

Organic Fruit juice Bio 'Meneau' (Bout. 25cl) 5,00 €

Organic Pure Bio Orange,
Organic Pure Bio Orange & Carot
Organic Pineapple Juice Bio,
Organic Marmande Tomato Juice ,
Organic Apple Juice Bio
Organic Bio Apricot Nectar.

Organic Smoothie Bio 'Meneau' (Bout. 25cl) 6,50 €

Organic Banana, Apple & Blueberry Smoothie Bio,
Organic Banana, Raspberry & Pear Smoothie Bio
Organic Mango & Passion Fruit Smoothie Bio

Freshly Squeezed Juices 5,00 €

Freshly Squeezed Orange juice (Verre 20cl)
Freshly Squeezed Lemon juice (verre 10cl)

Iced Tea (Bout. 25cl) 6,50 €

Organic Lemon /Ginger
Organic Lemon /Mint

Water & Soft Drinks

	20cl	25cl	33cl	50cl
Schweppes Tonic, Schweppes Citrus		4,80€		
Orangina, Fuzetea, Oasis		4,80€		
Coca-Cola, Coca-Zéro			4,80€	
Perrier			4,80€	
Evian		5,50€	6,50€	
Badoit				6,50€
Water with syrup	2,80€			4,50€
Draft Limonade served by the glass	3,50€			7,00€
Diabolo served by the glass	4,00€			8,00€
Ginger Alle ou Ginger Beer (20cl)	4,60€			

Apéritifs

Pastis, Ricard, Casanis, Pernod (2cl), Bitter sans alcool (10cl)	4,00 €
Martini blanc, Martini rouge, Campari (6cl)	5,00 €
Porto blanc, Porto rouge (12cl), Muscat (12cl)	6,00 €
Kir vin blanc (blackcurrant, blackberry, raspberry, or peach) (13cl)	6,00 €
Kir royal * (blackcurrant, blackberry, raspberry, or peach) (13cl)	6,00 €
Coupe of Prosecco SENSI DOC Italie (12cl)	7,00 €
Piscine of Prosecco SENSI DOC Italie (15cl + glaçons)	9,00 €
Coupe of Champagne * Charles Mignon Premier cru (12cl)	14,00 €
Piscine of Champagne * (15cl + glaçons)	17,00 €

Draft Beers

	25cl	50cl
Fada France – (Alc 5,5%vol)	3,90€	7,80€
Heineken Pays-Bas (Alc 5%vol)	4,00€	8,00€
Affligem Belgique (Alc 6.7%vol)	5,10€	10,20€

Summer Bottled beers (En Bouteille)

	33cl
Kasteel Tropical – Belgique (Alc 7%vol)	7,00€
Fada Abricot – France (Alc 4,8%vol)	7,00€

Alcohol Free Bottles Beers (En Bouteille)

	33cl
Kasteel 00 – Belgium (Alc 0%vol)	6,00€
Heineken 00 - Netherlands (Alc 0%vol)	6,00€
Corona Cero – Mexico (Alc 0%vol)	6,00€

Bottled Beers (En Bouteille)

	33cl
Kwak – Ambrée - Belgium (Alc 8,4%vol)	7,00€
Hoegaarden - Blanche - Belgium (Alc 4,9%vol)	7,00€
Desperados - France (Alc 5.9%vol)	8,00€
Brewdog Punk – IPA - Scotland (Alc 5,4%vol)	9,00€
Paix Dieu - Blonde - Belgium (Alc 10%vol)	9,00€

Apéritif Moment (De 11h30 to 14h30 and 18h30...)

Homemade country paté (Gluten free without bread)

Our famous home-made country pâté — rustic, flavorful and heartwarming.

Chicken Spring Rolls

Four crispies chicken spring rolls with a light sweet sauce and fresh roman salad.

Zucchini Flower Fritters

Crispy zucchini flowers fritters with a mild herb-infused Provencal sauce

Iberian Chorizo Croquetas

Melting croquettes with bold chorizo flavor and a subtly spicy mayonnaise

Mediterranean Vegetable Tempura

Crispy vegetables tempura with Tzatziki cream sauce.

Two Salmon Rillettes (Maison Gayrard)

Duo of fines smoked salmon and salmon spread — served with toasted croutons.

Garlic & Parsley squid bites

Tender deep-fried squid bites with garlic and parsley seasoning and homemade aioli on the side.

Charcuterie & cheese Board (Gluten free without bread)

A generous selection of fine cured meats and matured cheeses — perfect to start your meal.

French bruschetta (De 11h30 à 14h30 et après 19h)

Maximoise Pissaladière

Country bread bruschetta, onion, olive oil, anchovies, olives

Sandwich Club

Slices of white bread, tender chicken, roman lettuce, mayonnaise, sun-dried tomatoes, hard-boiled egg

Italian bruschetta

Country bread bruschetta, tomato sauce, parma ham, rocket salad, mozzarella, pesto

Croque bruschetta

Country bread, ham, comté cheese, béchamel sauce and gratin cheese.

Provençal bruschetta

Country bread, truffle cream, parmesan shavings and fresh truffles

An allergen and intolerance chart is available for you.
Please do not hesitate to ask for and consult it.

Alcohol Free Wine By The Glass (12cl)

Nooh by La Coste en Rosé

6 €

Nooh by La Coste en Blanc

6 €

A perfect match with our homemade Pot Parfait

Rosé Wine By The Glass (12cl)

Peyrassol Méditerranée I.G.P. Méditerranée

5 €

A perfect match with our homemade Pot Parfait

Domaine de Marchandise A.O.P. Côtes de Provence

7 €

Enjoy with our chicken spring rolls.

Domaine Sainte Marie Cuvée Tradition A.O.C. Côtes de Provence

8 €

Enjoy with our zucchini blossom fritters.

Domaine des Campaux A.O.C. Côtes de Provence

8 €

To be enjoyed with our squid nuggets with parsley

Vin au Verre en Rouge (12cl)

Peyrassol Méditerranée I.G.P. Méditerranée

2023 5 €

To be enjoyed with our linguine “alle vongole”

Domaine de Marchandise A.O.P. Côtes de Provence

2023 7 €

To be enjoyed with our croque

Vieux Truffiers. A.O.P. Côtes du Rhône

2024 7 €

To be enjoyed with our Italian toast

Château Guibeaum-L'émotion A.O.C. Puisseguin Sainte Émilie

2022 8 €

To be enjoyed with our Provencal toast

Domaine de La Soléade A.O.P. Vacqueyras

2023 9 €

To be enjoyed with our charcuterie board

Crozes Hermitage – Les Agrette A.O.P. Crozes – Hermitages

2024 10 €

To be enjoyed with our charcuterie board

Présence de sulfites possible dans les vins

Vin au Verre en Blanc (12cl)

Peyrassol Méditerranée  I.G.P. Méditerranée	2024	5 €
To be enjoyed with our Maximoise pissaladière		
Domaine de Marchandise A.O.P. Côtes de Provence	2024	7 €
Enjoy with our zucchini blossom fritters.		
Domaine Planes « Blanc de Blanc »  A.O.C. Côtes de Provence	2024	9 €
A déguster avec nos rillettes aux 2 saumons		
Domaine de Brescou  Viognier I.G.P. d'OC	2024	7 €
To be enjoyed with our rillettes with 2 salmon		
Domaine de Brescou  Chardonnay I.G.P. d'OC	2024	8 €
To be enjoyed with our vegetable tempura		
Domaine Pabiot – Coteaux de Girarmes A.O.C. Pouilly Fumé	2024	9 €
To be enjoyed with our vegetable tempura		
Domaine Michel Thomas A.O.C. Sancerre	2024	10 €
To be enjoyed with our club sandwich		
Domaine Laroche – Cuvée St Martin  A.O.P. Chablis	2023	10 €
To be enjoyed with our vegetable tempura		

Champagne

	Coupe 12cl / Piscine 15cl / Bout. 75cl
Sensi Proseco Doc Italy	7€ 9€ 45€
Champagne Charles Mignon Premier cru.	14€ 17€ 84€
Moët & Chandon « Brut Impérial »	110€
Veuve Clicquot	130€
Ruinart Blanc de Blancs	190€

Alcohol abuse is dangerous for health, consume with moderation. Sale to minors prohibited.
Please not that we do not accept check. Our price include service.

Cocktails "S.P.R.I.T.Z"

Classic SPRITZ (14cl)	12,00 €
Apérol, sparkling water and Prosecco	
LIMONCELLO SPRITZ (14cl)	12,00 €
Limoncello, sparkling water and Prosecco	
SARTI SPRITZ (14cl)	12,00 €
Sarti Rosa, sparkling water and Prosecco	
HUGO SPRITZ (14cl)	12,50 €
Ederflower Liqueur, fresh mint, sparkling water and Prosecco	
PASSION SPRITZ (14cl)	12,50 €
Peach Liqueur, passion fruit purée, vanilla syrup and Prosecco	
COCO SPRITZ (14cl)	12,50 €
Coconut liqueur, Prosecco, fresh lime juice and sparkling water	
MANGO SPRITZ (14cl)	12,50 €
Mango Liqueur, Prosecco, lemon juice, ginger and sparkling water	
ROYAL SPRITZ (14cl)	15,00 €
Champagne, Ederflower Liqueur, Apérol and sparkling water	

Cocktails Sans Alcool

CARIBBEAN MULE (15cl)	10,00 €
Alcohol-free rum, fresh lime, Ginger Beer and lime juice,	
SPORTIF (15cl)	
Alcohol-free gin, tonic water, ice, fresh cucumber and basil	
CHENONCEAU (15cl)	
Alcohol-free bourbon-style whisky, apple juice, vanilla, lemon juice and cinnamon	
WHISKY ALE (15cl)	
Alcohol-free bourbon-style whisky, Ginger Ale, fresh lime juice and ice.	
MADELEINE (15cl)	
Alcohol-free Amaretto, pineapple juice, freshly squeezed lime and agave syrup	
JASMIN (15cl)	
Alcohol-free Spritz, jasmine ginger soda and an orange slice	

« Signature » Cocktails

APÉ-RHUM (Created by)	(12cl)	13,00 €
Dark rum, Aperol, pineapple juice, cane sugar syrup and fresh lemon juice		
PASSION COLADA (Signé Jean)	(12cl)	13,00 €
White rum, orange juice, passion fruit purée and coconut purée		
BLUE BASIL SPLASH (Created by Alexandre)	(16cl)	13,00 €
Gin, Blue Curaçao, sparkling water, cane sugar syrup and fresh lemon juice.		
Le 21 (Created by Killian)	(16cl)	13,00 €
Gin, violet syrup, lemon juice and foamer		
La CERISE REBELLE (Created by Marie)	(13,5cl)	13,00 €
Vodka, cherry syrup, raspberry liqueur, Ginger Beer, cane sugar syrup and fresh lime.		
Le CARLITO (Created by Joel)	(10cl)	13,00 €
Vodka, passion fruit, Angostura bitters, cane sugar syrup and fresh mint.		

Cocktails Sans Alcool « Signature »

SUNRISE TROPICAL (Created by Franck)	(15cl)	10,00 €
Orange juice, pineapple juice, fresh lime and grenadine syrup.		
TAGADA DES ÎLES (Created by Jean)	(15cl)	
Strawberry juice, banana juice, coconut purée and fresh lemon juice.		
GARDEN BLOSSOM FIZZ (Created by Alexandre)	(15cl)	
Apple juice, soda water, elderflower syrup and fresh lemon juice.		
ROSE ÉTERNEL (Created by Killian)	(16cl)	
Rose syrup, cranberry juice, peach purée and fresh lemon juice.		
ABRICOTIER (Created by Marie)	(16cl)	
Alcohol-free rum, pineapple juice, apricot juice and orgeat syrup.		
MOCKJO (Created by Joel)	(15cl)	
Strawberry purée, fresh lemon juice, sparkling water and fresh mint.		

Classic Cocktails

12,50€
Mojitos - La Marguarita - Porn Star Martini - Moscow Mules - London Mules -
Mexican Mules - Le Paloma - Le Cosmopolitan - La Pina Colada - etc...

Moment Desserts

Chocolat Mousse	8 €
Tiramisu	8 €
Dessert of the day	9 €
Gluten-Free Chocolate Fondant with Strawberry Sorbet 	10 €
Pineapple Carpaccio with Lemon Sorbet	11 €
Fresh Fruit Salad	12 €
Strawberry Pavlova	12 €
Rhum Baba (Kougloff style)	12 €
Gourmet Café	13 €

Ice Cream & Sorbets

Ice cream Cup : 1 Scoop : 3 € / 2 Scoops : 5,5 € / 3 Scoops : 8 €

Ice Cream Flavours :

Dark Chocolate
Madagascar Bourbon Vanilla
Colombian Arabica Coffee
Salted Butter Caramel
Coconut
Rum & Raisin
Mint Chocolate Chip
Pistachio.

Sorbets Flavours:

Strawberry
Sicilian Lemon
Pineapple
Mediterranean Peach
Mediterranean Apricot

Sup chantilly : 2,00 €

Ice Cream Sundaes

Affogato 10 €

Vanilla ice cream served with a shot of hot espresso

Café Liégeois 11 €

Coffee ice cream, espresso and whipped cream

Chocolat Liégeois 11 €

Chocolate ice cream, hot chocolate sauce and whipped cream

Dame Blanche 11 €

Vanilla ice cream, warm chocolate sauce and whipped cream.

Banana Split 12 €

Fresh banana, vanilla ice cream, chocolate ice cream, strawberry sorbet, chocolate sauce and whipped cream.

Fraise Melba (seasonal) 12 €

Fresh strawberries, vanilla ice cream, strawberry ice cream and whipped cream.

Liqueur Ice Cream Sundaes

L'After Eight 12 €

Mint chocolate chip ice cream, chocolate ice cream and a shot of Get 27 mint liqueur.

L'After White 12 €

Madagascar vanilla ice cream, coconut ice cream and a shot of Get 31 mint liqueur.

Frozen Irish 12 €

Coffee ice cream with a shot of Baileys Irish Cream.

Le Colonel 12 €

Sicilian lemon sorbet with a shot of vodka.

La Mentheuse 12 €

Strawberry ice cream, chocolate ice cream and crème de menthe.

La Pulpeuse 12 €

Peach ice cream, pineapple ice cream and lemon cream liqueur.

La Croqueuse 12 €

Salted butter caramel ice cream, Madagascar vanilla ice cream and apple liqueur.

Classic Hot Beverages

Expresso*, Décaféiné* (* Giovanni Pietrini Coffee) 2,10€

Macchiato*, Americano* 2,20€

Coffee Cream* 3,80€

Double coffee*, Cappuccino* 4,20€

Hot Chocolat with milk 4,50€

Viennese ou Coffee chocolat 5,00€

« Dammann » Teas & infusions 3,80€

English Breakfast, Earl Grey, Thé vert, Verveine, Tilleul.

Flavour teas & Herbal infusions 4,50€

Détox bio, Tisane citron gingembre, Tisane Fleurs d'hibiscus

All our coffee variations can also be served without caffeine

Gourmet Hot Beverages

6,00€

Latte Macchiato* One shot of coffee, milk and milk foam.

Vanilla Latte* One shot of coffee, milk, milk foam, vanilla syrup.

Toffee Latte* One shot of coffee, milk, milk foam, caramel syrup

Hazelnut latte* One shot of coffee, milk, milk foam, hazelnut syrup

Caffe Moka* One shot of coffee, hot chocolate, whipped cream.

Toffee Moka* One shot of coffee, caramel syrup, hot chocolate, whipped cream

All our latte variations can also be served cold

All our latte variations can also be served with vegetables milks
(1€ add per drink)

THE BARTENDERS' SPIRITS SELECTION (4cl)

Rhums

Don Papa Baroko	Philippines (Alc. 40%/Vol.)	12 €
Bumbu XO	Panama (Alc. 40%/Vol.)	13 €
Rhums Plantation XO	Barbade (Alc 40%vol)	13 €
Rhums ZACAPA XO	Guatemala (Alc 40%vol)	16 €

Whiskies

JB	Scotland (Alc. 40%/Vol.)	9 €
Whiskies Paddy	Irland (Alc. 40%/Vol.)	9 €
Whiskies Jack Daniel's	U.S.A (Alc. 40%/Vol.)	10 €
Whiskies Glenmorangie 10 ans	Scotland (Alc. 40%/Vol.)	11 €
Whiskies Nikka	Japan (Alc. 51,4%/Vol.)	12 €
Whiskies Woodford	U.S.A.(Alc. 45,2%/Vol.)	13 €
Whiskies Caol Ila 12 ans	Scotland.(Alc. 43%/Vol.)	16 €

Gins

Gordon's	United Kingdom (Alc 37.5%vol)	9 €
Gins Citadelle	France (Alc 44%vol)	10 €
Gins Hendrick's	Scotland (Alc 41.4%vol)	12 €

Vodkas

Absolut	Sweden (Alc.40%/Vol.)	8 €
Vodkas Grey Goose	France (Alc.40%/Vol.) (4cl)	12 €

Téquila

San José	Mexico (Alc 40%vol)	8 €
Téquila Patron Anejo	Mexico (Alc. 40%/Vol.)	12 €

Cognac

Rémi martin VSOP	France (Alc 40%vol)	11 €
Cognac Hennessy XO	France (Alc 40%vol)	25 €

Supplément soda : 2 €

Digestifs (4cl)

Get 27, Get 31,	9€
Limoncello, Amaretto Disaronno, Grand Marnier	9€
Chartreuse verte, Chartreuse jaune	9€
Génépi, Jägermeister	9€
Prune, mirabelle, Marc de Provence	9€
Grappa, Poire Williams	9€
Armagnac	9€
AOC Calvados château de breuil 15 ans d'âges	9€

Discover our restaurant menu with just one

Click

