



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 9:00 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

SANTA-MARÍA , 20cl <i>Rum Bacardi Añejo Cuatro, lime, mint, brown sugar, angostura bitter</i>	12,00 €
MAGELLAN , 12cl <i>Cachaça, passion fruit puree, basil, lemon juice</i>	12,00 €
VESPUCCI , 20cl <i>Prosecco La Farra, Aperol, sparkling water, orange</i>	10,00 €
COOK , 12cl <i>Gin infused with lemon, grapefruit zest and juice, rosemary syrup</i>	12,00 €
LA PÉROUSE , 12cl <i>Cinnamon-infused vodka, apple juice, caramel syrup</i>	12,00 €
TASMAN , 12cl <i>Bacardi amber rum, coffee, hazelnut syrup</i>	12,00 €
URVILLE , 12cl <i>Tequila infused with rosemary, lemon juice, rosemary syrup</i>	13,00 €
GAMA , 12cl <i>Jameson whiskey, coffee, cane sugar syrup, whipped cream</i>	14,00 €

ALCOHOL FREE COCKTAILS, 12 cl

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









WINES BY THE GLASS, 12 cl

SEASONAL WINE Select by our sommelier	6,00 €
WHITE WINE	
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 Orenge de Gaffory	10,00 €
AOP Chablis, William Fèvre	11,50 €
ROSÉS WINE	
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 €
RED WINE	
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 Orenge de Gaffory	10,00 €
AOC Gigondas, Domaine des Espiers	12,50 €

DRINKS

ANISETTE, 51, RICARD, 2 cl	4,00 €
SANBITTER SAN PELLEGRINO, 10 cl	5,00 €
MARTINI BLANC OU ROUGE, 6 cl	5,50 €
CAMPARI, 6 cl	5,50 €
PORTO BLANC OU 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 €
PROSECCO LA FARA, 12 cl D.O.C Frizzante	7,00 €
GLASS OF CHAMPAGNE, 11 cl	12,00 €

WINE LIST

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



SAVOURY SNACKS

-  **BEET HUMMUS** 10,00 €
Chickpea and pita condiment
-   **PANISSES MARSEILLAISES** 10,00 €
Black garlic emulsion
-  **SEA BREAM CEVICHE** 12,50 €
Lèche del tigré with vegetable milk and coconut vegetable shavings and young shoots
-   **THE TATAKI** 14,00 €
Asian-style marinated tuna, wasabi soy reduction, vegetable pickles
- PRAWNS IN TEMPURA** 13,50 €
sauce sweet and sour
- AUTUMN VELVET** 12,50 €
Focaccia, perfect egg, mushrooms and hazelnuts
- OUR CROMESKIS** 10,00 €
Provençal style shredded beef and its cooking juices
-   **CHEESE PLATER AND FIGS CHUTNEY** 15,50 €

LARGE SALADS

- SEASONAL SALAD** 18,50 €
Semi-cooked tuna, Marseillais mixed greens, cherry tomatoes, multi-colored cabbages, soy sesame vinaigrette, kiwi gel
- CHICKEN CAESAR SALAD** 21,00 €
Chicken marinated in spices and breaded with cornflake, perfect egg, Parmigiano Reggiano shavings, cherry tomatoes, croutons, Romaine and Caesar sauce
- PRAWNS AND AVOCADO SALAD** 22,00 €
cherry tomatoes, fresh herb bush, avocado breaded with sesame, apples, pear gel, mesclun Marseillais

VEGGIES

-  **MUSHROOM RAVIOLI** 22,00 €
Chestnut soup, wild mushrooms, just toasted hazelnuts, fresh herb emulsion
-  **CAULIFLOWER** 18,00 €
Half roasted cauliflower with spices, Tahini sauce and hazelnuts, seeds and pine nuts

LUNCH FORMULA 25,50 €

Only for lunch

DAILY DISH

OR

SEASONAL SALAD

Semi-cooked tuna, Marseillais mixed greens, cherry tomatoes, multi-colored cabbages, soy sesame vinaigrette, kiwi gel

DALLOYAU PASTRY

A choice

CHILDREN MENU 13,50 €

(Until the edge of 12.)

MINCED STEAK

OR

FISH OF THE DAY A LA PLANCHA
with linguine or seasonal vegetables

ONE SCOOP OF ICE CREAM

With vanilla whipped cream

OR

ONE MACARON

SIDE DISHES

extra + 6 €

MASHED POTATOES

NEW POTATOES WITH GARLIC CONFIT


MUSHROOMS

SEASONAL VEGETABLES

 Gluten free product

 Vegan product

 Vegetarian product


 Lactose free product

MEATS

FRENCH CHICKEN SUPREME 23,00 €
Linguine, broccoli emulsion, creamed poultry juice with morels and bran crumble

 **ARGENTINE ENTRECÔTE** 32,50 €
Mashed potatoes infused with rosemary, roasted squash and strong juice

CHAROLAIS BEEF BURGER 26,00 €
Brioche bun, butcher's minced steak, gorgonzola, roasted pear, tomatoes, mustard-honey sauce, new potatoes with confit garlic


 **LAMB SHANK « 300 GR »** 26,50 €
Mashed potatoes with rosemary infusion, seasonal vegetables and lamb juice

THE SIGNATURE DISH

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

Sea bream, sea bass et red mullet (according to arrivals), and fish soup, potatoes confit with fish stock, croutons, yellow carrot emulsion with tarragon butter, black garlic rouille

FISHES

 **FILET OF SEA BASS A LA PLANCHA** 27,00 €
Creamy roasted butternut, pressed potatoes, clementine chutney with lemon zest

 **HALF-COOKED TUNA STEAK** 25,00 €
Pan-fried gnocchi with fresh herb butter, seasonal vegetables and candied kumquat

ROASTED PRAWNS ASIAN STYLE 26,00 €
Pan-fried prawns, venerated rice risotto, wok vegetables, light wasabi espuma

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

DAILY DISH 18,50 €
Only for lunch

EVENING SUGGESTION 18,50 €
Only for dinner

DISCOVERY MENU 39 €

AUTUMN VELVET
Focaccia, perfect egg, mushrooms and hazelnuts

OR

SEA BREAM CEVICHE
Lèche del tigré with vegetable milk and coconut vegetable shavings and young shoots

FRENCH CHICKEN SUPREME
Linguine, broccoli emulsion, creamed poultry juice with morels and bran crumble

OR

SEA BREAM FILET A LA PLANCHA
Creamy butternut, roasted zucchini, clementine chutney with lemon zest

WHITE FOREST | Creation 2020
The smoothness of white chocolate with tonkabean, linked to the freshness of raspberry, yuzu

OR

LEMON MERINGUE TART
On a buttered shortbread, a lemon curd cream with a touch of sweet Italian meringue


Service time table :

*From monday to friday : lunch from 11:30 to 15:00 / Dinner from 18:30 to 22:30
Week-ends and public holidays. : lunch from 11:30 to 16:00 / Dinner from 18:00 to 22:30*

Tea room service and pastries throughout the day

Restaurant menu created by Fabien Portes

CHOCOLATE AND PRALINE INDIVIDUAL CAKES

	<i>On the spot</i>	<i>To take away</i>
 DALLOYAU Réinterprétation 2019 <i>Praline heart melting in a meringue DALLOYAU & praline cream surrounded by nougatine rock</i>	10,50 €	7,50 €
THE REAL OPERA DALLOYAU Creation 1955 <i>A mythical French pastry created by DALLOYAU, a great passion in its original version</i>	9,50 €	6,50 €
CROC CHOCO DALLOYAU Creation 2015 <i>Crunchy Piedmont hazelnuts, soft biscuit, milk chocolate mousse Bahibé with 46% cocoa from the Dominican Republic, creamy hazelnut</i>	10,80 €	7,80 €
TONKA DALLOYAU Creation 2017 <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>	10,50 €	7,50 €
PARIS-BREST DALLOYAU Creation 2012 <i>Cream puffs, melted praliné custard and a crunchy nougatine</i>	9,00 €	7,50 €

CLASSIC CAKES

	<i>On the spot</i>	<i>To take away</i>
RUM-RAISINS BOUCHON <i>The eternal rum baba with currants and vanilla Chantilly cream</i>	9,00 €	6,00 €
WHITE FOREST DALLOYAU Creation 2020 <i>The smoothness of white chocolate with tonkabean, linked to the freshness of raspberry, yuzu</i>	9,50 €	6,50 €
VANILLA MILLE-FEUILLE <i>An airy, crunchy and delicately caramelized puff pastry, case of a pastry cream with the delicate taste of Bourbon vanilla from Madagascar</i>	9,50 €	6,50 €
LEMON MERINGUE TART <i>On a buttered shortbread, a lemon curd cream with a touch of sweet Italian meringue</i>	9,00 €	6,50 €
RASPBERRY GARDEN DALLOYAU Creation 2022 <i>Sponge cake with pink praline chips, raspberry compote, vanilla mousse, fresh raspberries</i>	10,50 €	7,50 €
THE CHESTNUT <i>Crunchy chestnut, chestnut biscuit, Ardèche chestnut cream and mousse with Tahitian vanilla, chestnut vermicelli and a hint of rum</i>	11,50 €	8,50 €
CITRUS PETALS DALLOYAU Creation 2023 <i>Crispy granola soft lemon biscuits, creamy verbena and citrus fruits, whipped vanilla ganache flavored with lemon zest, tangy lemon and verbena confit</i>	11,90 €	8,90 €
POACHED PEAR <i>A scoop of vanilla, salted butter caramel coulis, old-fashioned praline, almond tuiles, Whipped cream flavored with bourbon vanilla from Madagascar</i>	12,50 €	
SEASONAL PIE	9,50 €	6,50 €
CREATION OF THE MOMENT Only Saturdays and Sundays <i>Our master pastry chef Franck Charvoz offers you his creations throughout the seasons timeless gourmands</i>	9,50 €	6,50 €
LA PROFITÉROLE EN RELIGIEUSE Création DALLOYAU 2019 <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>	14,00 €	
THE CAKE 1860 THE PALACE <i>Served with Bourbon vanilla whipped cream and chocolate sauce</i>	5,50 €	

CHEESE

  **CHEESE PLATER AND FIGS CHUTNEY** 15,50 €

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€

Café pur arabica, Caramel beurre-salé, Chocolat Equateur, Citron primo fiore, Fraise de Sicile, Framboise williamette, Mangue alphonso d'Inde, PGI Piedmont Hazelnuts, Pistache de Sicile, Vanille de Madagascar

LA PIÉMONTAISE 14,50 €

Two scoops of hazelnut, one vanilla ice cream, salted butter caramel coulis, hazelnut and cocoa clafoutis, caramelized hazelnuts, Whipped cream flavored with Bourbon vanilla from Madagascar

 **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 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


  **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

 **CANDIED CHESTNUT** | Maison Corsiglia 3,60 €

 **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

CHOICE OF PASTRY

2 SMALL OVEN MACARON

OR

THE CAKE 1860 THE PALACE

A DRINK ACCORDING TO YOUR TASTE

Coffee, Hot Chocolate, Tea or Vineyard Peach Iced Tea

THE BRUNCH (FROM 9:00 A.M. TO 12:30 P.M.)

Create your brunch according to your desires

SUGAR

VIENNOISERIE 2,50 €

croissant or chocolate croissant

BREAD TOASTS 3,50 €

Served by two jams and butter

THE CAKE 1860 THE PALACE 5,50 €

Served with Bourbon vanilla whipped cream and chocolate sauce

NATURAL WHITE CHEESE 4,00 €

Fruit coulis, flaked almonds

FRENCH TOAST 7,00 €

SALTED BUTTER CARAMEL

 **SMALL OVEN MACARON** 2,50 €

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

THE BREAKFAST 11€

(From 9:00 a.m. to 12:30 p.m.)

HOT DRINK

Coffee, hot chocolate or tea

FRESHLY-SQUEEZED FRUIT JUICE

Orange or lemon

VIENNOISERIE

Croissant or chocolat croissant

CHOCOLATES

70% of pure cocoa « Santo Domingo »

HOT CHOCOLATE 6,00 €

VIENNESE HOT CHOCOLATE 7,00 €

VANILLA ICED CHOCOLATE 7,00 €

Served with whipped cream flavored with Bourbon vanilla

FLAVORED VIENNESE HOT CHOCOLATE 7,50 €

Caramel, hazelnut or vanilla

HOT CHOCOLATE AND MACARONS 11,50 €

Accompanied by three DALLOYAU oven macarons depending on your wishes

GOURMET HOT CHOCOLATE 16,00 €

Accompanied by a Dalloyau macaron, a pastry, chocolate sauce and whipped cream

SALTED

LES OMELETTES

PLAIN 7,50 € CHEESE 8,50 €

BACON 9,00 € WITH TRUFFLE 11,00 €

FRIED EGGS 7,50 €

FRENCH TOAST 8,00 €

Comté espuma, mushrooms

MUSHROOM AND HAZELNUT VELVÉTE 7,00 €

NEWS POTATOES 6,00 €

Parmesan sauce

COFFEES

Oat milk Classic

COFFEE (VATEO) 2,50 €

DECAFFEINATED COFFEE (NOAILLES) 2,50 €

COFFEE NOISETTE 2,90 € 2,80 €

COFFEE WITH CREAM 4,00 € 3,80 €

ICED COFFEE 4,50 €

VIENNESE COFFEE 4,50 €

FLAVORED VIENNESE COFFEE 5,00 €

Caramel, hazelnut or vanilla

CAPPUCCINO 5,00 € 4,80 €

DOUBLE COFFEE 5,00 €

LATTE MACCHIATO 5,20 € 5,00 €

IRISH COFFEE 12,00 €

1860 COFFEE 4,00 €

Accompanied by a DALLOYAU oven macaroon according to your desire

CHESTNUT COFFEE 5,50 €

Accompanied by a candied chestnut "Corsiglia"

COFFEE AND CHOCOLATES 6,50 €

Accompanied by three DALLOYAU chocolates

COFFEE AND MACARONS 8,50 €

Accompanied by three DALLOYAU oven macarons depending on your wishes.

GOURMET COFFEE 14,00 €

Accompanied by a Dalloyau macaron, a pastry, chocolate sauce and whipped cream

TEAS

TEA AND MACARONS 11,50 €
Tea « 1860» and three small DALLOYAU macarons

GOURMET TEA 16,00 €
Tea « 1860 » With a small macaron, DALLOYAU pastry, chocolate and whipped cream

1860 TEA 6,50 €
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.

VINEYARD PEACH CEYLAN TEA 6,50 €
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.

4 RED FRUITS BLACK TEA 7,00 €
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.

OOLONG TEA – SALTED BUTTER CARAMEL OOLONG 7,50 €
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.

JASMIN MANDARIN GREEN TEA 6,50 €
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.

MINT GREEN TEA 6,50 €
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.

YUNNAN CHINESE GREEN TEA 7,50 €
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.

EARL GREY SUPERIOR « POINTES BLANCHES » 7,50 €
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.

DARJEELING G.F.O.P. 7,50 €
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.

PAÏ MU TAN WHITE TEA 8,50 €
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.

HERBAL TEAS

ROOIBOS CITRUS 6,50 €

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 ou citron</i>	
ICED COFFEE, 25 cl	4,50 €
VINEYARD PEACH ICED TEA, 25 cl	4,90 €
VANILLA ICED CHOCOLATE	7,00 €
<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	3,80 €
SCHWEPES, SCHWEPES CITRUS, 25 cl	4,00 €
COCA-COLA, COCA-COLA ZERO, 33 cl	4,00 €
ORANGINA, 25 cl	4,00 €
LIPTON ICE TEA, 25 cl	4,00 €

ALCOHOL FREE COCKTAILS, 12 cl

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

BEERS

Draft,		
HEINEKEN	25cl 4,50 €	50cl 8,00 €
ASAHI	25cl 4,50 €	50cl 8,00 €
GALLIA BLANCHE	25cl 4,80 €	50cl 8,50 €
Bottle,		
ZOUMAÏ 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	7,00 €
EVIAN, 33 cl	3,60 €
EVIAN, 75 cl	6,50 €
SPARKLING	
BADOIT ROUGE « MARSEILLE », 33 cl	3,90 €
PERRIER, 33 cl	4,00 €
BADOIT ROUGE, 75 cl	6,50 €
OREZZA, 100 cl	7,50 €
808, 75 cl	7,00 €

DIGESTIVES

RUM BACARDI ANEJO CUATRO, 4 cl	7,00 €
RUM ZACAPA, 4 cl	12,00 €
RUM SANTA TERESA 1796, 4 cl	11,00 €
VODKA GREY GOOSE, 4 cl	9,00 €
GET 27, 6 cl	8,00 €
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	75cl	Magnum
THÉOPHILE BRUT ROEDERER	12,00 €	60,00 €	
CHARLES HEIDSIECK	15,00 €	80,00 €	
HENRIOT ROSÉ		75,00 €	
LOUIS ROEDERER BRUT		80,00 €	
Ⓚ LAURENT PERRIER		100,00 €	
HENRIOT BLANC DE BLANC		93,00 €	
HENRIOT HÉMÉRA VINTAGE 2005		155,00 €	
ROEDERER CRISTAL		280,00 €	550,00 €
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.

