



1860

LE PALAIS

Inaugurated on September 10, 1860 by Napoleon III, the Palais de la Bourse is a Marseille monument. It hosts the Aix Marseille Provence Chamber of Commerce and Industry, which is the oldest in the world. It is in this place steeped in history facing the Old Port that the restaurant 1860 Le Palais opened its doors

Around a refined cuisine prepared by our master chef, you will enjoy a seasonal menu complemented by an aperitif and carefully selected wines..

RESTAURANT 1860 LE PALAIS OPEN 7 DAYS A WEEK

To book a table in the Restaurant or Tearoom

Phone : 04 91 99 54 84

Open from 7:30 a.m. to 11:30 p.m.

Possible restaurant privatization from 6:00 pm



For pastry or caterer order

Phone : 04 91 99 54 84






COCKTAILS, 12 cl

SANTA-MARÍA	12,00 €
<i>Rum Bacardi Añejo Cuatro, lemon, mint, brown sugar, angostura bitter</i>	
MAGELLAN	12,00 €
<i>Cachaça Ypioca, passion fruits, lime</i>	
VESPUCCI	10,00 €
<i>Prosecco La Farra, Aperol, sparkling water, pomegranate, orange, rosemary</i>	
COOK	12,00 €
<i>Gin Bombay Sapphire, Noilly Prat dry, lemon verbena syrup, lemon juice</i>	
LA PÉROUSE	12,00 €
<i>Grey Goose vodka, coffee liqueur, coffee</i>	
TASMAN	15,00 €
<i>Rhum Bacardi ambré, yuzu-pears, lemon, lemonade</i>	
URVILLE	14,00 €
<i>Rosemary infused Tequila, triple sec, lemon</i>	
GAMA	12,00 €
<i>Jameson whiskey, sugar syrup, coffee, whipped cream</i>	

ALCOHOL FREE COCKTAILS, 12 cl

PYTHÉAS	8,00 €
<i>Coconuts cream, lemon juice</i>	
PINTA	8,00 €
<i>Pineapple, grapefruit, orange, lemonade</i>	
CANEBIÈRE	8,00 €
<i>Cranberry, rosemary syrup, sparkling water</i>	








WINE BY THE GLASS, 12 cl

SEASONAL WINE	6,00 €
<i>Select by our sommelier</i>	
WHITE WINE	
<i>IGP Château Val Joanis, Cuvée Val Jo'</i>	5,50 €
<i>D.O.C Frizzante, Prosecco, La Farra</i>	7,00 €
<i>AOP Côtes de Provence, Domaine Coussin</i>	7,50 €
<i>AOC Sauternes, Château du levant</i>	9,50 €
<i>AOC Patrimoine, Domaine Orenga de Gaffory</i>	10,00 €
<i>AOP Chablis, William Fèvre</i>	11,00 €
ROSÉS WINE	
<i>GP Château Val Joanis, Cuvée Val Jo'</i>	5,50 €
<i>AOC Coteaux d'Aix en Provence, Château de Beaupré </i>	6,50 €
<i>AOP Côtes de Provence, Château Roquefeuille </i>	7,00 €
<i>AOP Côtes de Provence, Domaine Coussin, Sainte Victoire</i>	7,50 €
<i>AOP Côtes de Provence, Sainte Magdeleine</i>	8,50 €
RED WINE	
<i>IGP Château Val Joanis, Cuvée Val Jo'</i>	5,50 €
<i>AOC Coteaux d'Aix en Provence, Château de Beaupré </i>	6,50 €
<i>AOC Saint-Chinian, Caudomato</i>	7,00 €
<i>AOP Côtes de Provence, Château Roquefeuille </i>	7,00 €
<i>AOC Patrimoine, Domaine Orenga de Gaffory</i>	10,00 €
<i>AOC Gigondas, Domaine des Espiers </i>	12,00 €

DRINKS

ANISETTE PHÉNIX, 51, RICARD, 2 cl	4,00 €
SANBITTER SAN PELLEGRINO, 10 cl	5,00 €
MARTINI BLANC OU ROUGE, 4 cl	5,50 €
NOILLY PRAT AMBRÉ OU ROUGE, 4 cl	5,50 €
CAMPARI	5,50 €
PORTO ROUGE, 8 cl	6,00 €
CHAMBORD, 6 cl	8,00 €
ST GERMAIN, 6 cl	8,00 €
AMÉRICANO, 12 cl	7,00 €
WHITE WINE KIR, 12 cl, Blackcurrant, raspberry, peach or blackberry	7,50 €
ROYAL KIR, 12 cl, Blackcurrant, raspberry, peach or blackberry	11,00 €

WINE LIST



	50 cl	75 cl
SEASONAL WINE		29,00 €
<i>Our sommelier selects for you a wine vinified by a winemaker in love with wine and his terroir.</i>		
COTEAUX D'AIX EN PROVENCE		
<i>AOC Domaines Les Beates, Béatines, Red/Rosé/White</i>	25,00 €	30,00 €
<i>AOC Château de Beaupré, Red/Rosé</i> 		32,00 €
COATS OF PROVENCE		
<i>IGP Château Val Joanis, Cuvée Val Jo', Red/Rosé/White</i>		27,50 €
<i>AOP Château Coussin, White/Rosé</i>		39,00 €
<i>AOP Château Roquefeuille, Red/Rosé</i> 		39,00 €
<i>AOP Sainte Magdeleine, Rosé</i>		42,00 €
<i>AOC Or de la Castinelle, Rosé</i> 		45,00 €
<i>AOC Domaine Ott « Clos Mireille », Blanc de blanc</i>		57,00 €
CASSIS		
<i>AOC Clos Sainte Magdeleine, White</i> 		49,50 €
<i>AOC Clos Sainte Magdeleine, Bel Arme, White</i>		60,00 €
BANDOL		
<i>AOC Domaines Ott « Château Romassan », Rosé</i>		55,00 €
RHONE VALLEY		
<i>AOP Château Rochecolombe, Red</i> 		37,00 €
<i>AOP Gigondas, Domaine des Espiers, Red</i> 		60,00 €
<i>AOC Cozes Hermitage, Yann Chave, Red</i>		65,00 €
LANGUEDOC		
<i>AOC Saint Chinian, Caudomato, Red</i>		39,00 €
BORDEAUX		
<i>AOC Sauternes, Château du levant, White</i>		48,00 €
BURGUNDY		
<i>AOP Chablis, William Fèvre, White</i>		55,00 €
CORSICA		
<i>IGP Île de Beauté, Cuvée Yves Leccia, Rosé</i> 		48,00 €
<i>AOC Patrimonio, Domaine Orenga de Gaffory, Red/White</i>		52,00 €
ITALY		
<i>D.O.C Frizzante, Prosecco, La Farra, White</i>		35,00 €

BRUNCH 39,00 €

Only on Sunday until 3:00 p.m.

Hot drink (coffee, chocolate or tea), freshly squeezed fruit juice (orange or lemon), Viennese pastry (croissant or pain au chocolat), toast with honey and jam, seasonal cake, Dalloyau baked macaroon of your choice, fromage blanc- yuzu pear coulis, scrambled eggs (plain, parmesan or bacon), lentil hummus with hazelnut and soy oil, fish of the day bouillabaisse style, chicken Caesar salad

SAVOURY SNACKS*

LENTIL HUMMUS WITH HAZELNUT AND SOY OIL 	10,00 €
Grilled country bread, hazelnut condiment, sesame, raisins	
PANISSES MARSEILLAISE AND BLACK GARLIC MAYONNAISE  	10,00 €
HALF BUFFALA CAMEMBERT TO SHARE  	13,50 €
BUTTERNUT CREAM 	14,00 €
Butternut roast, poached egg, foccacia with Provencal herbs	
BREADED ARTICHOKE BUTTONS 	13,50 €
DECLINATION OF FENNEL 	12,00 €
Fennel in three textures, tangy coriander vinaigrette, tapenade crumble	
CHEESE PLATER WITH CORSICA FIG JAM  	15,00 €
SQUID WITH PISTACHIO PESTO	14,00 €


LUNCH FORMULA* 25,00 €

*(excluding public holidays and weekends)


DAILY DISH **ou** MUSHROOMS RAVIOLI

CHOICE OF DESSERT

LARGE SALADS*

1860 THE PALACE SALAD	20,00 €
<i>Red tuna, focaccia, vegetable shavings, cherry tomatoes, candied fennel, lime aioli espuma, Mesclum Marseillais</i>	
CHICKEN CAESAR SALAD	19,00 €
<i>Marinated chicken, shavings of Parmesan Reggiano, sherry tomatoes, dried tomatoes, croutons, Romaine salad, Caesar sauce</i>	
PRAWNS AND AVOCADO SALAD 	21,00 €
<i>Prawns, avocado, «Brousse du Rove», sherry tomatoes, dried tomatoes, mesclun salad, kiwi and passion fruit vinaigrette</i>	

PASTA*

MUSHROOMS RAVIOLI 	19,00 €
<i>Full-bodied broth with mushrooms, hazelnut, Comté cheese and truffle condiment</i>	
LINGUINI WITH PRAWN	26,00 €
<i>Shellfish bisque, Romanesco condiment, cereals and tarragon</i>	

MAIN DISHES*

*Service time table: lunch from 11:30 to 15:00 / Dinner from 18:00 to 22:30

Non-stop service from 11:30 to 22:30 : in week-ends and public holidays.

Tea room service and pastries throughout the day

All season long, chef Arthur Balocco offers you traditional and gourmand recipes.

DAILY DISH – Only for lunch 18,00 €

EVENNING SUGGESTION – Only for dinner 18,00 €

MEATS*

FRENCH CHICKEN SUPREME WITH MORELS 21,00 €

Genuine lightly truffled puree, brown juice with morels

ENTRECÔTE D'AUBRAC STEAK « 250 GR » 30,00 €

Mashed pumpkin, candied shallot, hazelnut crumble truffle brown juice

CHAROLAIS BEEF BURGER 26,00 €

Dried Bun'stomates, Charolais ground beef, tomato, truffle aioli, mushrooms and Comté accompanied by Panisses Marseillaises

CRISPY LAMB WITH CANDIED ONIONS 29,00 €

Grape potatoes with the scents of Provence, small mushrooms with garlic and parsley, rosemary braising jus, hazelnut crumble

BRAISED VEAL CHICKLE 26,00 €

Rosemary braising juice, jacket potatoes, fresh cheese with fresh herbs and seasonal vegetables

FISHES*

FISH TRILOGY « BOUILLABAISSE STYLE » 27,50 €

Sea bream, meager et red mullet (according to arrivals), fish soup, candied potatoes with saffron, croutons, cold Provencal «Rouille» sauce

POACHED COD WITH SPICES 29,00 €

Butternut mousseline, pan-fried mushrooms with garlic and parsley, cumin crumble

MEAGER STEAK 26,00 €

*Risotto with three citrus fruits, candied leek, celeriac vinaigrette
BubbleTea and smoked fish with yuzu*



CHILDREN MENU 12,50 € Until the edge of 12



MINCED STEAK OR FISH OF THE DAY A LA PLANCHA

With mashed potatoes or linguini pasta with butter or with seasonal vegetables

ONE SCOOP OF ICE CREAM *With vanilla whipped cream*

OR ONE MACARON



Gluten free product



Vegan product




Vegetarian product



Lactose free product



CHOCOLATE AND PRALINE INDIVIDUAL CAKES

	On the spot	To take away
DALLOYAU Reinterpretation 2019 	10,00 €	7,50 €
<i>Praline heart melting in a meringue DALLOYAU & praline cream, surrounded by nougatine rock</i>		
PARIS-BREST DALLOYAU Creation 2012	9,00 €	7,50 €
<i>Soft puff pastry, melted praliné custard and a crunchy nougatine</i>		
THE REAL OPERA DALLOYAU creation 1955	8,00 €	5,50 €
<i>A mythical French pastry created by DALLOYAU, a great passion in its original version</i>		
CROC CHOCO DALLOYAU creation 2015	10,00 €	7,80 €
<i>Crunchy Piedmont hazelnuts, soft biscuit, milk chocolate mousse Bahibé with 46% cocoa from the Dominican Republic, creamy hazelnut</i>		
TONKA DALLOYAU creation 2017	10,00 €	7,50 €
<i>Chocolate mousse, pure origin Peru 63% cocoa with a Tonka bean flavor, sea salt caramel ganache, Chestnut crispy praliné on a chocolate biscuit.</i>		

On
the spot

To take
away

CLASSIC CAKES

RUM-RAISINS BOUCHON	10,00 €	6,00 €
<i>The eternal rum babawith currants and vanilla Chantilly cream</i>		
WHITE FOREST Creation 2020	9,00 €	6,50 €
<i>The smoothness of white chocolate with tonkabean, linked to the freshness of raspberry, yuzu</i>		
VANILLA MILLE-FEUILLE	9,00 €	6,50 €
<i>An airy, crunchy and delicately caramelized puff pastry, case of a pastry cream with the delicate taste of Bourbon vanilla from Madagascar</i>		
LEMON MERINGUE TART	8,50 €	6,50 €
<i>On a buttered shortbread, a lemon curd cream with a touch of sweet Italian meringue</i>		
RASPBERRY GARDEN DALLOYAU Creation 2022	10,00 €	7,50 €
<i>Sponge cake with pink praline chips, raspberry compote, vanilla mousse, fresh raspberries</i>		
SEASONAL TART	9,00 €	6,50 €
CREATION OF THE MOMENT Only Saturdays and Sundays	9,00 €	6,50 €
<i>Our master pastry chef Franck Charvoz offers you his creations throughout the seasons timeless gourmands</i>		
FRESH FRUIT PLATE WITH FORK New 2022	10,00 €	
<i>Coulis of yuzu pears, Chantilly cream with Bourbon vanilla, almond tuile</i>		
LA PROFITÉROLE EN RELIGIEUSE – New DALLOYAU 2019	13,00 €	
<i>Choux pastry garnished with a scoop of vanilla ice cream and small choux pastry with intense chocolate, chocolate sauce, Chantilly cream with Bourbon vanilla.</i>		
THE CAKE 1860 THE PALACE	4,00 €	
<i>Served with Bourbon vanilla whipped cream and chocolate sauce</i>		

CHEESE

CHEESE PLATER WITH CORSICA FIG JAM  	15,00 €
---	---------

GOURMET ICE CREAM SCOOPS

ICE CREAM CUP OR SORBET

Served with Bourbon vanilla from Madagascar and whipped Cream

ONE SCOOP 5,00 € **TWO SCOOPS** 7,50 € **THREE SCOOPS** 10,00 €

Coffee, Salted-Butter caramel, intense Chocolate, Lemon, Strawberry, Raspberry, Manguo, Pistachio, Vanilla

DALLOYAU WHITE LADY  12,50 €

Three scoops of vanilla ice cream, chocolate sauce,
Whipped cream flavored with bourbon vanilla from Madagascar, meringue

MACARONS COUPE  14,00 €

Vanilla ice cream, raspberry sorbet, custard cream,
Whipped cream flavored with Bourbon vanilla from Madagascar, three macarons

LIEGOIS COFFEE 11,50 €

Three scoops of DALLOYAU coffee ice cream, coffee sauce,
whipped cream flavored with Bourbon vanilla, almond biscuit.

LIEGOIS CHOCOLATE 11,50 €

Three scoops of intense Chocolate ice cream, chocolate sauce,
whipped cream flavored with Bourbon vanilla, almond biscuit

COLONEL COUPE   12,00 €


Three scoops of lemon ice cream, vodka

AMIRAL COUPE   12,00 €

Three scoops of lemon ice cream, Pear brandy.

MACARONS AND CONFECTIONERY

MARRON GLACÉ  3,30 €

SMALL MACARON FOUR  2,30 €

Coffee, Salted butter caramel, Lemon, Chocolate, Raspberry, Pistachio,
Praliné, Vanilla, Yuzu-Raspberry-Grapefruit, macaron of season

MINI GOÛTER DE MACARONS  11,20 €

Five macarons to discover according to your taste



Gluten product



Vegan product



Vegetarian product



Lactose free product

We are happy to present our macaron boxes to take away :

EAT BAG OF 4 MACARONS – 9,90 €

BOX OF 8 MACARONS – 19,90 €

BOX OF 16 MACARONS – 39,90 €

BOX OF 24 MACARONS – 52,90 €

These products are only for take away
Thank you for understanding

BREAKFASTS (FROM 7:30 TO 11:30 A.M.)

THE BREAKFAST	11,00 €
<i>Hot drink (coffee, hot chocolate or tea), freshly-squeezed fruit juice (orange or lemon), viennoiserie (croissant or chocolate croissant).</i>	
FRIED EGGS	7,50 €
OMELETTE : PLAIN 7,50 € CHEESE 8,00 € WITH TRUFFLE 9,50 €	
VIENNOISERIE (<i>croissant or chocolate croissant</i>)	2,50 €

COFFEES

COFFEE (VATEO)	2,50 €
DECAFFEINATED COFFEE (NOAILLES)	2,50 €
COFFEE « NOISETTE »	2,70 €
COFFE WITH CREAM	3,60 €
ICED COFFEE	3,60 €
VIENNESE COFFEE	4,20 €
FLAVORED VIENNESE COFFEE	4,70 €
<i>Caramel, hazelnut or vanilla</i>	
CAPPUCINO	4,50 €
DOUBLE COFFEE	4,70 €
LATTE MACCHIATO	5,00 €
IRISH COFFEE	12,00 €
1860 COFFEE	3,60 €
<i>Accompanied by a DALLOYAU oven macaroon according to your desire.</i>	
COFFEE AND MARRON	5,20 €
<i>Accompanied by marron glacé</i>	
COFFEE AND CHOCOLATES	6,20 €
<i>Accompanied by three DALLOYAU chocolates</i>	
COFFEE AND MACARONS	7,00 €
<i>Accompanied by three DALLOYAU oven macarons depending on your wishes.</i>	
GOURMET COFFEE	12,50 €
<i>Accompanied by a Dalloyau macaron, a pastry, chocolate sauce and whipped cream</i>	

CHOCOLATES

70% of pure cocoa « Santo Domingo »

HOT CHOCOLATE	5,80 €
VIENNESE HOT CHOCOLATE	6,20 €
VANILLA ICED CHOCOLATE	6,50 €
<i>Served with whipped cream flavored with Bourbon vanilla</i>	
FLAVORED VIENNESE HOT CHOCOLATE	7,00 €
<i>Caramel, hazelnut or vanilla</i>	
HOT CHOCOLATE AND MACARONS	10,50 €
<i>Accompanied by three DALLOYAU oven macarons depending on your wishes.</i>	
GOURMET HOT CHOCOLATE	15,00 €
<i>Accompanied by a Dalloyau macaron, a pastry, chocolate sauce and whipped cream</i>	

TEAS

TEA AND MACARONS	10,50 €
<i>Tea « 1860» and three small DALLOYAU macarons</i>	
GOURMET TEA	15,00 €
<i>Tea « 1860 » With a small macaron, DALLOYAU pastry, chocolate and whipped cream</i>	
1860 TEA	6,20 €
<i>All the authenticity and harmony of a tea from China and India. A great flavored classic with citrus essences which give it a very endearing character.</i>	
VINEYARD PEACH CEYLAN TEA	6,20 €
<i>Fruity and invigorating, it combines the intense scent of sun-drenched vine peach, with the roundness of a black tea from China and Sri Lanka.</i>	
4 RED FRUITS BLACK TEA	6,80 €
<i>Blend of Chinese and Ceylon teas flavored with cherry, strawberry, raspberry and Redcurrant aromas, garnished with pieces of strawberries and currants. A fully and deliciously fruity bouquet.</i>	
OO LONG TEA – SALTED BUTTER CARAMEL OO LONG	7,20 €
<i>The naturally velvety notes of oolong tea combine with the sweet and salty notes of a caramel aroma. A nice balance between vegetal notes and those of a confectionery that many will find with happiness in a deliciously indulgent cup.</i>	
JASMIN MANDARIN GREEN TEA	6,20 €
<i>Full-bodied green tea with the sweet scent of jasmine and embellished with dried jasmine flowers. It is the tea par excellence that is suitable for Chinese cuisine.</i>	
MINT GREEN TEA	6,20 €
<i>Fruit of a combination of green tea rolled into balls and Nanah mint, it is the symbol of hospitality in the Maghreb. It punctuates the day with its thirst- quenching freshness.</i>	
YUNNAN CHINESE GREAN TEA	7,30 €
<i>Mysterious province, Yunnan would shelter in its steep-sided valleys thousand-year-old tea trees. Precious, its liquor combines strength, fragrance and smoothness without any bitterness. Stimulates without upsetting, with digestive properties</i>	
EARL GREY SUPERIOR « POINTES BLANCHES »	7,20 €
<i>An excellent Calabrian bergamot associated with a black tea from China, from the golden triangle of Anhui province. A real citrus bouquet for this great English classic.</i>	
DARJEELING GFOP	7,20 €
<i>Nicknamed "tea champagne", this tea from India is renowned for its aromatic richness.and its unequalled finesse. A mixture of different gardens gives it a fruity, very subtle nose.</i>	
PAÏ MU TAN WHITE TEA	8,40 €
<i>It is named after one of the most beautiful flowers in China, the white peony. Harvested in spring in Fujian province, delicate and precious, it is ideal for an introduction to white teas.</i>	

HERBAL TEAS

ROOIBOS CITRUS	6,20 €
SUBTLE VERBENA	5,50 €
LINDEN	5,50 €

FRESH DRINKS

PURE FRUIT JUICE AND FRUIT NECTAR JEAN-LOUIS BISSARDON 25 cl	6,00 €
<i>Pineapple, Raspberry nectar, Pippin apple, Tomato, Mango, Williams pear, Bergeron apricot.</i>	
FRESHLY SQUEEZED FRUIT JUICE , 20 cl	6,50 €
<i>Orange or Lemon</i>	
ICED COFFEE , 25 cl	3,60 €
VINEYARD PEACH ICED TEA , 25 cl	4,90 €
VANILLA ICED CHOCOLATE	6,50 €
<i>70% of pure cocoa « Santo Domingo » Garnished with Chantilly cream with Bourbon vanilla</i>	
SIROP-MANIA AND EVIAN , 33 cl	4,00 €
<i>Caramel, lemon, strawberry, Gambetta, grenadine, mint, hazelnut, orgeat, Pac, peach, vanilla</i>	
LEMONADE , 25 cl	3,60 €
SCHWEPES, SCHWEPES CITRUS , 25 cl	3,90 €
COCA-COLA, COCA-COLA ZERO , 33 cl	3,80 €
ORANGINA , 25 cl	3,90 €
LIPTON ICE TEA , 25 cl	3,60 €

ALCOHOL FREE COCKTAILS, 12 cl

PYTHÉAS	8,00 €
<i>Coconuts cream, lemon juice</i>	
PINTA	8,00 €
<i>Pineapple, grapefruit, orange, lemonade</i>	
CANEBIÈRE	8,00 €
<i>Cranberry, rosemary syrup, sparkling water</i>	

BEERS

Draft,		
HEINEKEN	25cl 4,00 €	50cl 7,00 €
AFFLIGEM	25cl 4,50 €	50cl 7,50 €
GALLIA BLANCHE	25cl 4,50 €	50cl 7,50 €
Bottle,		
ZOUMAI PLANIER , 33 cl		6,00 €
PIETRA AMBRE , 33 cl		6,50 €
ALARYK BLANCHE , 33 cl		7,00 €
ALARYK IPA , 33 cl		7,50 €

MINERAL WATERS

FLAT	
808 , 75 cl	6,50 €
EVIAN , 33 cl	3,60 €
EVIAN , 75 cl	6,50 €
SPARKLING	
BADOIT ROUGE « MARSEILLE » , 33 cl	3,90 €
BADOIT ROUGE , 75 cl	6,50 €
OREZZA , 100 cl	7,00 €
808 , 75 cl	7,00 €

DIGESTIVES

RUM BACARDI ANEJO CUATRO, 4 cl	7,00 €
RUM ZACAPA, 4 cl	12,00 €
RUM SANTA TERESA 1796	11,00 €
VODKA GREY GOOSE, 4 cl	9,00 €
TEQUILA PATRON SILVER, 4 cl	8,00 €
TEQUILA PATRON REPOSADO, 4 cl	11,00 €
TEQUILA PATRON ANEJO, 4 cl	13,00 €
GET 27 OU GET 31, 6 cl	8,00 €
BAILEY'S, 6 cl	8,00 €
AMARETTO DISARONNO, 4 cl	8,00 €
LIMONCELLO, 6 cl	8,00 €
GRAND MARNIER, 4 cl	8,00 €
PEAR EAU DE VIE, 4 cl	8,00 €
ARMAGNAC LAUBADE 12 ANS, 4 cl	10,00 €
WHISKEY BALLANTINE'S, 4 cl	7,00 €
WHISKEY JACK DANIEL'S, 4 cl	9,00 €
WHISKEY CARDHU 12 ANS, 4 cl	12,00 €
WHISKEY CHIVAS REGAL 18 ANS, 4 cl	14,00 €

CHAMPAGNES

	THE GLASS 11CL	75 cl	MAGNUM
HENRIOT BRUT SOUVERAIN	11,00 €	45,00 €	
THÉOPHILE BRUT ROEDERER		47,00 €	
HENRIOT ROSÉ		65,00 €	
LOUIS ROEDERER BRUT		65,00 €	
LAURENT PERRIER (K)		80,00 €	
HENRIOT VINTAGE 2008		85,00 €	
HENRIOT BLANC DE BLANC		93,00 €	
HENRIOT HÉMÉRA VINTAGE 2005		155,00 €	
ROEDERER CRISTAL		260,00 €	520,00 €
HENRIOT CUVÉ 38 MAGNUM			679,00 €

Our products are offered according to the availability of the day,
thank you in advance for your understanding.
The “homemade” dishes are locally manufactured with raw products.
Our beef and veal originate from animals born, raised, slaughtered
in France, Germany, Argentina, Austria, Scotland, Spain or Holland.

The list of notifiable allergens presents in our products is available
from our staff through a simple request.

Our prices are indicated in euro, including services and taxes,
and assume a 10% VAT (except alcoholic beverage at 20%).

**The store’s products can also be consumed in the tearoom or on the terrace
through a rate increase because of the service.**

The House does not accept the cheques.



Restaurant / Tea room menu – Autumn / winter 2022.

