.00 €
manzana, amaretto, grappa, pear...	12 cl	10.00 €

HOT DRINKS

coffee	2.00 €
decaffeinated, coffee with leattle milk, American coffee	2.20 €
cream coffee, cappuccino	3.70 €
tea, infusion	3.70 €
Irish coffee, French coffee	11.00 €

COCKTAILS

	50 cl	150 cl	500 cl
SEX ON THE BEACH Vodka, rum, multi-fruit, grenadine	11.00 €	27.00 €	67.00 €
MOJITO Rum, fresh mint, lime, brown sugar, soda	11.00 €	27.00 €	67.00 €
MOJITO FRAMBOISE Rum, raspberry, fresh mint, lime, brown sugar, soda	12.50 €	28.50 €	70.00 €
MOJITO PASSION Rum, fresh mint, lime, brown sugar, soda, passion fruit	12.50 €	28.50 €	70.00 €
TEQUILA SUNRISE Tequila, mixed fruit juice, grenadine syrup	11.00 €	27.00 €	67.00 €
PINA COLADA rum, coconut, pineapple juice, cream, cane sugar	11.00 €	27.00 €	67.00 €
BANANA COLADA Rum, banana liqueur, pineapple juice, cream, cane sugar	11.00 €	27.00 €	67.00 €
GIN FIZZ gin, lemon juice, cane sugar, soda	11.00 €	27.00 €	67.00 €
CAIPIRINA (12cl) cachaça, lime, brown sugar, crushed ice	11.00 €		
MOJITO ROYAL rum, angostura, champagne, fresh mint, lime, brown sugar	13.00 €	30.00 €	77.00 €

ALCOHOL-FREE

VIRGIN MOJITO fresh mint, lime, brown sugar, soda	8.00 €	19.00 €	37.00 €
VIRGIN MOJITO FRAMBOISE raspberry, fresh mint, lime, brown sugar, soda	8.50 €	20.00 €	39.00 €
VIRGIN MOJITO PASSION passion fruit, fresh mint, lime, brown sugar, soda	8.50 €	20.00 €	39.00 €
VIRGIN PINA COLADA pineapple juice, coconut ice cream, cane sugar	8.50 €	20.00 €	39.00 €
PARADISE fruit juice mix, grenadine	8.00 €	19.00 €	37.00 €

WINES

insensé selection red, white, rosé

glass **15cl**
3.60

pitcher **25cl**
5.70 €

pitcher **50cl**
8.50 €

PROVENCE

ROSE

	verre15CL	50cl	75cl
SAINTE BEATRICE Cuvée des princes(IGP)vin du var	6,60 €		23,50 €
DOMAINE HERMITAGE (AOP) château RASQUE	7,60 €		28,50 €
CUVEE LA SOURCE VIGNELAURE (AOP) Bio	8,10 €	23,50 €	30,50 €
RIMAURESQ «cru classé» cuvée classique (AOP) Provence			38,50 €

WHITE

	verre15CL	50cl	75cl
SAINTE BEATRICE Cuvée des princes(IGP)vin du var	6,60 €		23,50 €
DOMAINE HERMITAGE (AOP) château RASQUE	7,60 €		28,50 €
CUVEE LA SOURCE VIGNELAURE (AOP) Bio	8,60 €	24,50 €	32,50 €
RIMAURESQ «cru classé» cuvée classique (AOP) Provence			38,50 €

RED

	verre15CL	50cl	75cl
SAINTE BEATRICE Cuvée des princes(IGP)vin du var	6,60 €		23,50 €
DOMAINE HERMITAGE (AOP) château RASQUE	7,60 €		28,50 €
CUVEE LA SOURCE VIGNELAURE (AOP) Bio	8,60 €	24.50 €	32,50 €
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	7,10 €		28,50 €
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RHÔNE (red)

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

BORDEAUX (red)

CHÂTEAU PANCHILLE (AOC)bordeaux supérieur	7,60 €		29,00 €
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CHAMPAGNE

NICOLAS FEUILLATTE			75,00 €
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