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, 12cl — 12,00 €
Bacardi Carta Oro rum, 1860 mint syrup, lime juice, fresh mint

MAGELLAN, 12cl — 13,00 €
Cachaça ypioca, mango juice, passion fruit puree, lemon juice

VESPUCCI, 14cl — 13,00 €
Gin Beefeater infused with Timut, white vermouth, cucumber syrup 1860, lemon juice

URVILLE, 12cl — 14,00 €
Camino tequila infused with rosemary, triple sec, lemon juice, sugar syrup

COOK, 12cl — 13,00 €
Beefeater gin, 1860 basil syrup, lemon juice, sparkling water, fresh basil

LA PÉROUSE, 12cl — 12,00 €
Vodka, green tea, peach cream, peach puree, lemon juice

TASMAN, 12cl — 13,00 €
Beefeater gin infused with thyme, apricot puree, lavender syrup, lemon juice

GAMA, 12cl — 14,00 €
Bacardi Carta Blanca rum, banana puree, coconut cream, lime juice, four spices

ALCOHOL FREE COCKTAILS, 12 cl

PYTHÉAS — 9,00 €
Pineapple juice, coconut cream, lemon juice

PINTA — 9,00 €
Mango juice, passion fruit puree, lemon juice

CANEBIÈRE — 9,00 €
Cranberry juice, peach puree, lemon juice

WINES BY THE GLASS, 12 cl

SEASONAL WINE — 6,50 €
Select by our sommelier

WHITE WINE

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'	6,50 €
AOP La Clape - Château Catherine de Montgolfier, Quête des sens	7,50 €
AOC Coteaux d'Aix en Provence, Château de Beaupré	7,80 €
AOC Sauternes, Château du levant	10,50 €
AOP Chablis, William Fèvre	13,50 €

ROSÉS WINE

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'	6,50 €
AOC Coteaux d'Aix en Provence, Château de Beaupré	7,50 €
AOP Côtes de Provence, Sainte Magdeleine	13,00 €

RED WINE

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'	6,50 €
AOC Saint-Chinian, Caudomato	7,00 €
AOP La Clape - Château Catherine de Montgolfier, Quête des sens	7,50 €
AOC Coteaux d'Aix en Provence, Château de Beaupré	7,50 €
AOC Gigondas, Domaine des Espiers	12,50 €
AOP Saint Joseph, Domaine du chêne	13,50 €

DRINKS

ANISETTE, 51, RICARD, *2 cl*	4,50 €
SANBITTER SAN PELLEGRINO, *10 cl*	5,20 €
MARTINI BIANCO OR ROSSO, *6 cl*	6,00 €
CAMPARI, *6 cl*	6,00 €
PORTO WHITE OR RED, *8 cl*	6,50 €
AMÉRICANO, *12 cl*	7,50 €
WHITE WINE KIR, *12 cl, Blackcurrant, raspberry, peach or blackberry*	8,00 €
ROYAL KIR, *12 cl,Blackcurrant, raspberry, peach or blackberry*	12,50 €
PROSECCO LA FARA, *12 cl D.O.C Frizzante*	7,50 €
GLASS OF CHAMPAGNE, *11 cl*	13,50 €

WINE LIST

	50 cl	*75cl*
SEASONAL WINE		33,00 €
COTEAUX D'AIX EN PROVENCE		
AOP Château Calissanne, Red/Rosé/White		32,00 €
AOC Château de Beaupré, Red/Rosé/White	28,00 €	38,00 €
COATS OF PROVENCE		
IGP Château Val Joanis, Cuvée Val Jo', Red/Rosé/White		35,00 €
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 €
CASSIS		
AOP Sainte Magdeleine, Rosé		65,00 €
AOC Clos Sainte Magdeleine, Tradition White		65,00 €
AOC Clos Sainte Magdeleine, Bel Arme, White		81,00 €
BANDOL		
AOC Domaines Ott « Château Romassan », Rosé		79,00 €
AOP La Bastide blanche, Red/Rosé	45,00 €	
RHONE VALLEY		
AOP Château Rochecolombe, Red		37,00 €
AOP Gigondas, Domaine des Espiers, Red		62,00 €
AOP Saint Joseph, Domaine du chêne, Red		68,00 €
AOC Crozes Hermitage, Yann Chave, Red		72,00 €
LANGUEDOC		
IGP Pays d'Oc, Marius by Michel Chapoutier, Red/Rosé/White		30,00 €
Vin de France, Chardonnay, Petite Étoile, White		34,00 €
AOP La Clape - Château Catherine de Montgolfier, Quête des sens, Red/White		38,00 €
AOC Saint Chinian, Caudomato, Red		39,00 €
AOC Pic Saint Loup Carra - Château Lascaux, Red		55,00 €
BORDEAUX		
AOC Sauternes, Château du levant, White		48,00 €
BURGUNDY		
AOP Macon Village - Domaine des Gandines, White		55,00 €
AOP Pinot Noir, Domaine Croix Saint Jacques, Red		58,00 €
AOP Chablis, William Fèvre, White		68,00 €
CORSICA		
AOC Patrimonio, Domaine Orenga de Gaffory, White/Red		58,00 €
ITALY		
D.O.C Frizzante, Prosecco, La Farra, White		38,00 €

Produit Végan Produit Bio

SAVOURY SNACKS

OUR SPREADS 22,00 €
Sardine rillettes, confit garlic and rosemary hummus, whipped brousse cheese with walnuts, honey, and chives, focaccia

FRIED CHICKPEA «PANISSE» 10,00 €
Confit garlic cream and sun-dried tomato ketchup

SEA BREAM CEVICHE 18,00 €
Ponzu, ginger, sesame, Granny Smith apples

BEEF CROMESQUIS 16,00 €
Confit onions and cooking juices

BUTTERNUT SOUP 13,50 €
Guanciale, hazelnuts, and chestnuts

LEEKS VINAIGRETTE 14,00 €
Mushrooms, squash, toasted hazelnuts, ravigote sauce

CHEESES FROM THE REGIONS AND CHUTNEY 17,00 €

LARGE SALADS

SEASONAL SALAD 23,00 €
Sesame-crusted tuna, pineapple, radish, cucumber, baby leaf salad, passion fruit gel, and rice crisps

CHICKEN CAESAR SALAD 22,50 €
Panko-breaded marinated chicken, egg, Grana Padano shavings, Taggiasche olives, cherry tomatoes, croutons, romaine lettuce, and Caesar dressing

PRAWN AND AVOCADO SALAD 23,50 €
Grilled prawns, avocado, walnut brousse cheese, fresh pear, sun-dried tomatoes, mixed baby greens, and balsamic vinaigrette.

LUNCH FORMULA 28 €
Only for lunch

DAILY DISH

OR

COMTÉ GNOCCHIS
Comté cream, deglazed mushrooms, walnut and honey crumble

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DALLOYAU PASTRY
A choice

OR

2 SCOOP OF ICE CREAM

CHILDREN MENU 14 €
(Until the edge of 12)

MINCED STEAK

OR

FISH OF THE DAY A LA PLANCHA
with Fresh fries
or linguines
or seasonal vegetables

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ONE SCOOP OF ICE CREAM
With vanilla whipped cream

OR

ONE MACARON

SIDE DISHES
extra + 6,50 €

FRESH FRIES

LINGUINES

SEASONAL VEGETABLES

MESCLUN OF YOUNG SHOOTS

Gluten free product · Vegan product · Vegetarian product · Lactose free product

MEATS

FRENCH CHICKEN SUPREME 26,50 €
Linguine with morel sauce

BEEF FILLET 33,00 €
Fresh fries, disk of confit butternut squash, meat jus

BEEF BURGER 27,50 €
Brioche bun, 150g beef patty, Gorgonzola, mushrooms, sweet onion confit, pickles, meat-jus mayonnaise, romaine lettuce; served with fried chickpea "panisse"

ITALIAN-STYLE BEEF TARTAR 24,50 €
accompanied by mixed baby greens and fresh fries

CONFIT LAMB SHOULDER 26,50 €
Roasted squash purée, seasonal vegetables, honey and spice brik pastry crisps

FISHES

FISH TRILOGY « BOUILLABAISSE STYLE » 30,00 €
Sea bream, sea bass et red mullet (according to arrivals), and fish soup, saffron potatoes confit, rouille and Gruyère on toasted bread

SEA BASS FILLET 29,50 €
Fresh gnocchi with Comté cream, deglazed mushrooms, and a walnut and honey crumble

OCTOPUS TENTACLE 31,00 €
Broccolini, grilled chorizo, squid ink aioli

TUNA STEAK 27,00 €
Baby potatoes, green peppercorn sauce

PASTA

COMTÉ GNOCCHIS 23,00 €
Comté cream, deglazed mushrooms, walnut and honey crumble

LINGUINES WITH PRAWNS 26,00 €
Black garlic and preserved lemon butter

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

DAILY DISH 19,50 €
Only for lunch

EVENNING SUGGESTION 19,50 €
Only for dinner

DISCOVERY MENU 46 €

BUTTERNUT SOUP
Guanciale, hazelnuts, and chestnuts

OR

SEA BREAM CEVICHE
Ponzu, ginger, sesame, Granny Smith apples

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FRENCH CHICKEN SUPREME
Linguine with morel sauce

OR

TUNA STEAK
Baby potatoes, green peppercorn sauce

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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
DALLOYAU | Réinterprétation 2026 *Piedmont hazelnut dacquoise, Dalloyau praline center, whipped hazelnut praline ganache with Madagascar vanilla, roasted almond pieces*	12,50 €	9,50 €
THE REAL OPERA | DALLOYAU Creation 1955 *A mythical French pastry created by DALLOYAU, a great passion in its original version*	11,50 €	8,50 €
CROC CHOCO | DALLOYAU Creation 2015 *Crunchy Piedmont hazelnuts, soft biscuit, milk chocolate mousse Bahibé with 46% cocoa from the Dominican Republic, creamy hazelnut*	12,50 €	9,50 €
PARIS-VERSAILLES | DALLOYAU Creation 2026 *Choux pastry filled with Dalloyau praliné and whipped hazelnut ganache with Madagascar vanilla, topped with a caramelized Polignac almond.*	11,50 €	8,50 €
ROYAL CHOCOLATE | DALLOYAU Creation 2026 *Sacher sponge, hazelnut crunch, 40% Peruvian milk chocolate crémeux, 65% Venezuelan dark chocolate mousse, cocoa mirror glaze*	12,80 €	9,80 €

CLASSIC CAKES

	On the spot	To take away
RUM-RAISINS BOUCHON *The eternal rum baba with currants and vanilla Chantilly cream*	11,50 €	8,50 €
WHITE FOREST | *Collaboration with artist Julien Raynaud, 2020* *The smoothness of white chocolate with tonkabean, linked to the freshness of raspberry, yuzu*	11,80 €	8,80 €
VANILLA MILLE-FEUILLE *An airy, crunchy and delicately caramelized puff pastry, case of a pastry cream with the delicate taste of Bourbon vanilla from Madagascar*	11,80 €	8,80 €
LEMON MERINGUE TART *On a buttered shortbread, a lemon curd cream with a touch of sweet Italian meringue*	11,00 €	8,00 €
RASPBERRY GARDEN | DALLOYAU Creation 2022 *Sponge cake with pink praline chips, raspberry compote, vanilla mousse, fresh raspberries*	12,00 €	9,00 €
VANILLA FLOWER | DALLOYAU Creation 2026 *A refined combination of vanilla, soft almond biscuit and crunchy granola*	11,00 €	8,00 €
PINEAPPLE COUPE *Fresh pineapple, exotic coulis whipped cream flavored with Bourbon vanilla from Madagascar, almond biscuit*	12,00 €	
SEASONAL PIE	11,00 €	8,00 €
PINEAPPLE PAVLOVA | DALLOYAU Creation 2026 *Exotic fruit creamy and coulis, fresh pineapple, meringue*	13,50 €	
CREATION OF THE MOMENT | Only saturdays and sundays *Our master pastry chef Franck Charvoz offers you his creations throughout the seasons timeless gourmands*	11,00 €	8,00 €

TEA TIME MENU 19 € 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

GOURMET ICE CREAM SCOOPS

ICE CREAM CUP OR SORBET — *Served with Bourbon vanilla whipped cream*
ONE SCOOP 6,00 €
TWO SCOOPS 9,00 €
THREE SCOOPS 11,00 €

MILK-SHAKE 1 FRAGRANCE OF YOUR CHOICE
CLASSIC 10,50 €
PLANT BASED MILK 11,50 €

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

DALLOYAU WHITE LADY — 13,50 €
Three scoops of vanilla ice cream, chocolate sauce, Whipped cream flavored with bourbon vanilla from Madagascar, meringue

MACARONS COUPE — 15,50 €
Vanilla ice cream, raspberry sorbet, custard cream, custard, Whipped cream flavored with Bourbon vanilla from Madagascar, three macarons

PIEDMONT CUP — 13,50 €
One hazelnut scoop, one caramel scoop, one vanilla scoop, chocolate praline sauce, Bourbon vanilla Chantilly cream

LIEGOIS COFFEE — 12,50 €
Three scoops of DALLOYAU coffee ice cream, coffee sauce, whipped cream flavored with Bourbon vanilla, almond biscuit.

LIEGOIS CHOCOLATE — 13,50 €
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

THE SICILIAN MILK-SHAKE — 13,00 €
Pistachio scoop, hazelnut scoop, flaked almonds, whipped cream flavored with Bourbon vanilla

THE EXOTIC MILK-SHAKE — 13,00 €
lemon scoop, mango scoop, passion fruit and pineapple coulis whipped cream flavored with Bourbon vanilla

THE LIÈGE WAFFLES

Served with Bourbon vanilla whipped cream

SUGAR	7,50 €
CARAMEL BUTTER SALTED	8,50 €
PRALINE CHOCOLATE SAUCE	9,00 €
DARK CHOCOLATE SAUCE 60%	9,00 €
CHOCOLATE PRALINE - BANANA	11,00 €
DARK CHOCOLATE 60% - BANANA	11,00 €
EXOTIC COULIS - FRESH PINEAPPLE	12,00 €

An extra scoop of ice cream can be added (optional) + 4,00 €

CONFECTIONERY

CANDIED CHESTNUT — 4,20 €
Maison Corsiglia

SMALL OVEN MACARON — 3,20 €
Coffee, Salted butter caramel, Lemon, Chocolate, Raspberry, Pistachio, Praliné, Vanilla, Yuzu-Raspberry-Grapefruit

MACARONS « LITTLE BREAK » — 15,50 €
Five macarons to discover according to your taste

THE CAKE 1860 THE PALACE — 7,50 €
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 11,50 €
Hot drink (Coffee, hot chocolate or tea), Freshly-squeezed fruit juice (orange or lemon), viennoiserie (croissant or chocolat croissant)

SUGAR

VIENNOISERIE 3,00 €
croissant or chocolate croissant

BREAD TOASTS 4,50 €
Served by two jams and butter

THE CAKE 1860 THE PALACE 7,50 €
Served with Bourbon vanilla whipped cream and chocolate sauce

NATURAL WHITE CHEESE 4,30 €
Exotic coulis, flaked almonds

FRENCH TOAST SALTED BUTTER CARAMEL 7,50 €

SMALL OVEN MACARON 3,20 €
Coffee, Salted butter caramel, Lemon, Chocolate, Raspberry, Pistachio, Praliné, Vanilla, Yuzu-Raspberry-Grapefruit

SALTED

OMELETTES
PLAIN 10,50 € CHEESE 11,50 €
BACON 12,00 €
WITH TRUFFLE 14,00 €

FRIED EGGS 10,50 €

FRIED CHICKPEA "PANISSE" 10,00 €
Confit garlic cream and sun-dried tomato ketchup

BUTTERNUT SOUP 13,50 €
Guanciale, hazelnut, and chestnut

OUR SPREADS 22,00 €
Sardine rillettes, confit garlic and rosemary hummus, whipped brousse cheese with walnuts, honey, and chives, focaccia

BRUNCH (FROM 9:00 AM TO 3:00 PM) 32 €

Only Saturdays and Sundays

SUGAR

VIENNOISERIE
Croissant or chocolat croissant
or
BREAD TOASTS
Served by two jams and butter
+
NATURAL WHITE CHEESE
Exotic coulis, flaked almonds
+
THE CAKE 1860 THE PALACE

SALTED

PLAIN OR CHEESE SCRAMBLED EGGS
+
GARLIC HUMMUS
+
FRIED CHICKPEA "PANISSE"
Confit garlic cream and sun-dried tomato ketchup
or
BUTTERNUT SOUP
Guanciale, hazelnut, and chestnut

DRIKNS

SQUEEZED FRUIT JUICES
Orange
or
Lemon
+
HOT DRINKS
Coffee
or
Hot chocolate
or
Tea

COFFEES

	Plant-based milk	*Classic*
COFFEE		2,60 €
DECAFFEINATED COFFEE		2,60 €
COFFEE NOISETTE	3,00 €	2,90 €
COFFEE WITH CREAM	4,10 €	3,90 €
ICED COFFEE		4,60 €
VIENNESE COFFEE		4,60 €
FLAVORED VIENNESE COFFEE *Caramel, hazelnut or vanilla*		5,10 €
CAPPUCCINO	5,10 €	4,90 €
DOUBLE COFFEE		5,10 €
LATTE MACCHIATO	5,30 €	5,10 €
IRISH COFFEE		12,00 €
1860 COFFEE *Accompanied by a DALLOYAU oven macaroon*		4,60 €
CHESTNUT COFFEE *Accompanied by a candied chestnut "Corsiglia"*		6,20 €
AFFOGATO COFFEE *A scoop of vanilla ice cream*		7,20 €
COFFEE AND CHOCOLATES *Accompanied by three DALLOYAU chocolates*		7,10 €
COFFEE AND MACARONS *Accompanied by three DALLOYAU oven macarons*		10,00 €
GOURMET COFFEE *Accompanied by a Dalloyau macaron, a pastry, chocolate sauce and whipped cream*		15,20 €

CHOCOLATES

70% of pure cocoa « Santo Domingo »

HOT CHOCOLATE	7,00 €
VIENNESE HOT CHOCOLATE	8,00 €
VANILLA ICED CHOCOLATE *Served with whipped cream flavored with Bourbon vanilla*	8,00 €
FLAVORED VIENNESE HOT CHOCOLATE *Caramel, hazelnut or vanilla*	8,50 €
HOT CHOCOLATE AND MACARONS *Accompanied by three DALLOYAU oven macarons depending on your wishes*	14,50 €
GOURMET HOT CHOCOLATE *Accompanied by a Dalloyau macaron, a pastry, chocolate sauce and whipped cream*	17,80 €

HERBAL TEAS

ROOIBOS CITRUS	6,50 €
SUBTLE VERBENA	5,80 €
LINDEN	5,80 €

TEAS

TEA AND MACARONS 13,30 €
Tea « 1860» and three small DALLOYAU macarons

GOURMET TEA 16,80 €
Tea « 1860 » With a small macaron, DALLOYAU pastry, chocolate and whipped cream

1860 TEA 6,80 €
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 6,80 €
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 7,30 €
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 7,80 €
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 6,80 €
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 6,80 €
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 GREAN TEA 7,80 €
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 » 7,80 €
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. 7,80 €
Nicknamed "tea champagne", this tea from India is renowned for its aromatic richness and its unequaled finesse. A mixture of different gardens gives it a fruity, very subtle nose.

PAÏ MU TAN WHITE TEA 8,80 €
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.

FRESH DRINKS

PURE FRUIT JUICE AND FRUIT NECTAR JEAN-LOUIS BISSARDON 25 cl — 6,80 €
Pineapple, Raspberry nectar, Pippin apple, Tomato, Mango, Williams pear, Bergeron apricot

FRESHLY SQUEEZED FRUIT JUICE, *20 cl* — 6,50 €
Orange ou citron

ICED COFFEE, *25 cl* — 4,50 €

ICED TEA OF THE MOMENT, *25 cl* — 4,90 €

VANILLA ICED CHOCOLATE — 8,00 €
70% of pure cocoa « Santo Domingo »
Garnished with Chantilly cream with Bourbon vanilla

SIROP-MANIA AND EVIAN, *33 cl* — 4,10 €
Caramel, lemon, strawberry, Gambetta, grenadine, mint, hazelnut, orgeat, Pac, peach, vanilla

GINGER BEER, *20 cl* — 4,30 €

LEMONADE, *25 cl* — 4,30 €

SCHWEPPES, SCHWEPPES CITRUS, *25 cl* — 4,30 €

COCA-COLA, COCA-COLA ZERO, COCA-COLA CHERRY *33 cl* — 4,30 €

ORANGINA, *25 cl* — 4,30 €

FUZE TEA, *25 cl* — 4,30 €

ALCOHOL FREE COCKTAILS, 12 cl

PYTHÉAS — 9,00 €
Pineapple juice, coconut cream, lemon juice

PINTA — 9,00 €
Mango juice, passion fruit puree, lemon juice

CANEBIÈRE — 9,00 €
Cranberry juice, peach puree, lemon juice

BEERS

Draft,

HEINEKEN	25cl 4,50 €	50cl 8,00 €
AFFLIGEM AMBER	25cl 5,00 €	50cl 9,00 €
GALLIA WHITE	25cl 5,20 €	50cl 9,20 €

Bottle,

ZOUMAÏ PLANIER, *33 cl*	6,50 €
PIETRA AMBRE, *33 cl*	7,00 €
VALLON SECRET, *33 cl*	8,00 €

MINERAL WATERS

FLAT

808, *75 cl*	8,00 €
EVIAN, *33 cl*	3,70 €
EVIAN, *75 cl*	6,70 €

SPARKLING

BADOIT ROUGE « MARSEILLE », *33 cl*	4,30 €
PERRIER, *33 cl*	4,30 €
BADOIT ROUGE, *75 cl*	6,70 €
OREZZA, *100 cl*	7,80 €
808, *75 cl*	8,00 €

DIGESTIVES

RUM BACARDI CARTA ORO, *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 €
GIN HENDRICK'S, *4 cl*	10,00 €
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 JANNEAU VS, *4 cl*	10,00 €
WHISKEY BALLANTINE'S, *4 cl*	7,00 €
WHISKEY JACK DANIEL'S, *4 cl*	9,00 €
WHISKEY TOKI SUNTORY, *4 cl*	10,00 €
WHISKEY TALISKER, *4 cl*	12,00 €
WHISKEY CHIVAS REGAL 18 ANS, *4 cl*	14,00 €

CHAMPAGNES

	The glass 11cl	75cl
THÉOPHILE BRUT ROEDERER	13,50 €	69,00 €
CHARLES HEIDSIECK		85,00 €
HENRIOT ROSÉ		80,00 €
LOUIS ROEDERER COLLECTION 246		90,00 €
Ⓚ **LAURENT PERRIER**		110,00 €
HENRIOT BLANC DE BLANC		100,00 €
ROEDERER CRISTAL		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.