



# 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



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For pastry or caterer order

Phone : 04 91 99 54 84








## COCKTAILS, 12 cl

<b>SANTA-MARÍA</b>	12,00 €
<i>Rum Bacardi Añejo Cuatro, lime, mint, brown sugar, angostura bitter</i>	
<b>SANTA-MARÍA PASSION</b>	16,00 €
<i>Rum Bacardi Añejo Cuatro, lime, mint, passion fruit, angostura bitter</i>	
<b>MAGELLAN</b>	12,00 €
<i>Cachaça Ypioca, passion fruit, basil, lemon juice</i>	
<b>VESPUCCI</b>	10,00 €
<i>Prosecco La Farra, Aperol, sparkling water, orange</i>	
<b>COOK</b>	12,00 €
<i>Gin Bombay Sapphire, white Martini, melon syrup, lemon juice</i>	
<b>LA PÉROUSE</b>	12,00 €
<i>Vodka, tomato juice, lemon, condiment, tabasco</i>	
<b>TASMAN</b>	15,00 €
<i>Rum Bacardi Añejo Cuatro infused with chilli, mashed red fruits, ginger beer</i>	
<b>URVILLE</b>	14,00 €
<i>Rosemary infused Tequila, triple sec, lemon</i>	
<b>GAMA</b>	12,00 €
<i>Jameson whiskey, sugar syrup, coffee, whipped cream</i>	

## ALCOHOL FREE COCKTAILS, 12 cl

<b>PYTHÉAS</b>	8,00 €
<i>Coconuts cream, lemon juice</i>	
<b>PINTA</b>	8,00 €
<i>Pineapple, orange, passion fruit, basil</i>	
<b>CANEBIÈRE</b>	8,00 €
<i>Mango, pineapple, passion fruit, grenadine</i>	









## WINE BY THE GLASS, 12 cl

<b>SEASONAL WINE</b>	6,00 €
<i>Select by our sommelier</i>	
<b>WHITE WINE</b>	
IGP Château Val Joanis, Cuvée Val Jo'	6,00 €
IGP Domaine Terre de sables, Nuits blanches 	6,00 €
AOC Coteaux d'Aix en Provence, Château de Beaupré 	7,00 €
AOP Château Saint Maur, Cuvée Saint M	9,00 €
AOC Sauternes, Château du levant	9,50 €
AOC Patrimoine, Domaine Orenga de Gaffory 	10,00 €
AOP Chablis, William Fèvre	11,50 €
<b>ROSÉS WINE</b>	
IGP Château Val Joanis, Cuvée Val Jo'	6,00 €
IGP Domaine Terre de sables, Nuits bleues 	6,00 €
AOC Coteaux d'Aix en Provence, Château de Beaupré 	7,00 €
AOP Château Saint Maur, Cuvée Saint M	9,00 €
AOP Côtes de Provence, Sainte Magdeleine	10,50 €
<b>RED WINE</b>	
IGP Château Val Joanis, Cuvée Val Jo'	6,00 €
AOC Coteaux d'Aix en Provence, Château de Beaupré 	7,00 €
AOC Saint-Chinian, Caudomato	7,00 €
AOC Patrimoine, Domaine Orenga de Gaffory 	10,00 €
AOC Gigondas, Domaine des Espiers	12,50 €

## DRINKS

<b>ANISETTE PHÉNIX, 51, RICARD, 2 cl</b>	4,00 €
<b>SANBITTER SAN PELLEGRINO, 10 cl</b>	5,00 €
<b>MARTINI BLANC OU ROUGE, 6 cl</b>	5,50 €
<b>CAMPARI, 6 cl</b>	5,50 €
<b>PORTO BLANC OU ROUGE, 8 cl</b>	6,00 €
<b>CHAMBORD, 6 cl</b>	8,00 €
<b>ST GERMAIN, 6 cl</b>	8,00 €
<b>AMÉRICANO, 12 cl</b>	7,00 €
<b>WHITE WINE KIR, 12 cl, Blackcurrant, raspberry, peach or blackberry</b>	7,50 €
<b>ROYAL KIR, 12 cl, Blackcurrant, raspberry, peach or blackberry</b>	11,00 €
<b>PROSECCO LA FARA, 12 cl D.O.C Frizzante</b>	7,00 €
<b>GLASS OF CHAMPAGNE, 11 cl</b>	12,00 €

## WINE LIST

	50 cl	75 cl
<b>SEASONAL WINE</b>		33,00 €
<i>Our sommelier selects for you a wine vinified by a winemaker in love with wine and his terroir.</i>		
<b>COTEAUX D'AIX EN PROVENCE</b>		
AOC Domaines Les Beates, Béatines, Red/Rosé/White	26,00 €	32,00 €
AOC Château de Beaupré, Red/Rosé 		35,00 €
AOC Château de Beaupré, White 		37,00 €
<b>COATS OF PROVENCE</b>		
IGP Château Val Joanis, Cuvée Val Jo', Red/Rosé/White		29,50 €
IGP Domaine Terre de sables, Rosé/White 		31,00 €
AOP Château Saint Maur, Cuvée Saint M, Rosé/White		47,00 €
AOP Sainte Magdeleine, Rosé		52,00 €
AOC Or de la Castinelle, Rosé 		50,00 €
AOC Domaine Ott « Clos Mireille », White of White		75,00 €
<b>CASSIS</b>		
AOC Clos Sainte Magdeleine, White Tradition 		52,00 €
AOC Clos Sainte Magdeleine, Bel Arme, White		81,00 €
<b>BANDOL</b>		
AOC Domaines Ott « Château Romassan », Rosé		79,00 €
<b>RHONE VALLEY</b>		
AOP Château Rochecolombe, Red 		37,00 €
AOP Gigondas, Domaine des Espiers, Red 		62,00 €
AOC Cozes Hermitage, Yann Chave, Red		65,00 €
<b>LANGUEDOC</b>		
AOC Saint Chinian, Caudomato, Red		39,00 €
<b>BORDEAUX</b>		
AOC Sauternes, Château du levant, White		48,00 €
<b>BURGUNDY</b>		
AOP Chablis, William Fèvre, White		55,00 €
<b>CORSICA</b>		
AOC Patrimoine, Domaine Orenge de Gaffory, Red/White 		52,00 €
<b>ITALY</b>		
D.O.C Frizzante, Prosecco, La Farra, White		35,00 €



Vegan product










Bio Product

## 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 macaron of your choice, fromage blanc- red fruits coulis, scrambled eggs (plain, parmesan or bacon), hummus pomegranate and coriander, fish of the day bouillabaisse style, chicken Caesar salad

## SAVOURY SNACKS

<b>HUMMUS</b> 	10,00 €
Creamy chickpeas, pomegranate, coriander, charcoal bread tile	
<b>PANISSES MARSEILLAISE</b>  	10,00 €
Choice of sauce: sweet and sour or basil aioli	
<b>BREADED ARTICHOKE BUTTONS</b> 	13,50 €
<b>SQUID WITH BASIL PESTO</b>	14,00 €
<b>STRACCIATELLA DE BURRATA TO SHARE</b> 	16,50 €
Pineapple tomato coulis, toasted charcoal bread	
<b>POTATO CROMESSQUIS WITH ANCHOVIES</b>	9,00 €
Basil aioli	
<b>CHEESE PLATER AND STRAWBERRY JAM WITH TIMUR BERRIES</b>  	15,50 €

## LUNCH FORMULA\* 25,50 €


\*(excluding public holidays and weekends)

DAILY DISH **ou** SPRING SALAD

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CHOICE OF DESSERT

## LARGE SALADS

<b>SPRING SALAD</b> 	18,50 €
<i>Poached egg, cherry tomatoes, green beans, zucchini, asparagus, artichoke foam, Marseillais mesclun, charcoal bread tuile, honey vinaigrette</i>	
<b>CHICKEN CAESAR SALAD</b>	21,00 €
<i>Chicken marinated in lemon thyme and breaded with cornflakes, soft-boiled egg, shavings of Parmesan Reggiano, cherry tomatoes, croutons, Romaine, Caesar sauce</i>	
<b>PRAWNS AND AVOCADO SALAD</b>	22,00 €
<i>cherry tomatoes, fresh herb bush, avocado breaded with sesame, apples, pear gel, mesclun Marseillais</i>	



Gluten free product



Vegan product



Vegetarian product



Lactose free product

## 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** 18,50 €

**EVENNING SUGGESTION – Only for dinner** 18,50 €

## MEATS

**FRENCH CHICKEN SUPREME** 23,00 €

Potato croustilles, asparagus, strong poultry jus, tarragon emulsion

**ENTRECÔTE D'AUBRAC STEAK « 250 GR »** 32,00 €

Truffled mac and parmesan cheese gratin, pan-fried seasonal vegetables

**CHAROLAIS BEEF BURGER** 26,00 €

Buns brioche, butcher's ground beef, fresh cheese with herbs, tomato, onion confit, pickled zucchini, basil aioli, served with new potatoes and garlic cream

**DUCK BREAST**  27,00 €

Variation of carrots, Teriyaki sauce, grilled orange gel


## FISHES

**FISH TRILOGY « BOUILLABAISSE STYLE »** 28,00 €

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

**FILET OF SEABASS**  27,00 €

Hummus, roasted eggplant, pomegranate and cilantro

**FILET OF SEABREAM**  27,00 €

Artichoke cream, peas, carrots and asparagus, lemon pearls

**LINGUINI WITH PRAWN** 26,00 €

Juice of mussels, young shoots

## VEGGIES

**GNOCCHI PESTO-STRACCIATELLA**  22,00 €

Stracciatella burrata, seasonal vegetables



**THE AUBERGINE**  18,00 €

Chickpea hummus, seasonal vegetables, roasted eggplant, pomegranate, coriander


**CHILDREN MENU 13,50 €** Until the edge of 12

MINCED STEAK OR FISH OF THE DAY A LA PLANCHA  
With "coquillettes" pasta with butter or with seasonal vegetables

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ONE SCOOP OF ICE CREAM With vanilla whipped cream   
OR ONE MACARON 

## CHOCOLATE AND PRALINE INDIVIDUAL CAKES

	On the spot	To take away
<b>DALLOYAU</b>   Reinterpretation 2019 	10,50 €	7,50 €
<i>Praline heart melting in a meringue DALLOYAU &amp; praline cream, surrounded by nougatine rock</i>		
<b>THE REAL OPERA</b>   DALLOYAU creation 1955	9,50 €	6,50 €
<i>A mythical French pastry created by DALLOYAU, a great passion in its original version</i>		
<b>CROC CHOCO</b>   DALLOYAU creation 2015	10,80 €	7,80 €
<i>Crunchy Piedmont hazelnuts, soft biscuit, milk chocolate mousse Bahibé with 46% cocoa from the Dominican Republic, creamy hazelnut</i>		
<b>TONKA</b>   DALLOYAU creation 2017	10,50 €	7,50 €
<i>Chocolate mousse, pure origin Peru 63% cocoa with a Tonka bean flavor, sea salt caramel ganache, Chestnut crispy pralinéon a chocolate biscuit.</i>		

## CLASSIC CAKES

	On the spot	To take away
<b>RUM-RAISINS BOUCHON</b>	9,00 €	6,00 €
<i>The eternal rum baba with currants and vanilla Chantilly cream</i>		
<b>WHITE FOREST</b>   Creation 2020	9,50 €	6,50 €
<i>The smoothness of white chocolate with tonkabean, linked to the freshness of raspberry, yuzu</i>		
<b>VANILLA MILLE-FEUILLE</b>	9,50 €	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>		
<b>LEMON MERINGUE TART</b>	9,00 €	6,50 €
<i>On a buttered shortbread, a lemon curd cream with a touch of sweet Italian meringue</i>		
<b>RASPBERRY GARDEN</b>   DALLOYAU Creation 2022	10,50 €	7,50 €
<i>Sponge cake with pink praline chips, raspberry compote, vanilla mousse, fresh raspberries</i>		
<b>STRAWBERRY CAKE</b>	11,00 €	8,00 €
<i>The unique taste of fresh strawberries associated with Bourbon vanilla Mousseline</i>		
<b>STRAWBERRIES COUPE</b>	11,00 €	
<i>Fresh strawberries, Chantilly cream with Bourbon vanilla, almond tuile</i>		
<b>RED FRUITS GAZPACHO FLAVOURED WITH MINT</b>	12,50 €	
<i>Fresh strawberries and raspberries, meringue flakes and lime sorbet</i>		
<b>SEASONAL TART</b>	9,50 €	6,50 €
<b>CREATION OF THE MOMENT</b>   Only Saturdays and Sundays	9,50 €	6,50 €
<i>Our master pastry chef Franck Charvoz offers you his creations throughout the seasons timeless gourmands</i>		
<b>LA PROFITÉROLE EN RELIGIEUSE</b> – New DALLOYAU 2019	14,00 €	
<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>		
<b>THE CAKE 1860 THE PALACE</b>	5,50 €	
<i>Served with Bourbon vanilla whipped cream and chocolate sauce</i>		

## CHEESE

<b>CHEESE PLATER AND STRAWBERRY JAM WITH TIMUR BERRIES</b>  	15,50 €
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## GOURMET ICE CREAM SCOOPS

### ICE CREAM CUP OR SORBET

Served with Bourbon vanilla from Madagascar and whipped Cream

**ONE SCOOP** 5,00 €

**TWO SCOOPS** 8,00 €

**THREE SCOOPS** 11,00 €

Pure arabica coffee, caramel butter savoury, Equator chocolate, Primo fiore lemon, Sicilian strawberry, Williamette raspberry, Alphonso mango from India, Pistachio from Sicily, Vanilla from Madagascar

### BANANA SPLIT

13,00 €

A vanilla scoop, an intense chocolate scoop, a strawberry sorbet scoop, chocolate sauce, banana, Malagasy Bourbon vanilla Whipped Cream

### DALLOYAU WHITE LADY

13,00 €

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

### MACARONS COUPE

14,50 €

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

### LIEGOIS COFFEE

12,00 €

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

### LIEGOIS CHOCOLATE

12,00 €

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

### RED FRUITS COUPE

15,00 €

Raspberry scoop, strawberry scoop, vanilla scoop, fresh strawberries, Malagasy Bourbon vanilla Whipped Cream

### COLONEL COUPE

12,50 €

Three scoops of lemon ice cream, vodka

### AMIRAL COUPE

12,50 €

Three scoops of lemon ice cream, Pear brandy.

## MACARONS AND CONFECTIONERY

### SMALL OVEN MACARON

2,50 €

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

### MACARONS « LITTLE BREAK »

11,50 €

Five macarons to discover according to your taste

## TEA TIME MENU\* 16,50 €

\*From 3:00PM to 6:00PM - excluding public holidays and weekends

### CHOICE OF PASTRY

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2 SMALL OVEN MACARON

OU

THE CAKE 1860 THE PALACE

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### A DRINK ACCORDING TO YOUR TASTE

Coffee, Hot Chocolate, Tea, Traditional Lemonade or Vineyard Peach Iced Tea

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

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

## COFFEES

	Oat milk	Classic
<b>COFFEE (VATEO)</b>		2,50 €
<b>DECAFFEINATED COFFEE (NOAILLES)</b>		2,50 €
<b>COFFEE « NOISETTE »</b>	2,90 €	2,80 €
<b>COFFE WITH CREAM</b>	4,00 €	3,80 €
<b>ICED COFFEE</b>		4,50 €
<b>VIENNESE COFFEE</b>		4,50 €
<b>FLAVORED VIENNESE COFFEE</b>		5,00 €
<i>Caramel, hazelnut or vanilla</i>		
<b>CAPPUCINO</b>	5,00 €	4,80 €
<b>DOUBLE COFFEE</b>		5,00 €
<b>LATTE MACCHIATO</b>	5,20 €	5,00 €
<b>IRISH COFFEE</b>		12,00 €
<b>1860 COFFEE</b>		4,00 €
<i>Accompanied by a DALLOYAU oven macaroon according to your desire.</i>		
<b>COFFEE AND CHOCOLATES</b>		6,50 €
<i>Accompanied by three DALLOYAU chocolates</i>		
<b>COFFEE AND MACARONS</b>		8,50 €
<i>Accompanied by three DALLOYAU oven macarons depending on your wishes.</i>		
<b>GOURMET COFFEE</b>		14,00 €
<i>Accompanied by a Dalloyau macaron, a pastry, chocolate sauce and whipped cream</i>		

## CHOCOLATES

*70% of pure cocoa « Santo Domingo »*

<b>HOT CHOCOLATE</b>	6,00 €
<b>VIENNESE HOT CHOCOLATE</b>	7,00 €
<b>VANILLA ICED CHOCOLATE</b>	7,00 €
<i>Served with whipped cream flavored with Bourbon vanilla</i>	
<b>FLAVORED VIENNESE HOT CHOCOLATE</b>	7,50 €
<i>Caramel, hazelnut or vanilla</i>	
<b>HOT CHOCOLATE AND MACARONS</b>	11,50 €
<i>Accompanied by three DALLOYAU oven macarons depending on your wishes.</i>	
<b>GOURMET HOT CHOCOLATE</b>	16,00 €
<i>Accompanied by a Dalloyau macaron, a pastry, chocolate sauce and whipped cream</i>	



## TEAS

<b>TEA AND MACARONS</b>	11,50 €
<i>Tea « 1860» and three small DALLOYAU macarons</i>	
<b>GOURMET TEA</b>	16,00 €
<i>Tea « 1860 » With a small macaron, DALLOYAU pastry, chocolate and whipped cream</i>	
<b>1860 TEA</b>	6,50 €
<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>	
<b>VINEYARD PEACH CEYLAN TEA</b>	6,50 €
<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>	
<b>4 RED FRUITS BLACK TEA</b>	7,00 €
<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>	
<b>OO LONG TEA – SALTED BUTTER CARAMEL OO LONG</b>	7,50 €
<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>	
<b>JASMIN MANDARIN GREEN TEA</b>	6,50 €
<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>	
<b>MINT GREEN TEA</b>	6,50 €
<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>	
<b>YUNNAN CHINESE GREAN TEA</b>	7,50 €
<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>	
<b>EARL GREY SUPERIOR « POINTES BLANCHES »</b>	7,50 €
<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>	
<b>DARJEELING GFOP</b>	7,50 €
<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>	
<b>PAÏ MU TAN WHITE TEA</b>	8,50 €
<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

<b>ROOIBOS CITRUS</b>	6,50 €
<b>SUBTLE VERBENA</b>	5,50 €
<b>LINDEN</b>	5,50 €

## FRESH DRINKS

<b>PURE FRUIT JUICE AND FRUIT NECTAR JEAN-LOUIS BISSARDON</b> 25 cl	6,00 €
<i>Pineapple, Raspberry nectar, Pippin apple, Tomato, Mango, Williams pear, Bergeron apricot.</i>	
<b>FRESHLY SQUEEZED FRUIT JUICE</b> , 20 cl	6,50 €
<i>Orange or Lemon</i>	
<b>ICED COFFEE</b> , 25 cl	4,50 €
<b>TRADITIONAL LEMONADE</b> , 20 cl	5,50 €
<b>VINEYARD PEACH ICED TEA</b> , 25 cl	4,90 €
<b>VANILLA ICED CHOCOLATE</b>	7,00 €
<i>70% of pure cocoa « Santo Domingo » Garnished with Chantilly cream with Bourbon vanilla</i>	
<b>SIROP-MANIA AND EVIAN</b> , 33 cl	4,00 €
<i>Caramel, lemon, strawberry, Gambetta, grenadine, mint, hazelnut, orgeat, Pac, peach, vanilla</i>	
<b>LEMONADE</b> , 25 cl	3,80 €
<b>SCHWEPES, SCHWEPES CITRUS</b> , 25 cl	4,00 €
<b>COCA-COLA, COCA-COLA ZERO</b> , 33 cl	4,00 €
<b>ORANGINA</b> , 25 cl	4,00 €
<b>LIPTON ICE TEA</b> , 25 cl	4,00 €

## ALCOHOL FREE COCKTAILS, 12 cl

<b>PYTHÉAS</b>	8,00 €
<i>Coconuts cream, lemon juice</i>	
<b>PINTA</b>	8,00 €
<i>Pineapple, orange, passion fruit, basil</i>	
<b>CANEBIÈRE</b>	8,00 €
<i>Mango, pineapple, passion fruit, grenadine</i>	

## BEERS

Draft,		
<b>HEINEKEN</b>	25cl 4,50 €	50cl 8,00 €
<b>AFFLIGEM</b>	25cl 4,80 €	50cl 8,50 €
<b>GALLIA BLANCHE</b>	25cl 4,80 €	50cl 8,50 €
Bottle,		
<b>ZOUMAI PLANIER</b> , 33 cl		6,00 €
<b>PIETRA AMBRE</b> , 33 cl		6,50 €
<b>ALARYK BLANCHE</b> , 33 cl		7,00 €
<b>ALARYK IPA</b> , 33 cl		7,50 €

## MINERAL WATERS

<b>FLAT</b>	
<b>808</b> , 75 cl	7,00 €
<b>EVIAN</b> , 33 cl	3,60 €
<b>EVIAN</b> , 75 cl	6,50 €
<b>SPARKLING</b>	
<b>BADOIT ROUGE « MARSEILLE »</b> , 33 cl	3,90 €
<b>PERRIER</b> , 33 cl	4,00 €
<b>BADOIT ROUGE</b> , 75 cl	6,50 €
<b>OREZZA</b> , 100 cl	7,50 €
<b>808</b> , 75 cl	7,00 €

## DIGESTIVES

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

## CHAMPAGNES

	THE GLASS 11CL	75 cl	MAGNUM
<b>THÉOPHILE BRUT ROEDERER</b>	12,00 €	60,00 €	
<b>CHARLES HEIDSIECK</b>		80,00 €	
<b>HENRIOT ROSÉ</b>		75,00 €	
<b>LOUIS ROEDERER BRUT</b>		80,00 €	
<b>LAURENT PERRIER (K)</b>		100,00 €	
<b>HENRIOT BLANC DE BLANC</b>		93,00 €	
<b>HENRIOT HÉMÉRA VINTAGE 2005</b>		155,00 €	
<b>ROEDERER CRISTAL</b>		280,00 €	550,00 €
<b>HENRIOT CUVÉ 38 MAGNUM</b>			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 – Spring / Summer 2023

