



# 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

|   |         |   |         |
|---|---------|---|---------|
| <b>SANTA-MARÍA</b> , 12cl<br><i>Bacardi Carta Oro rum, 1860 mint syrup, lime juice, fresh mint</i>                  | 12,00 € | <b>COOK</b> , 12cl<br><i>Beefeater gin, 1860 basil syrup, lemon juice, sparkling water, fresh basil</i>     | 13,00 € |
| <b>MAGELLAN</b> , 12cl<br><i>Cachaça ypioca, mango juice, passion fruit puree, lemon juice</i>                      | 13,00 € | <b>LA PÉROUSE</b> , 12cl<br><i>Vodka, green tea, peach cream, peach puree, lemon juice</i>                  | 12,00 € |
| <b>VESPUCCI</b> , 14cl<br><i>Gin Beefeater infused with Timut, white vermouth, cucumber syrup 1860, lemon juice</i> | 13,00 € | <b>TASMAN</b> , 12cl<br><i>Beefeater gin infused with thyme, apricot puree, lavender syrup, lemon juice</i> | 13,00 € |
| <b>URVILLE</b> , 12cl<br><i>Camino tequila infused with rosemary, triple sec, lemon juice, sugar syrup</i>          | 14,00 € | <b>GAMA</b> , 12cl<br><i>Bacardi Carta Blanca rum, banana puree, coconut cream, lime juice, four spices</i> | 14,00 € |

## ALCOHOL FREE COCKTAILS, 12 cl

|  |        |
|--|--------|
| <b>PYTHÉAS</b><br><i>Pineapple juice, coconut cream, lemon juice</i> | 8,00 € |
| <b>PINTA</b><br><i>Mango juice, passion fruit puree, lemon juice</i> | 8,00 € |
| <b>CANEBIÈRE</b><br><i>cranberry juice, peach puree, lemon juice</i> | 8,00 € |

## WINES BY THE GLASS, 12 cl

|   |         |
|---|---------|
| <b>SEASONAL WINE</b><br>Select by our sommelier   | 6,50 €  |
| <b>WHITE WINE</b>   |         |
| IGP Pays d'Oc, Marius by Michel Chapoutier  | 5,50 €  |
| AOP Coteaux d'Aix en Provence, Château Calissanne   | 6,00 €  |
| IGP Château Val Joanis, Cuvée Val Jo'   | 6,00 €  |
|  AOC Coteaux d'Aix en Provence, Château de Beaupré | 7,50 €  |
|  AOC Patrimoine, Domaine Orenge de Gaffory         | 10,00 € |
| AOC Sauternes, Château du levant  | 10,00 € |
| AOP Chablis, William Fèvre  | 13,00 € |
| <b>ROSÉS WINE</b>   |         |
| IGP Pays d'Oc, Marius by Michel Chapoutier  | 5,50 €  |
| AOP Coteaux d'Aix en Provence, Château Calissanne   | 6,00 €  |
| IGP Château Val Joanis, Cuvée Val Jo'   | 6,00 €  |
|  AOC Coteaux d'Aix en Provence, Château de Beaupré | 7,00 €  |
| AOP Côtes de Provence, Sainte Magdeleine  | 10,50 € |
| <b>RED WINE</b>   |         |
| IGP Pays d'Oc, Marius by Michel Chapoutier  | 5,50 €  |
| AOP Coteaux d'Aix en Provence, Château Calissanne   | 6,00 €  |
| 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 € |
| AOP Saint Joseph, Domaine du chêne  | 13,00 € |











## DRINKS

|  |         |
|--|---------|
| <b>ANISETTE, 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>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>                             | 7,50 €  |
| <b>GLASS OF CHAMPAGNE, 11 cl</b>   | 13,00 € |




## WINE LIST

|   | 50 cl   | 75cl    |
|---|---------|---------|
| <b>SEASONAL WINE</b>  |         | 33,00 € |
| <b>COTEAUX D'AIX EN PROVENCE</b>  |         |         |
| AOP Château Calissanne, Red/Rosé/White  |         | 32,00 € |
|  AOC Château de Beaupré, Red/Rosé/White                | 28,00 € | 37,00 € |
| <b>COATS OF PROVENCE</b>  |         |         |
| IGP Château Val Joanis, Cuvée Val Jo', Red/Rosé/White   |         | 30,00 € |
| AOP Sainte Magdeleine, Rosé   |         | 52,00 € |
|  AOC Or de la Castinelle, Red/Rosé/White               |         | 50,00 € |
| Domaine de la Courtade, Porquerolles, les terrasses Rosé/White  |         | 50,00 € |
| AOC Domaine Ott « Clos Mireille », White of white   |         | 75,00 € |
| <b>CASSIS</b>   |         |         |
|  AOC Clos Sainte Magdeleine, Tradition White         |         | 52,00 € |
| AOC Clos Sainte Magdeleine, Bel Arme, White   |         | 81,00 € |
| <b>BANDOL</b>   |         |         |
| AOC Domaines Ott « Château Romassan », Rosé   |         | 79,00 € |
|  AOP La Bastide blanche, Rouge/Rosé                  | 45,00 € |         |
| <b>RHONE VALLEY</b>   |         |         |
|  AOP Château Rochecolombe, Red                       |         | 37,00 € |
|  AOP Gigondas, Domaine des Espiers, Red              |         | 62,00 € |
| AOP Saint Joseph, Domaine du chêne, Red   |         | 65,00 € |
| AOC Crozes Hermitage, Yann Chave, Red   |         | 65,00 € |
| <b>LANGUEDOC</b>  |         |         |
| IGP Pays d'Oc, Marius by Michel Chapoutier, Red/Rosé/White  |         | 30,00 € |
| AOC Saint Chinian, Caudomato, Red   |         | 39,00 € |
| Vin de France, Chardonnay, Petite Étoile, White   |         | 34,00 € |
| AOP La Clape - Château Catherine de Montgolfier, Empreinte des sens, Red/White  |         | 55,00 € |
| AOC Pic Saint Loup Carra - Château Lascaux, Red   |         | 55,00 € |
| AOP La Clape - Château Catherine de Montgolfier, Terre des sens, Red/White  |         | 79,00 € |
| <b>BORDEAUX</b>   |         |         |
| AOC Sauternes, Château du levant, White   |         | 48,00 € |
| <b>BURGUNDY</b>   |         |         |
| AOP Chablis, William Fèvre, White   |         | 65,00 € |
| AOP Macon Village - Domaine des Gandines, Blanc   |         | 55,00 € |
| AOP Pinot Noir, Domaine Croix Saint Jacques, Rouge  |         | 55,00 € |
| <b>CORSICA</b>  |         |         |
|  AOC Patrimoine, Domaine Orega de Gaffory, White/Red |         | 52,00 € |
| <b>ITALY</b>  |         |         |
| D.O.C Frizzante, Prosecco, La Farra, White  |         | 37,50 € |

## SAVOURY SNACKS

-  **ZAHTAR HUMMUS** 10,00 €  
*Chickpeas, Zahtar, Tahini, toasted blinis*
-   **FRIED CHICKPEA «PANISSE»** 10,00 €  
*Aioli*
- SEA BREAM CEVICHE** 18,00 €  
*Coconut, citrus, radish and passion fruit sauce*
-  **TOASTED FOCACCIA** 13,00 €  
*Stracciatella, candied tomato tapenade*
-  **EGGS BENEDICT** 13,50 €  
*Blinis, basil mayonnaise in a siphon, bread crumble, vegan bacon*
-   **CREAMY BURATTA** 12,00 €  
*Chilled cream of pea soup with mint, cherry tomatoes, garlic, and basil*
-  **FRESH GOAT CHEESE** 12,00 €  
*Granny Smith apples, celery stalks, garlic croutons*
-   **CHEESES FROM THE REGIONS AND CHUTNEY** 17,00 €

## LARGE SALADS

-   **SEASONAL SALAD** 21,00 €  
*Falafel, spring vegetables, quinoa, honey feta sauce and coriander sauce*
- CHICKEN CAESAR SALAD** 21,00 €  
*Panko-breaded marinated chicken, egg, Grana Padano shavings, Taggiasche olives, cherry tomatoes, croutons, romaine lettuce, and Caesar dressing*
-  **PRAWN AND AVOCADO SALAD** 22,50 €  
*Grilled prawns, avocado, Corsican brousse cheese with fresh herbs, strawberry and basil, cherry tomatoes, mixed baby greens, balsamic vinaigrette*

## LUNCH FORMULA 27,00 €

Only for lunch

### DAILY DISH

OR



### SEASONAL SALAD

*Falafel, spring vegetables, quinoa, honey feta sauce and coriander sauce*

\*\*\*\*\*

### DALLOYAU PASTRY

A choice

OR

### 2 SCOOP OF ICE CREAM

## CHILDREN MENU 14,00 €

(Until the edge of 12)

### MINCED STEAK

OR

### FISH OF THE DAY A LA PLANCHA

*with Rigatoni*

*or mashed potatoes*

*or seasonal vegetables*

\*\*\*\*\*



### ONE SCOOP OF ICE CREAM

With vanilla whipped cream

OR



### ONE MACARON

### SIDE DISHES

extra + 6 €

### FRESH FRIES

### LINGUINES

### SEASONAL VEGETABLES

### MESCLUN OF YOUNG SHOOTS



Gluten free product



Vegan product



Vegetarian product



Lactose free product

## MEATS

**FRENCH CHICKEN SUPREME** 26,00 €  
*Fresh linguine with morel sauce*

 **BEEF FILLET** 32,00 €  
*Meat juice, fries and green sauce*

**BEEF BURGER** 26,50 €  
*Brioche bun, 150g minced steak, marinated eggplant, red onion, rocket, pomegranate, feta cheese, white sauce served with fresh fries*

**VOL AU VENT 1860** 28,00 €  
*Puff pastry filled with sautéed veal, spring vegetables*

**DUCK BREAST** 26,00 €  
*Creamy carrots with honey, seasonal vegetables, peanut crumble, duck and soy orange jus*

## FISHES


**FISH TRILOGY** 28,50 €  
**« BOUILLABAISSE STYLE »**  
*Sea bream, sea bass et red mullet (according to arrivals), and fish soup, potatoes confit with garlic and thyme, fennel in two textures, toasted focaccia and garlic rouille emulsion with basil*


  **BUTTERFLY SEA BREAM** 29,00 €  
*Eggplant caponata, green juice*

 **OCTOPUS TENTACLES** 26,00 €  
*Asparagus, peas, new potatoes, courgettes, carrots, aioli and pesto*

 **TUNA STEAK** 27,00 €  
*Zucchini cream, roasted zucchini, citrus gel and pickles*

## VEGGIES

  **ROASTED EGGPLANT** 18,00 €  
*Hummus, tomatoes, garlic, basil, green juice and feta snow*



 **LINGUINES PRIMAVERA** 22,00 €  
*Fresh linguine, zucchini cream, seasonal vegetables*

*All season long, our chefs offer you traditional and gourmand recipes.*

**DAILY DISH** 18,50 €  
*Only for lunch*

**EVENING SUGGESTION** 18,50 €  
*Only for dinner*

## DISCOVERY MENU 42€

  **CREAMY BURATTA**  
*Chilled cream of pea soup with mint, cherry tomatoes, garlic, and basil*


OR

 **EGGS BENEDICT**  
*Blinis, basil mayonnaise in a siphon, bread crumble, vegan bacon*

\*\*\*\*\*

**FRENCH CHICKEN SUPREME**  
*Fresh linguine with morel sauce*

OR

 **TUNA STEAK**  
*Creamy zucchini soup, roasted zucchini, citrus gel and pickles*

\*\*\*\*\*

**DALLOYAU PASTRY**  
*A choice*

OR

**TWO SCOOPS ICE CREAM**


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*

## CHOCOLATE AND PRALINE INDIVIDUAL CAKES

|   | On the spot | To take away |
|---|-------------|--------------|
|  <b>DALLOYAU</b>   Réinterprétation 2019<br><i>Praline heart melting in a meringue DALLOYAU &amp; praline cream surrounded by nougatine rock</i> | 11,00 €     | 8,00 €       |
| <b>THE REAL OPERA</b>   DALLOYAU Creation 1955<br><i>A mythical French pastry created by DALLOYAU, a great passion in its original version</i>  | 10,00 €     | 7,00 €       |
| <b>CROC CHOCO</b>   DALLOYAU Creation 2015<br><i>Crunchy Piedmont hazelnuts, soft biscuit, milk chocolate mousse Bahibé with 46% cocoa from the Dominican Republic, creamy hazelnut</i>   | 11,50 €     | 8,50 €       |
| <b>TONKA</b>   DALLOYAU Creation 2017<br><i>Chocolate mousse, pure origin Peru 63% cocoa with a Tonka bean flavor, sea salt caramel ganache, Chestnut crispy pralinéon a chocolate biscuit</i>                                    | 11,00 €     | 8,00 €       |

## CLASSIC CAKES

|   | On the spot | To take away |
|---|-------------|--------------|
| <b>RUM-RAISINS BOUCHON</b><br><i>The eternal rum baba with currants and vanilla Chantilly cream</i>   | 9,50 €      | 6,50 €       |
| <b>WHITE FOREST</b>   DALLOYAU Creation 2020<br><i>The smoothness of white chocolate with tonkabean, linked to the freshness of raspberry, yuzu</i>                               | 10,50 €     | 7,50 €       |
| <b>VANILLA MILLE-FEUILLE</b><br><i>An airy, crunchy and delicately caramelized puff pastry, case of a pastry cream with the delicate taste of Bourbon vanilla from Madagascar</i> | 10,00 €     | 7,00 €       |
| <b>LEMON MERINGUE TART</b><br><i>On a buttered shortbread, a lemon curd cream with a touch of sweet Italian meringue</i>  | 9,50 €      | 6,50 €       |
| <b>RASPBERRY GARDEN</b>   DALLOYAU Creation 2022<br><i>Sponge cake with pink praline chips, raspberry compote, vanilla mousse, fresh raspberries</i>                              | 11,00 €     | 8,00 €       |
| <b>STRAWBERRY CAKE</b> - Reinterpretation<br><i>The unique taste of fresh strawberries associated with Bourbon vanilla Mousseline.</i>  | 11,00 €     | 8,00 €       |
| <b>RED FRUITS GAZPACHO</b> – DALLOYAU Creation 2016<br><b>FLAVOURED WITH MINT</b><br><i>Fresh strawberries and raspberries, meringue flakes and lime sorbet</i>                   | 13,50 €     |              |
| <b>STRAWBERRIES COUPE</b><br><i>Fresh strawberries, whipped cream flavored with Bourbon vanilla from Madagascar, almond biscuit</i>   | 11,50 €     |              |
| <b>SEASONAL PIE</b>   | 10,00 €     | 7,00 €       |
| <b>CREATION OF THE MOMENT</b>   Only Saturdays and Sundays<br><i>Our master pastry chef Franck Charvoz offers you his creations throughout the seasons timeless gourmands</i>     | 10,00 €     | 7,00 €       |

### TEA TIME MENU 18 € From 3:00PM to 6:00PM

CHOICE OF PASTRY

+

2 SMALL OVEN MACARON  
 OU  
 THE CAKE 1860 THE PALACE

+

A DRINK  
 ACCORDING TO YOUR TASTE  
 Coffee, Hot Chocolate, Tea or Iced Tea of the moment

## CHEESE



**CHEESES FROM THE REGIONS, AND CHUTNEY**

17,00 €

## GOURMET ICE CREAM SCOOPS



**ICE CREAM CUP OR SORBET**

*Served with Bourbon vanilla from Madagascar and whipped Cream*

**ONE SCOOP** 6,00 €

**TWO SCOOPS** 9,00 €

**THREE SCOOPS** 11,00 €

*Amarena, Pure Arabica Coffee, Guérande Salt Caramel, Ecuadorian Chocolate, Primo Fiore Lemon, Sicilian Strawberry, Williams Raspberry, Alphonso Mango from India, Sicilian Pistachio, Madagascar Vanilla*

**LA PROFITÉROLE EN RELIGIEUSE** | Création DALLOYAU 2019

15,50 €

*Choux pastry garnished with a scoop of vanilla ice cream and small choux pastry with intense chocolate, chocolate sauce, Chantilly cream with Bourbon vanilla*



**BANANA SPLIT**

13,50 €

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



**RED FRUITS COUPE**

15,00 €

*Raspberry scoop, strawberry scoop, vanilla scoop, fresh strawberries, whipped cream flavored with Bourbon vanilla*



**DALLOYAU WHITE LADY**

13,50 €

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

**LIEGOIS COFFEE**

12,50 €

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



**MACARONS COUPE**

15,50 €

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

**LIEGOIS CHOCOLATE**

13,50 €

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



**AMIRAL COUPE**

12,50 €

*Three scoops of lemon ice cream, Pear brandy*



**COLONEL COUPE**

12,50 €

*Three scoops of lemon ice cream, vodka*

## MILKSHAKES

*whipped cream flavored with Bourbon vanilla*



**1 FRAGRANCE OF YOUR CHOICE**

CLASSIC 10,50 €

PLANT BASED MILK 11,50 €



**THE SICILIAN**

13,00 €

*Pistachio scoop, hazelnut scoop, flaked almonds, whipped cream flavored with Bourbon vanilla*



**RED DELIGHT**

13,00 €

*Strawberry scoop, raspberry scoop, red fruit coulis whipped cream flavored with Bourbon vanilla*

## MACARONS AND CONFECTIONERY



**SMALL OVEN MACARON**

3,00 €

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



**MACARONS « LITTLE BREAK »**

14,50 €

*Five macarons to discover according to your taste*

**THE CAKE 1860 THE PALACE**

7,00 €

*Served with Bourbon vanilla whipped cream and chocolate sauce*

**COOKIE PISTACHIO or HAZELNUT**

7,00 €

*Served with Bourbon vanilla whipped cream*

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

### THE BREAKFAST 1860

Hot drink (Coffee, hot chocolate or tea), Freshly-squeezed fruit juice (orange or lemon), viennoiserie (croissant or chocolat croissant)

11,00 €

#### SUGAR

##### VIENNOISERIE

croissant or chocolate croissant

##### BREAD TOASTS

Served by two jams and butter

##### THE CAKE 1860 THE PALACE

Served with Bourbon vanilla whipped cream and chocolate sauce

##### NATURAL WHITE CHEESE

Red berry coulis, flaked almonds

##### FRENCH TOAST

##### SALTED BUTTER CARAMEL



##### SMALL OVEN MACARON

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

2,80 €

3,50 €

7,00 €

4,00 €

7,00 €

3,00 €

#### SALTED

##### OMELETTES

PLAIN 8,50 €

BACON 10,00 €

##### FRIED EGGS



##### FRIED CHICKPEA "PANISSE"

Aioli



##### FOCACCIA TOASTÉE

Stracciatella, candied tomato tapenade



##### ZAHTAR HUMMUS

Chickpeas, zahtar, tahini, blinis

CHEESE 9,50 €

WITH TRUFFLE 12,00 €

8,50 €

10,00 €

13,00 €

10,00 €

## BRUNCH (FROM 9:00 AM TO 3:00 PM) 29 €

Only Saturdays and Sundays

#### SUGAR

##### VIENNOISERIE

Croissant or chocolat croissant

ou

##### BREAD TOASTS

Served by two jams and butter

+

##### NATURAL WHITE CHEESE

Red berry coulis, flaked almonds

+

##### THE CAKE 1860 THE PALACE

#### SALTED

##### PLAIN OR CHEESE SCRAMBLED EGGS

+



##### ZAHTAR HUMMUS

Chickpeas, zahtar, tahini, blinis

+

##### FRIED CHICKPEA "PANISSE"



Aioli

ou



##### CREAMY BURRATA

#### DRINKS

##### SQUEEZED FRUIT JUICES

Orange  
or  
Lemon

+

##### HOT DRINKS

Coffee  
or  
Hot chocolate  
or  
Tea

## COFFEES

Plant-based  
milk Classic

|   |        |         |
|---|--------|---------|
| <b>COFFEE</b>   |        | 2,50 €  |
| <b>DECAFFEINATED COFFEE</b>   |        | 2,50 €  |
| <b>COFFEE NOISETTE</b>  | 2,90 € | 2,80 €  |
| <b>COFFEE 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>CAPPUCCINO</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>  |        | 4,50 €  |
| <i>Accompanied by a DALLOYAU oven macaroon</i>  |        |         |
| <b>AFFOGATO COFFEE</b>  |        | 7,00 €  |
| <i>A scoop of vanilla ice cream</i>   |        |         |
| <b>COFFEE AND CHOCOLATES</b>  |        | 7,00 €  |
| <i>Accompanied by three DALLOYAU chocolates</i>                                       |        |         |
| <b>COFFEE AND MACARONS</b>  |        | 9,50 €  |
| <i>Accompanied by three DALLOYAU oven macarons</i>                                    |        |         |
| <b>GOURMET COFFEE</b>   |        | 14,50 € |
| <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>  |         | 6,50 € |
| <b>VIENNESE HOT CHOCOLATE</b>   |         | 7,50 € |
| <b>VANILLA ICED CHOCOLATE</b>   |         | 7,50 € |
| <i>Served with whipped cream flavored with Bourbon vanilla</i>                        |         |        |
| <b>FLAVORED VIENNESE HOT CHOCOLATE</b>  | 8,00 €  |        |
| <i>Caramel, hazelnut or vanilla</i>   |         |        |
| <b>HOT CHOCOLATE AND MACARONS</b>   | 13,50 € |        |
| <i>Accompanied by three DALLOYAU oven macarons depending on your wishes</i>           |         |        |
| <b>GOURMET HOT CHOCOLATE</b>  | 17,00 € |        |
| <i>Accompanied by a Dalloyau macaron, a pastry, chocolate sauce and whipped cream</i> |         |        |

## HERBAL TEAS

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

## TEAS

|  |         |
|--|---------|
| <b>TEA AND MACARONS</b>  | 13,00 € |
| <i>Tea « 1860 » and three small DALLOYAU macarons</i>  |         |
| <b>GOURMET TEA</b>   | 16,50 € |
| <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>OOLONG TEA – SALTED BUTTER CARAMEL OOLONG</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 GREEN 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 G.F.O.P.</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>  |         |

## FRESH DRINKS

|   |        |
|---|--------|
| <b>PURE FRUIT JUICE AND FRUIT NECTAR JEAN-LOUIS BISSARDON</b> 25 cl                                 | 6,80 € |
| <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 ou citron</i>   |        |
| <b>ICED COFFEE</b> , 25 cl  | 4,50 € |
| <b>TRADITIONAL LEMONADE</b> , 20 cl   | 5,50 € |
| <b>ICED TEA OF THE MOMENT</b> , 25 cl   | 4,90 € |
| <b>VANILLA ICED CHOCOLATE</b>   | 7,50 € |
| <i>70% of pure cocoa « Santo Domingo »<br/>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>GINGER BEER</b> , 20 cl  | 4,00 € |
| <b>LEMONADE</b> , 25 cl   | 4,00 € |
| <b>SCHWEPES, SCHWEPES CITRUS</b> , 25 cl  | 4,00 € |
| <b>COCA-COLA, COCA-COLA ZERO, COCA-COLA CHERRY</b> 33 cl  | 4,00 € |
| <b>ORANGINA</b> , 25 cl   | 4,00 € |
| <b>FUZE TEA</b> , 25 cl   | 4,00 € |

## ALCOHOL FREE COCKTAILS, 12 cl

|   |        |
|---|--------|
| <b>PYTHÉAS</b>  | 8,00 € |
| <i>Pineapple juice, coconut cream, lemon juice</i>                |        |
| <b>PINTA</b>  | 8,00 € |
| <i>Mango juice, passion fruit puree, lemon juice</i>              |        |
| <b>CANEBIÈRE</b>  | 8,00 € |
| <i>Apple juice, verbena infusion, chestnut syrup, lemon juice</i> |        |

## BEERS

|                               |             |             |
|-------------------------------|-------------|-------------|
| Draft,                        |             |             |
| <b>HEINEKEN</b>               | 25cl 4,50 € | 50cl 8,00 € |
| <b>AFFLIGEM AMBER</b>         | 25cl 4,80 € | 50cl 8,50 € |
| <b>GALLIA WHITE</b>           | 25cl 4,80 € | 50cl 8,50 € |
| Bottle,                       |             |             |
| <b>ZOUMAÏ PLANIER</b> , 33 cl |             | 6,00 €      |
| <b>PIETRA AMBRE</b> , 33 cl   |             | 6,50 €      |
| <b>VALLON SECRET</b> , 33 cl  |             | 8,00 €      |

## MINERAL WATERS

### FLAT

|                      |        |
|----------------------|--------|
| <b>808</b> , 75 cl   | 7,00 € |
| <b>EVIAN</b> , 33 cl | 3,60 € |
| <b>EVIAN</b> , 75 cl | 6,50 € |

### SPARKLING

|   |        |
|---|--------|
| <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 CARTA ORO, 4 cl</b>       | 7,00 €  |
| <b>RUM ZACAPA, 4 cl</b>                  | 12,00 € |
| <b>RUM SANTA TERESA 1796, 4 cl</b>       | 11,00 € |
| <b>VODKA GREY GOOSE, 4 cl</b>            | 9,00 €  |
| <b>GIN HENDRICK'S, 4 cl</b>              | 10,00 € |
| <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 JANNEAU VS, 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 TOKI SUNTORY, 4 cl</b>        | 10,00 € |
| <b>WHISKEY TALISKER, 4 cl</b>            | 12,00 € |
| <b>WHISKEY CHIVAS REGAL 18 ANS, 4 cl</b> | 14,00 € |

## CHAMPAGNES

|                                | The glass 11cl | 75cl     |
|--------------------------------|----------------|----------|
| <b>THÉOPHILE BRUT ROEDERER</b> | 13,00 €        | 65,00 €  |
| <b>CHARLES HEIDSIECK</b>       |                | 85,00 €  |
| <b>HENRIOT ROSÉ</b>            |                | 80,00 €  |
| <b>LOUIS ROEDERER BRUT</b>     |                | 85,00 €  |
| <b>Ⓚ LAURENT PERRIER</b>       |                | 110,00 € |
| <b>HENRIOT BLANC DE BLANC</b>  |                | 100,00 € |
| <b>ROEDERER CRISTAL</b>        |                | 330,00 € |

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.**

