Suggestions of the Day

WAIKI

STARTER
Beef Tataki with Crying Tiger €23

FISH
--Grilled whole sea bream (700g), mashed potatoes, grilled vegetables, homemade aioli €42

MEATS
- Rib-eye steak to share: Parsleyed rib-eye steak (600g), gorgonzola sauce, homemade fries €60
- Aged Galician rib-eye steak, gorgonzola sauce, homemade fries €11/100g

DESSERT
Chocolate fondant, cookie, vanilla ice cream €12

Cocktail of the Moment

"Yuzu no Yume" 16€
Vodka haku, Liqueur de Yuzu, saké, sirop de sucre, citron jaune, chantilly au wasabi

FROZEN MARGARITA 12€

The Petrossian Moment

TSAR IMPERIAL OSSETRA CAVIAR PETROSSIAN ©30 G — 95
& its blinis (G-O-P-A)

PETROSSIAN SEA URCHIN CORAL TARAMA ©100 G — 20
& its crips (C-MO-L-FC)

PLAIN PETROSSIAN TARAMA ©100 G — 15
& its crips (C-MO-L-FC)

SARDINES IN OLIVE OIL PETROSSIAN ©112 G — 25
& pan con tomate toast (G-P)

Enhance Your Tasting

PETROSSIAN VODKA SHOT © 4 CL — 12

GLASS OF VEUVE CLICQUOT BRUT CHAMPAGNE — 12
Carte jaune 10 cl

Prices are in euros, inclusive of tax and service.

WAIKI

Signature Cocktails

WAIKI

YOUR FAVOURITE COCKTAILS ON REQUEST – FROM €12

LA VEUVE ROYALE 18

Veuve Clicquot Brut Carte Jaune, Noces Royales cognac & pear liqueur, elderflower liqueur, cane sugar syrup

DÉCLINAISON DE MARGUARITA

Classic - Milagro Tequila, agave syrup, cointreau, lime 12

Spicy - Chilli-infused Milagro Silver Tequila, cointreau, lime, agave syrup 14

OLD FASHIONNED AZUL 28

Clase Azul Reposado Tequila, demerara syrup, orange zest, turkish tobacco bitter

PALOMA CLARIFIÉ 16

Milagro Silver Tequila, agave syrup, lime juice, fresh grapefruit

CAIPIRINHA À NOTRE FAÇON 13

Parati Cachaça, fresh ginger, brown sugar, lime, fresh passion fruit

NEGRONI MACÉRRÉ EN FUT 14

Campari, Nouaison gin, red vermouth, orange zest

DIRTY MARTINI 14

Haku vodka or **Mare gin**, dry vermouth, thyme and olive syrup, lemon zest

L'OASIUM 14

Hendrick's Oasium gin, raspberry hibiscus tea, vanilla rooibos infusion, mint, Three Cents original tonic

RAMOS GIN FIZZ REVISITÉ 15

G'Vine gin, Midori, lime and lemon juice, pepper syrup, fresh cream, sparkling water

BANOFFEE MARTINI 15

Rosemont Santa Banana rum, Eres salted caramel rum cream (organic), coffee liqueur, Musetti Gold espresso, vanilla syrup

ROASTED SOUR 14

Rhum Eminente 3 years infused with roasted pineapple, cinnamon brown sugar syrup, yellow lemon

COCO MANGO 14

Copalli cacao rum, yoghurt liqueur, mango & coconut purée, lime, vanilla syrup

PORN STAR 15

Renaissance vanilla vodka, passion fruit liqueur, Licor 43, fresh passion fruit

WHITE FOREST MATCHA 15

Renaissance vanilla vodka, pandan liqueur, matchaliqueur, white chocolate syrup, organic almond milk

PAPER PLANE 14

Maker's Mark bourbon, Mionetto aperitivo, sweet vermouth, blood orange syrup

Mocktails

DÉTOX 9

Seasonal fruit and vegetable cocktail

NO BRAMBLE 10

Sir Chill Gin 0.0%, lemon, cane sugar syrup, blackcurrant syrup

PASSION MOOD 9

Passion fruit purée, pineapple juice, coconut cream, honey, lemon

Smoothie

FRAMBOISINE 9

Nectarine, raspberries, lime, cane sugar syrup

Prices are in euros, inclusive of tax and service.

Our Shellfish

WAIKI

PLATE OF 6 THAU BASIN OYSTERS Shallot vinegar (MO)	13,50
BOUQUET OF 12 PRAWNS Homemade aioli (M-O-C-L)	16,50
PLATE OF 12 POINTUS Homemade aioli (C-O-A-L-M-MO)	14
PLATE OF 6 LANGOUSTINES Homemade aioli (C-O-A-L-M-MO)	24
PLATE OF 6 BOUZIGUES OYSTERS, 4 LARGE PRAWNS, 6 POINTUS, 4 LANGOUSTINES Homemade aioli and shallot vinegar (MO-C-L-M)	58

Prices are in euros, inclusive of tax and service.

Our Sushis

WAIKI

NIGIRI (6 pieces)

SALMON NIGIRI 16
(P)

TUNA NIGIRI 18
(P)

PARSLEY-MARINATED OCTOPUS NIGIRI 19
(P-MO)

SASHIMI (6 pieces)

SALMON SASHIMI 18
(P)

TUNA SASHIMI 20
(P)

MIXED TUNA & SALMON SASHIMI 19
(P)

CALIFORNIA (8 pieces)

FOIE GRAS CALIFORNIA ROLL 19
homemade duck foie gras with pistachios, gingerbread, fig jam, praline shards (FC-P-A-G-S-SE)

SALMON & AVOCADO CALIFORNIA ROLL 17
spicy teriyaki, crispy onions (P-SE-G)

TUNA & AVOCADO CALIFORNIA ROLL 19
avocado, tobiko egg, teriyaki (P-SE)

RAINBOW CALIFORNIA ROLL (SALMON, TUNA, CRAB MEAT) 21
mayonnaise, avocado, chives, lemon pearls (P-C-O-M)

AVOCADO & MARINATED BEEF CALIFORNIA ROLL 20
(SE)

Prices are in euros, inclusive of tax and service.

Our Sushis

WAIKI

MAKI (8 pieces)

SALMON CHEESE CRUNCH MAKI 18
marinated salmon tartare, crispy onions, teriyaki (L-P-G-SE)

GOAT'S CHEESE & HONEY MAKI 17
(L)

TUNA CHEESE CRUNCH MAKI 19
marinated tuna tartare, crispy onions, teriyaki (L-P-G-SE)

SPRING (8 pieces)

SALMON TARTARE & AVOCADO SPRING ROLL 18
mint, chives, teriyaki, crispy onions (P-SE-G)

SCALLOP SPRING ROLL 19
marinated in coriander vinaigrette, mint (MO-AS)

MARINATED TUNA TARTARE SPRING ROLL 19
avocado, mint, chives, spicy sauce, crispy onions (P-G-O-M)

SALMON SUSHI PIZZA 24
ciboulette, oignons frits (G-O-L-A-P-SE-AS)

SALADS

CABBAGE SALAD 7
(AS-SE)

WAKAME SALAD 8
(SE)

Prices are in euros, inclusive of tax and service.

Starters

WAIKI

HOMEMADE DUCK FOIE GRAS WITH PISTACHIO — 21
red onion chutney, toasted brioche with olive oil (G-FC-O-L)

PRAWN CARPACCIO — 22
exotic marinade, fresh mango, lemon/yuzu sorbet (C-AS)

CRISPY TUNA TATAKI IN TEMPURA — 21
asian marinade, creamy avocado, Asian mayo, grilled peanuts (G-O-P-A-FC-M-SE)

CREAMY BURRATA — 18
gourgette and mint gazpacho, tomato tartare, olive oil, focaccia toast (G-L)

Our Salads

GOURMET SALAD — 24
baby leaf mix, duck breast tataki, duck foie gras, pickled red onions,cherry tomatoes, hazelnuts, brioche croutons, raspberry vinaigrette (G-FC-O-L-SO-M)

NIÇOISE SALAD — 24
baby leaf mix, tuna tataki, soft-boiled egg, marinated anchovies, Taggiasca olives, cherry tomatoes, crunchy green beans, balsamic vinaigrette (P-O-M)

Our Fish

GRILLED WHOLE FISH — SEE DAILY SPECIALS
according to catch (P-O-L-M)

CHARCOAL-GRILLED TUNA STEAK — 32
crushed potatoes, grilled vegetables, homemade aioli (P-L-FC)

GRILLED WILD PRAWNS — 28
creamy parmesan risotto, black garlic cream, parsley oil, hazelnut shards (C-L-FC)

SEARED SCALLOPS — 32
creamy parmesan polenta, grilled chorizo, caramelised orange jus, almond shards (L-FC-MO)

Prices are in euros, inclusive of tax and service.

Our Meat

WAIKI

ORIGINAL BEEF TARTARE — 24

lightly spiced mayonnaise, capers, gherkins, shallots, chives, homemade fries, salad (O-M)

Extra: seared foie gras escalope + 5

AMERICAN BURGER — 28

Pulled beef, barbecue sauce, cabbage slaw, smoked cheddar, grilled bacon, pickled gherkins, homemade fries and salad

VEGETARIAN AMERICAN BURGER — 28

vegetarian patty, barbecue sauce, cabbage slaw, smoked cheddar, pickled gherkin, homemade fries and salad (G-L-FC)

ARGENTINIAN RIB-EYE STEAK (300 G) — 38

charcoal-grilled, with gorgonzola or pepper sauce, homemade fries (L)

GRILLED DUCK BREAST — 32

creamy parmesan polenta, grilled vegetables, honey jus, hazelnut shards (L-FC)

GRILLED LAMB RUMP STEAK — 36

crushed potatoes, grilled vegetables, caramelised orange jus, almond shards (L-FC)

Our Pasta

FAMOUS TRUFFLE PASTA — 30

truffle mascarpone cream, premium cooked ham, creamy burrata and parmesan (G-L)

CREAMY PARMESAN RISOTTO — 24

grilled vegetables, hazelnut shards, parmesan (L-FC)

Prices are in euros, inclusive of tax and service.

Our Desserts

WAIKI

REVISITED SNICKERS 13

Peanut ice cream, whipped caramel ganache, chocolate shards, caramel sauce, grilled peanuts (G-O-A-L-FC)

WARM CHOCOLATE & HAZELNUT COOKIE 13

vanilla & macadamia ice cream, caramel sauce (G-O-A-L-FC)

LEMON-YUZU MERINGUE TART 13

lemon cream, crunchy shortbread, meringue, yuzu sorbet, yuzu gel (O-L-FC)

WAÏKI GOURMET COFFEE 14

(G-O-A-L-FC-SE-AS)

MATURED CHEESE PLATTER 13

Subject to availability (G-O-A-L-FC-SE-AS)

Gourmet version with a glass of wine selected by our sommelier: + 8

Our Sundaes

CARAMEL MADNESS 12

soft-serve ice cream, caramel sauce, caramelised peanuts (L-A)

INTENSE CHOCOLATE 12

soft-serve ice cream, chocolate sauce, chocolate pearls (L)

EXOTIC 12

soft-serve ice cream, mango-passion coulis, coconut crumble (L-AS-FC)

Prices are in euros, inclusive of tax and service.

Aperitifs

WAIKI

OUR SPRITZ SELECTION

MIO SPRITZ 0,0%	10
MIO SPRITZ	12
SUREAU SPRITZ	12
SALVIA LIMONE SPRITZ	12
CHANDON SPRITZ	12

HOMEMADE SANGRIA OF THE MOMENT	15 cl 12 / 75 cl 32
RICARD/PASTIS 2cl	5
MARTINI RED/WHITE 5cl	5
KIR 15cl	9

DRAFT & BOTTLED BEERS

ESTRELLA DAMM 5,4%	Half 25 cl 4 / Pint 50 cl 7,50
MILLENARI Citron Kombawa 4,8%	Half 25 cl 5,50 / Pint 50 cl 9
MILLENARI IPA 5,5%	Half 25 cl 6 / Pint 50 cl 9,50

Picon supplement + 1
Syrup supplement + 0.50

DESPERADOS / CORONA 33cl	8

Our Spirits

WAIKI

ALL OUR GINS ARE SERVED WITH THREE CENTS ORIGINAL TONIC WATER (20 CL)

GIN

	4 cl	70 cl	175 cl
G'VINE A floral preview of vine blossom, with long notes of juniper, cardamom and ginger.	12	120	220
GIN MARE Blended with five key botanicals from different countries: Italian basil, Greek thyme, Turkish rosemary, Spanish citrus fruits and Catalonian olives.	13		
HENDRICK'S Scottish gin infused with rose and cucumber.	13	150	300
HENDRICK'S OASIUM Evokes a desert oasis with exotic herbs and sun-drenched fruits.	13		
HENDRICK'S FLORA ADORA The summer version is infused with a floral bouquet of seductive freshness.	13		
HENDRICK'S GRAND CABARET 0Offers a cabaret of flavours with ston fruits and sweet spices.	13		
ALTITUDE Subtly blends the fruity sweetness of strawberry with the strength of traditional gin.	12		
TANQUERAY TEN Key botanicals include coriander, liquorice, and an abundance of fresh citrus such as whole oranges, grapefruits and limes.	14		
LA PERLE NOIRE French gin from Montpellier with subtle aromas of liquorice, anise and honey.	12		
ROSEMONT Canadian gin with perfectly balanced cucumber aromas.	12		
GLENDALOUCH WILD ROSE Irish gin steam-distilled with wild roses and mountain botanicals from around the distillery to create an intensely floral gin.	12		
NORDÉS Spanish gin with a very pronounced red fruit flavour.	13		
LOS CONVIDADOS Mexican gin with juicy tropical fruits, aromatic herbs, and a hint of exotic spices offering a memorable tasting experience.	14		
ROKU GIN Distilled from rice and enriched with typical Japanese botanicals: sakura flowers and leaves, sencha and gyokuro teas, syearsho pepper, and yuzu peel.	12		
NOUAISON GIN RÉSERVE Intense, opulent and indulgent French gin aged in cognac barrels.	14		
SIR CHILL Belgian gin with aromas of tobacco and vanilla, with hints of mandarin and almond.	15		
SIR CHILL SUMMER ÉDITION The perfect option for those who want to celebrate summer with a light, fruity and balanced gin.	15		
GIN DE GREZAN French gin with bold juniper, citrus notes, lemon pepper and cardamom.	15		
PRINCE EXPLORER Born in the heart of the Côte d'Azur, Prince Explorer is the result of passionate distillers' expertise. Each sip tryearsports you with vibrant citrus notes, delicately balanced by spicy touches that delight the palate.	15		
ADAMUS Handcrafted Portuguese premium gin, the only gin in the world to use Baga grape as a botanical, giving it a delicate fruity flavour.	15		
SOLARO **Ultra-premium Italian gin from Capri.**	25		
SIR CHILL 0.0% **Alcohol-free** gin with fresh juniper notes, lively citrus aromas and a subtle hint of spice – perfectly balanced.	10		

Our Spirits

WAIKI

VODKA

	4 cl	70 cl	175 cl
RENAISSANCE The result of traditional distillation from 100% French wheat.	12		
BELVÉDÈRE Flawless Polish vodka with notes of almond and nuts.	12	150	300
PUECH HAUT COMBAS Tasting vodka made from organic grapes, featuring an abstract label designed by artist Robert Combas.	12	120	
HAKU Made from Japanese white rice, the key ingredient that gives it its smoothness and delicate flavour profile.	13		

RUM

GUATEMALA

SECHA DE LA SILVA 40% Aged rum matured in oak barrels, infused with premium cocoa and coffee beyears.	12

PANAMA

SÉRUM MAMIE 40% Blend of amber rum from Panama with delightful notes of cocoa, vanilla and toffee.	12
SÉRUM ANCON 10 YEARS 40% Rich bouquet of vanilla, raisins, figs, dates and almonds.	13
SÉRUM PUENTE CENTENARIO 2005 40% Extra-aged rum, limited to 3000 bottles, made from sugarcane honey and aged 16 years in ex-bourbon casks.	15

CUBAN

EMINENTE 41,3% Rum aged 7 years in whisky casks, revealing exquisite flavours of cane sugar, vanilla, coffee, ginger and pepper.	14

VENEZUELA

BOCATHÉVA 40% Smooth and mellow spices such as liquorice and cinnamon.	13

JAMAICA

CANEROCK 40% The palate is pastry-like, with very gentle spices such as vanilla, nutmeg, and cinnamon, with a buttery, brioche sensation.	12

BARBADE

MOUNT GAY BLACK BARREL 42% Aromas of gingerbread, caramel and lychee blend in an elegant olfactory dance.	12

BELIZE

COPALLI CACAO 40% White rum made from organic sugarcane juice, infused with organic cocoa beyears.	13

COSTA RICA

PURA VIDA PURO 48% Exceptional rum made from the finest sugarcane in the region.	16

BRAZIL

GRAN CHACO 43% A blend of organic rum, sugarcane juice, cocoa beyears and coffee beyears.	13

Our Spirits

WAIKI

RHUM

4 cl

PARAGUAY

GRAN CHACO 43% A fusion of organic rum and macerated orange peel. 13

MARTINIQUE

SAINT JAMES FLEUR DE CANNE 50% Agricultural rum made directly from sugarcane juice, delivering an authentic and complex tasting experience. 11

SAINT JAMES BRUT DE COLONNE 73,5% High-proof organic white agricultural rum, bottled without dilution straight from the column still. 13

SAINT JAMES 2001 43% Aged agricultural rum matured for 10 years, with notes of cocoa and wood. 15

CANADA

ROSEMONT 40% Pineapple macerated in new barrel rum, distilled and blended with molasses rum aged in new casks. 12

ROSEMONT SANTA BANANA 45% Notes of cane sugar, ripe banana and vanilla create a perfect harmony. 13

JAPANESE

KIYOMI 40% Fruity, exotic white rum with a salty touch. 11

FIDJI

PLANTERAY RUM SEALANDER 40% A blend led by Fijian rum, with additions from Barbados and Mauritius, offering notes of vanilla and captivating spices. 13

THAILAND

PHRAYA GOLD 40% Blend of rums aged 7 to 12 years, resulting in a rich, fruity and indulgent profile. 12

OUR EXCEPTIONAL RUMS

VIETNAM

BELAMI PREMIUM 55% Aged gold rum made with ultra-premium coffee, roasted coconut and cocoa beyears. 25

PANAMA

KUNA DAVIDOFF 42% Exceptional rum no longer in production, hence its rarity. Enchanting flavours of tobacco, leather, and rich vanilla. 40

Our Spirits

WAIKI

AGAVE SPIRITS

	4 cl	70 cl
MILAGRO SILVER	12	
CINCORO PLATA TEQUILA	15	
HERMANA	25	
CLASE AZUL PLATA	15	
CLASE AZUL REPOSADO	25	340
CLASE AZUL GOLD	48	700
CLASE AZUL ANEJO	70	900
CLASE AZUL ULTRA ANEJO		5000
CLASE AZUL MEZCAL GUERRERO	48	

WHISKY

MONKEY SHOULDER	12	140
GLENFIDDICH TRIPLE OAK 12 YEARS	12	
BALVENIE DOUBLEWOOD 12 YEARS	14	
GLENFIDDICH GRAN RESERVA 21 YEARS	25	
GLENFIDDICH GRANDE COURONNE 26 YEARS	50	
HIBIKI HARMONY	18	
PORT CHARLOTTE 10 YEARS	13	
AILSA BAY TOURBÉ	14	
BRUICHLADDICH ISLAY BARLEY	14	

WHISKEY

JACK DANIEL'S	12	120

BOURBON

MAKER'S MARK	13	
BULLEIT	14	

COGNAC

REMY MARTIN VSOP	13	
REMY MARTIN XO	25	

Our Spirits

WAIKI

LIQUEURS

	4 cl
MENTHE ERNEST	9
VILLA MASSA AMARETTO / VILLLA MASSA LIMONCELLO	9
ADRIATICO 100% natural white almond liqueur.	10
COINTREAU NOIR Harmonious blend of orange peel and Rémy Martin cognac.	10
LEGENDARIO ELIXIR DE CUBA A smooth and generous rum liqueur.	12
KARUKERA Old rum cream with spicy notes.	10
ERES Salted caramel rum cream.	10
FIVE FARMS Cream liqueur expertly blended with Irish whiskey.	10
NOCES ROYALES Cognac and William pear liqueur.	12

Soft Drinks

WAIKI

ICED TEAS	6
JASMIN & GINGER: Jasmine tea, ginger, raspberry	
ICE PEACH: Earl Grey tea, lemon, peach	
COLD-PRESSED JUICES	6
CHOICE: orange, lemon, grapefruit, apple	
«JARDINS DES PAPES» FRUIT JUICES	6
CHOICE: apricot, strawberry, tomato	
HOMEMADE LEMONADE	5
ICED COFFEE	6
CHOICE: vanilla, caramel, hazelnut, orgeat	
Alcohol supplement + 2	
BADOIT 33cl	5
EVIAN / BADOIT 75cl	7
SODAS 33cl	6
Pepsi, Pepsi Max	
LIMONADE	6
DIABOLO	6,50
SYRUP WITH WATER 50cl	4,50
GANGSTAR 25cl	6

Hot Drinks

ESPRESSO / AMERICANO / DECAF	3
DOUBLE EXPRESSO	5
GRAND CRÈME	5
CAPPUCCINO	5
HOT CHOCOLATE	5
TEA / HERBAL INFUSION	4

POOL Party

[GUEST DJ]

DE 12H À 19H

14 JUILLET
15 AOÛT

CLOSING Day

[GUEST DJ]

DE 18H À 02H

20 SEPTEMBRE

Allergens

WAIKI

G - Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products made from these cereals

C - Crustaceans and crustacean-based products

O - Eggs and egg-based products

P - Fish and fish-based products

A - Peanuts and peanut-based products

SO - Soya and soya-based products

L - Milk and milk-based products (including lactose)

FC - Nuts (almonds, hazelnuts, walnuts, cashews, pecans, macadamia, pistachios and products derived from these nuts)

CE - Celery and celery-based products

M - Mustard and mustard-based products

SE - Sesame seeds and sesame-based products

AS - Sulphur dioxide and sulphites in concentrations over 10mg/l

L - Lupin and lupin-based products

MO - Molluscs and mollusc-based products

Meat of French origin

WAIKI

RESTAURANT · PISCINE

HORAIRES

HORS SAISON
OUVERT TOUS LES JOURS/SOIRS
DE 10H À 1H

Service Restauration **12H - 23H**
Service Tapas **18H - 23H**

HAUTE SAISON
OUVERT TOUS LES JOURS/SOIRS
DE 10H À 2H

Service Restauration **12H -00H**
Service Tapas **18H - 00H**

PRIX NETS EN EUROS, SERVICE COMPRIS.
L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ,
À CONSOMMER AVEC MODÉRATION

TÉL. / RÉSERVATION
+33 07 82 03 54 13

PLUS D'INFORMATIONS SUR :
WAIKIBEACH.COM

WAIKIBEACHCAP

WAIKI BEACH

Veuve Clicquot
REIMS FRANCE

Château Puech-Haut

CHÂTEAU SAINT-MAUR
CRU CLASSÉ

VILLAGE NATURISTE
2 BD DES MATELOTS
34300 CAP D'AGDE