

# Beverage selection

## Wines by the glass 15cl

LUBERON	
<b>Château Fontvert “Terraire Rosé”</b>	13€
Grape varieties : <i>Grenache, Syrah et Cinsault.</i> A fresh and elegant rosé with notes of red berries and citrus, featuring a lovely, lively, and refreshing finish.	
LUBERON	
<b>Château Fontvert “Terraire Blanc”</b>	13€
Grape varieties : <i>Grenache Blanc et Vermentino</i> An aromatic wine with notes of exotic fruits and peach, offering beautiful freshness on the palate.	
LUBERON	
<b>Château Fontvert “Terraire Rouge ”</b>	13€
Grape varieties : <i>Syrah et Grenache</i> A red wine with aromas of fresh red berries and delicate spices.	
CHAMPAGNE	
<b>Waris Hubert Blanc de Blanc</b>	25€
<i>100% Chardonnay, a fresh and elegant champagne.</i>	

## White wines 75 cl

LUBERON	
<b>2024 Château Fontvert “Terraire Blanc”</b>	45€
CÔTES DE PROVENCE	
<b>2024 Château de St Martin “Grande Réserve”</b>	65€

## Rosé wines 75 cl

LUBERON	
<b>2024 Château Fontvert “Terraire Rosé”</b>	45€
CÔTES DE PROVENCE	
<b>2024 Château Astros “La Belle Vie”</b>	40€

## Red wines 75 cl

LUBERON	
<b>2024 Château Fontvert “Terraire Rouge”</b>	45€
CHAMPAGNE	
<b>Waris Hubert Blanc de Blanc</b>	120€
<b>Deutz Brut Classic</b>	115€
<b>Deutz Brut Rosé</b>	150€

## Champagne 75cl

## Water

Vittel, Perrier sparkling water	1L	8€
	50cl	6€

## Aperitifs and Cocktails

Classic cocktails	20€
<i>Espresso Martini, Margarita, Mules, Negroni, Spritz</i>	
Signature cocktails with our garden’s herbs	22€
<i>Mojito, Strawberry mojito, Basilic Fizz</i>	
Whisky, Vodka, Rhum, Gin (5cl)	15€
Whisky Balvenie Dooblewood 12 years	21€
Rhum El Dorado Guyana 15 years	27€
Aperitifs, Campari, Martini (6cl)	11€

## Softs/beers

Virgin Mojito	16€
Homemade Ice Tea	12€
Coca Cola, Schweppes, Limonade	9€
Fruit juices Alain Millat :	
<i>Strawberry, Pineapple (33cl)</i>	12€
Artisanal fruit juices Astros:	
<i>Apple Rosemary Honey,</i>	
<i>Apple Thyme Lemon (25cl)</i>	9€
Freshly pressed juices Kookabarra:	
<i>Orange, grapefruit (25cl)</i>	12€
Beer 1664 (33cl)	10€

## Warm drinks

Coffee	6€
Coffee creme	7€
Cappuccino	9€
Tea, infusion	7€



# Restaurant menu

## STARTERS

<b>Cesar Salad *</b>	25€
<i>Poultry, Parmesan egg, crouton and red onion pickles</i>	
<b>Salmon Caesar Salad *</b>	25€
<i>Smoked salmon, Parmesan cheese, bread croutons, and pickled red onion</i>	
<b>Heirloom Tomato Salad *</b>	24€
<i>Creamy Burrata di Buffala with pesto sauce</i>	
<b>Vitello Tonnato</b>	25€
<i>Veal, Mediterranean tuna belly, capers and crouton</i>	

## PLATES

<b>Spaghetti with tomatoes</b>	30€
<i>Burrata, red pesto and basilic</i>	
<b>Seasonal fish</b>	32€
<i>Virgin sauce and grilled vegetables</i>	
<b>Plancha-grilled cut of meat</b>	34€
<i>Frites, sauce citronnelle et saté</i>	
<b>Additional sides</b>	8€
<i>Fries, grilled vegetables or salad</i>	

## DESSERTS

<b>The Royal chocolate</b>	18€
<i>Almond crispy biscuit, hazelnut praline and dark chocolate mousse</i>	
<b>Lemon meringue tart with thyme</b>	17€
<b>The Baba au rhum &amp; citrus</b>	18€

\* Available from 12:00 PM to 6:00 PM