

# TODAY'S RECOMMENDATIONS

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## Suggestion white wine :

Les pucelles 1er cru 2021 - Puligny Montrachet - Thierry Poirier "Chardonnay" 16€ 15cl

## Suggestion red wine :

Clarendelle 2019 - Médoc - Domaine Clarence Dillon "Merlot, Cabernet Sauvignon, Cabernet Franc" 10€ 15 cl

# COCKTAIL OF THE MOMENT

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## COCKTAIL SUGGESTION €15

Cucumber vodka, lavender liqueur, apple juice, lemon, cucumber syrup, sweetened avocado and cucumber puree

FROZEN MARGARITA 12



## THE PETROSSIAN MOMENT

<b>CAVIAR OSSETRA TSAR IMPERIAL PETROSSIAN ©30 G</b>	<b>95</b>
Isigny cream & blinis (G-O-P-A-L)	
<b>ROYAL KING CRAB TARAMA PETROSSIAN ©100 G</b>	<b>21</b>
rye crackers (C-MO-L-FC)	
<b>CLASSIC TARAMA PETROSSIAN ©100 G</b>	<b>15</b>
rye crackers (C-MO-L-FC)	
<b>SARDINES IN OLIVE OIL PETROSSIAN ©112 G</b>	<b>25</b>
served with pan con tomate toasts (G-P)	

## ENHANCE YOUR TASTING

<b>BEAR BROTHERS CAVIAR SHOT 4 CL</b>	<b>18</b>
An unexpected encounter between the purity of Vodka and the luxury of Caviar	
<b>GLASS OF CHAMPAGNE VEUVE CLICQUOT BRUT</b>	<b>12</b>
Carte jaune 10 cl	

All prices are in euros, net, including taxes and service.



# SIGNATURE COCKTAILS



YOUR FAVORITE COCKTAILS AVAILABLE ON REQUEST – FROM 12€ TO ALL NIGHT LONG

## CANDY CRUSH 18

Veuve Clicquot Yellow Label Brut, Tagada strawberry liqueur and syrup

## POIRE IMPÉRIALE 14

Cognac & pear "Noces Royales" liqueur, Adriatico amaretto, pear juice, lime, vanilla syrup

## POP CORN SOUR 13

Eminente 3-year rum, popcorn syrup, corn milk, apple juice

## LA 43<sup>ÈME</sup> 15

Planteray Cut & Dry, Licor 43, Fair Coco liqueur, cane sugar syrup, lime, orange blossom, coconut-vanilla foam

## CAIPIRINHA À NOTRE FAÇON 13

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

## GOLDEN MANGO 14

Pura Vida Blanco rum, mango purée, Fair mango liqueur, orange bitters, coconut-vanilla foam

## JAPANESE DRIFTER 15

Roku gin, yuzu liqueur, Italicus, Midori, lemon tonic

## L'EMPEREUR 15

Hendrick's Another gin, Mandarine Napoléon liqueur, falernum syrup, orange, lime, chocolate bitters

## T'TIME 15 **LA BRIQUOLE**

YU Gin Black Lemon, black tea, green tea syrup, oat milk & honey foam. Crafted to pair with La Briquole – a soft lemon biscuit with a delicately crisp coating (G-L-O-SO)

## PEPINO CLARIFIÉ 15

Hendrick's Original gin, jalapeño liqueur, cucumber juice, agave syrup, lime, cucumber whipped cream

## NEGRONI 14

Campari, Nouaison gin, red vermouth, orange zest (oak barrel-aged)

## RED VELVET 12

Renaissance red berry vodka, speculoos syrup, strawberry purée, lime

## PORN STAR 15

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

## SPICY MARGARITA 14

Chili-infused Milagro Silver tequila, Cointreau, lime, agave syrup

## OLD FASHIONED AZUL 28

Clase Azul Reposado tequila, Demerara syrup, orange zest, Turkish Tobacco bitters

## BANANA OAK 14

Monkey Shoulder whisky, banana liqueur, cinnamon syrup, lime, banana soda

## FROZEN OF THE MOMENT 12 TO INFINITY

## Mocktails

## DÉTOX OF THE MOMENT 9

Seasonal fruit and vegetable blend

## T'TIME 12 **LA BRIQUOLE**

Yu No Gin 0.0%, black tea, green tea syrup, oat milk & honey foam. Designed to pair with La Briquole – a soft lemon biscuit with a delicately crisp coating (G-L-O-SO)

## PEACHY COCO CHILL 10

Coconut milk, vineyard peach purée, vanilla syrup, lime

## AMARA JASMIN 10

Adriatico Amaretto 0.0%, jasmine tea, peach syrup, lime

## COCO TROPICAL SMOOTHIE 9

Pineapple juice, mango purée, coconut milk

# SHELLFISH SELECTION

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<b>PLATE OF 6 OYSTERS FROM THE THAU LAGOON</b> shallot vinegar (MO)	14
<b>BOUQUET OF 12 SHRIMPS</b> homemade aioli (M-O-C-L)	17
<b>PLATE OF 12 WHELKS</b> homemade aioli (C-O-A-L-M-MO)	15
<b>SEAFOOD PLATTER</b> 6 oysters from the Thau lagoon, 6 large prawns, 8 whelks, 8 clams, homemade aioli, shallot vinegar (MO-C-L-M)	58

# SUSHI

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## Sushi

<b>SALMON SUSHI (6 PIECES)</b> (P)	18
<b>TUNA SUSHI (6 PIECES)</b> (P)	19
<b>DUCK BREAST SUSHI (4 PIECES)</b> seared duck breast "French origin", Asian sauce, fried onions (SO-G)	20

## Sashimi (6 PIECES)

<b>SALMON SASHIMI</b> (P)	18
<b>TUNA SASHIMI</b> (P)	20
<b>MIX SASHIMI</b> tuna, salmon (P)	19

## Maki (10 PIECES)

<b>CRUNCH TUNA</b> marinated tuna tartare, spicy Asian sauce, fried onions (L-G-SO-P)	20
<b>CRUNCH SALMON</b> marinated salmon tartare, teriyaki sauce, fried onions (L-G-SO-P)	20

# LES SUSHIS

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## California (8 PIECES)

**AVOCADO SALMON CHEESE** 19

spicy teriyaki sauce, fried onions(L-G-SO-P)

**MANGO** 19

tuna, avocado, mango, tobiko roe, teriyaki sauce(P)

**RAINBOW** 20

salmon, tuna, tempura prawn, tobiko roe(P-C-G)

## Spring Rolls (8 PIECES)

**SPRING FOIE GRAS, DUCK BREAST** 21

duck breast "French origin"(AS)(AS)

**SPRING SALMON** 18

dill, cheese, avocado(P-L)

**SPRING SPICY TUNA** 19

avocado(P-0)

## Club Sushi (4 PIECES)

**SALMON** 18

cheese, avocado, fried onions, spicy teriyaki sauce

**TUNA ♡** 19

cheese, avocado, fried onions, spicy teriyaki sauce(P-L)

## Mille-feuilles Sushi (4 PIECES)

**SALMON ♡** 20

cheese, avocado, silver powder(P-L)

Extra Caviar + 10

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**SUSHI PIZZA** 25

salmon, fried onions, chives, spicy teriyaki sauce(G-O-L-A-P-SE-AS)

**COLESLAW** 8

(AS-SE)

**WAKAME SALAD** 9

(SE)

# STARTERS

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- FOIE GRAS TERRINE WITH COGNAC** 22  
apple and cider chutney, Nanterre brioche toasted with olive oil (G-FC-O-L-AS)
- COOKED OCTOPUS CARPACCIO** ♡ 22  
olive oil and grapefruit, yellow mustard pickles, pomegranate (MO-M-AS)
- ASIAN-STYLE BEEF TATAKI** 23  
beef "French origin", wasabi mayonnaise, roasted peanuts (G-O-M-A-SE)
- MUSHROOM VELOUTÉ** 19  
cloud egg, olive oil with thyme and rosemary, savoury granola with pumpkin seeds, oat flakes (L-O-G-CE)
- GOURMET TOMATOES** ♡ 19  
stracciatella, basil oil, Nanterre brioche, balsamic cream (L-G-O-AS)  
Extra Bellota ham +7

# RAW DISHES

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- MEDITERRANEAN SEA BASS TARTARE** ♡ 23  
exotic marinade, grapefruit, maracuja, focaccia toast (P-SE-G)  
Extra Caviar + 10
- ORIGINAL BEEF TARTARE** 24  
beef "French origin", homemade mayonnaise, capers, gherkins, shallot, parsley (O-M-P)  
Extra seared foie gras escalope +5

# LES POISSONS



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- SEA BASS FILLET IN HERB AND PISTACHIO CRUST** ♥ 25  
piquillo pepper ketchup, seasonal vegetables (G-L-FC-AS)
- GRILLED LOBSTER TAIL** 40  
linguine with lobster bisque, parsley oil, almond flakes (G-CR-FC-AS)  
Extra Caviar + 10
- SEARED SCALLOPS** 33  
sweet potato mousseline, citrus dressing, geranium vinegar, shiitake pickles, chorizo crisps (MO-FC)

## MEAT

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- BASQUE BURGER** ♥ 26  
beef steak "French origin", piquillo pepper ketchup, piperade, ewe's milk tomme cheese, smoked bacon, rocket, homemade fries, baby spinach leaves (G-L-S-O)
- BEEF RIBEYE HEART "ARGENTINIAN SELECTION"** (300 G) 38  
béarnaise or pepper sauce, homemade fries (L)
- CHARCOAL-GRILLED DUCK BREAST** 32  
duck breast "French origin", fregola sarda risotto-style, confit peppers, raspberry sauce, almond flakes (G-FC-L-AS)  
Extra seared foie gras escalope +5
- RACK OF LAMB MARINATED WITH ROSEMARY** 36  
"EU origin", crushed potatoes, seasonal vegetables, honey and rosemary jus (FC-AS)

## PASTA

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- THE FAMOUS TRUFFLE PASTA** ♥ 28  
rigatoni, truffle mascarpone cream, truffle ham, stracciatella, balsamic cream, parmesan (G-L-AS)
- LINGUINE ALLE VONGOLE** 25  
clams, garlic oil, parmesan, parsley, smoked paprika (G-MO-L)  
Extra Caviar + 10
- GNOCCHI ALLA SORRENTINA** 24  
tomato sauce, mozzarella, parmesan, fresh basil (G-L)  
Extra Bellota ham +7

# LES DESSERTS



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- CHOCOLATE PEANUT FINGER** 13  
crispy peanut biscuit, dark chocolate mousse, caramelised peanuts, white chocolate ice cream (L-O-FC-G-A)
- PISTACHIO RASPBERRY DELIGHT** 13  
pistachio financier, whipped pistachio ganache, raspberry coulis, caramelised pistachios, fresh raspberries, raspberry ice cream (L-O-FC-G)
- LEMON MERINGUE PASSION PIE** 13  
Breton biscuit, lemon cream, passion fruit, meringue, passion fruit ice cream (G-L-O)
- SEASONAL DELIGHT** ♡ 13  
vanilla cream, granola with dried fruits, mixed fresh fruits, vanilla ice cream (L-O-FC)
- FRESHLY BAKED COOKIE** 13  
cookie, chocolate sauce, fior di latte ice cream (L-O-G)
- GOURMET COFFEE** 14  
(G-O-A-L-FC-SE-AS)
- GOURMET MOMENT** **LA BRIQUOLE**® 15  
**Enjoy our signature cocktail T'Time** — YU Gin Black Lemon, black tea, green tea syrup, oat milk foam and honey. **Created for La Briquole** — a soft biscuit with lemon notes, coated with a delicately crunchy shell (G-L-O-SO)  
*Alcohol-free version available on request.*
- AGED CHEESE PLATTER** 13  
selected by our Chef, jams and salad bouquet (L-M-AS)

# SUNDAES

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- CARAMELO** 12  
soft-serve ice cream, caramel sauce, caramelised peanuts (L-A)
- CHOCO LOCO** 12  
soft-serve ice cream, chocolate sauce, chocolate balls (L)
- PISTACHIO** 12  
soft-serve ice cream, pistachio praline, caramelised pistachios (L-FC)
- BELLA FREGOLA** 12  
soft-serve ice cream, strawberry coulis, fresh strawberries (L)

# APERITIFS



## OUR SPRITZ

Mio Spritz 0,0%	10
Basil Berry Spritz	14
Mio Spritz	12
Sureau Spritz	12
Chandon Spritz	12
Salvia Limone Spritz	12
HOUSE SANGRIA OF THE MOMENT	15 cl 12 / 75 cl 32
RICARD/PASTIS 2cl	5
MARTINI RED/WHITE 5cl	5

## DRAUGHT & BOTTLED BEERS

ESTRELLA DAMM 5,4%	Half-Pint 25 cl 4 / Pint 50 cl 7,50
MILLENARI COMBAVA LEMON 4,8%	Half-Pint 25 cl 5,50 / Pint 50 cl 9
MILLENARI IPA 5,5%	Half-Pint 25 cl 6 / Pint 50 cl 9,50
Picon supplement +1 Syrup supplement +0.50	
DESPERADOS 33cl / NOAM 34cl	8

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

GIN	4 cl	70 cl	175 cl
<b>G'VINE</b> Floral notes of vine blossom, with lingering hints of juniper, cardamom, and ginger.	12	120	220
<b>GIN MARE</b> Crafted from five key botanicals sourced across the Mediterranean: Italian basil, Greek thyme, Turkish rosemary, Spanish citrus, and Catalan olives.	13		
<b>HENDRICK'S</b> A Scottish gin infused with rose and cucumber.	13	150	300
<b>HENDRICK'S OASIUM</b> Evokes a desert oasis, blending exotic aromatic herbs with sun-ripened fruits.	13		
<b>HENDRICK'S FLORA ADORA</b> A summer expression infused with a captivatingly fresh floral bouquet.	13		
<b>HENDRICK'S GRAND CABARET</b> A cabaret of flavors featuring stone fruits and sweet spices.	13		
<b>HENDRICK'S ANOTHER</b> A new facet of Hendrick's personality, combining indulgent cocoa bean notes with the lightness of orange blossom.	13		
<b>LA PERLE NOIRE</b> A French gin from Montpellier with subtle notes of licorice, anise, and honey.	12		
<b>NOUAISSON GIN RÉSERVE</b> An intense, opulent French gin, aged in cognac barrels for a rich and indulgent profile.	14		
<b>GIN DE GRÉZAN</b> A French gin with a strong juniper backbone, complemented by citrus, lemon pepper, and cardamom notes.	15		
<b>ALTITUDE</b> A delicate balance between the fruity sweetness of strawberry and the boldness of traditional gin.	12		
<b>NORDÉS</b> A Spanish gin with pronounced red fruit flavors.	13		
<b>PRINCE EXPLORER</b> Born on the French Riviera, this gin reflects the expertise of passionate distillers. Each sip reveals vibrant citrus notes, elegantly enhanced by subtle spices.	15		
<b>TANQUERAY TEN</b> Rich in botanicals such as coriander and licorice, alongside fresh whole citrus fruits including oranges, grapefruits, and limes.	14		
<b>MONKEY 47</b> An exceptional German gin from the Black Forest, crafted with 47 botanicals for a uniquely complex tasting experience.	13		
<b>YU GIN BLACK LEMON</b> Embodies Japanese elegance with distinctive notes of yuzu and black lemon. A perfectly balanced profile of sweetness, acidity, and bitterness.	13		
<b>LOS CONVIDADOS</b> A Mexican gin featuring juicy tropical fruits, aromatic herbs, and a touch of exotic spices for a memorable tasting experience.	14		
<b>ROKU</b> Distilled from rice and enriched with traditional Japanese botanicals: sakura flowers and leaves, sencha and gyokuro teas, sansho pepper, and yuzu peel.	12		
<b>SOLARO</b> An ultra-premium Italian gin from Capri.	16		
<b>PALMARAE GIN</b> A luxurious fusion of Medjool dates and orange blossom for a truly unique sensory experience.	17		
<b>YU NO 0.0 %</b> A non-alcoholic gin offering a refined and distinctive expression of yuzu, the iconic Japanese citrus with zesty and floral notes	10		

## VODKA

4 cl 70 cl 175 cl

**RENAISSANCE** The result of a traditional distillation of 100% French wheat.

12

**BELVÉDÈRE** An impeccable Polish vodka with notes of almond and walnut.

12 150 300

**PUECH HAUT COMBAS** A tasting vodka made from organic grapes. Its abstract design was created by the painter Robert Combas.

12

**HAKU** Crafted from Japanese white rice, a key ingredient that gives it its smoothness and delicate aromatic profile.

13

**VODKA CAVIAR BEAR BROTHER** A bold gastronomic elixir where the purity of an ultra-premium vodka meets the briny nobility of caviar, with a refined aromatic profile.

18

Supplement: Red Bull Energy Drink or Red Bull Sugar Free 25cl +2

## RUMS

## GUATEMALA

**SECHA DE LA SILVA 40 %** An aged rum matured in oak barrels, infused with premium cocoa and coffee beans.

12 120

## PANAMA

**SÉRUM MAMIE 40 %** A blend of Panamanian amber rum with delicious notes of cocoa, vanilla, and toffee.

12

**SÉRUM ANCON 10 ANS 40 %** A rich bouquet of vanilla, raisins, figs, dates, and almonds.

13

**SÉRUM PUENTE CENTENARIO 2005 40 %** An exceptional extra-aged rum, produced in only 3,000 bottles, distilled from sugarcane honey and aged for 16 years in ex-bourbon casks.

15

**BUMBU XO 40 %** The result of 18 years of aging: first in American bourbon barrels, then refined in white oak casks, finished with sherry from Andalusia.

13

## CUBA

**EMINENTE 41,3 %** A rum aged for 7 years in whisky casks. On the palate, it reveals exquisite flavors of sugar cane, vanilla, coffee, ginger, and pepper.

14

## VENEZUELA

**BOCATHÉVA 40 %** Soft, delicate spices such as licorice and cinnamon.

13

## JAMAÏQUE

**CANEROCK 40 %** A rich, pastry-like palate with very smooth spices such as vanilla, nutmeg, and cinnamon, complemented by buttery, brioche-like notes.

12

## BARBADE

**PLANTERAY CUT & DRY 40 %** Reveals intense coconut flavors, along with notes of banana, lemon, and ginger.

13

## RUMS

4 cl

## BELIZE

**COPALLI CACAO 40 %** An organic pure cane juice white rum infused with organic cacao beans. 13

## COSTA RICA

**PURA VIDA PURO 48 %** An exceptional rum crafted from the finest sugarcane of the region. 16

## PARAGUAY

**GRAN CHACO 43 %** A blend of organic rum and a maceration of orange zest. 13

## MARTINIQUE

**SAINT JAMES FLEUR DE CANNE 50 %** Agricole rum made directly from fresh sugarcane juice, offering an authentic and complex tasting experience. 11

**SAINT JAMES BRUT DE COLONNE 73,7 %** An organic white agricole rum, bottled straight from the column still without dilution, hence its high ABV. 13

**ART DÉCO J. BALLY 45 %** A bold woody profile, without harshness, evolving into notes of cocoa and macerated fruits. 20

## JAPAN

**KIYOMI 40 %** A fruity, exotic white rum with a subtle briny note. 11

## FIDJI

**PLANTERAY RUM SEALANDER 40 %** A blended rum with a Fijian base, complemented by rums from Barbados and Mauritius, offering captivating notes of vanilla and spice. 13

## OUR EXCEPTIONAL RUMS

## VIETNAM

**BELAMI PREMIUM 55 %** An aged gold rum crafted with ultra-premium coffee, roasted coconut, and cacao beans. 25

## PANAMA

**KUNA DAVIDOFF 42 %** An exceptional rum whose production has been discontinued, making it particularly rare. It reveals captivating notes of tobacco and leather, set against a rich vanilla backdrop. 40

# SPIRITS



## 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 AÑEJO	70	900
DON JULIO 1942	25	
CLASE AZUL MEZCAL GUERRERO	48	

## WHISKY

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

## WHISKEY

JACK DANIEL'S	12	120
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## BOURBON

MAKER'S MARK	13	
BULLEIT	14	

## COGNAC

REMY MARTIN VSOP	13	
REMY MARTIN XO	25	

# SPIRITS

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## LIQUEURS

4 cl

<b>LA BIENHEUREUSE</b> Mint liqueur.	9
<b>LIMONCELLO SORRENTO</b>	9
<b>AMARETTO ADRIATICO</b>	10
<b>AMARETTO BLANCO ADRIATICO</b> 100% natural white almond liqueur.	10
<b>AMARETTO 0.0 % ADRIATICO</b>	8
<b>COINTREAU NOIR</b> A harmonious blend of orange peels and Rémy Martin cognac.	10
<b>LEGENDARIO ELIXIR DE CUBA</b> A smooth and generous rum liqueur.	12
<b>KARUKERA</b> Aged rum cream with spicy notes.	10
<b>FIVE FARMS</b> A cream liqueur expertly blended with Irish whiskey.	10
<b>NOCES ROYALES</b> A Cognac and Williams pear liqueur.	12
<b>LA RAPHAËLLE</b> Herbal liqueur.	25

# SOFT DRINKS



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<b>ICED TEAS</b>	6
Jasmin & Ginger: Jasmine tea, ginger, raspberry	
Ice Peach: Earl Grey tea, lemon, peach	
<b>COLD-PRESSED JUICES</b>	6
Choice of: orange, lemon, grapefruit, apple	
<b>«JARDIN DES PAPES» FRUIT JUICES</b>	6
Choice of: apricot, tomato	
<b>BADOIT 33cl</b>	5
<b>EVIAN / EVIAN SPARKLING 75cl</b>	7
<b>SODAS</b>	6
Pepsi, Pepsi Max 33cl Limonade 50cl	
<b>DIABOLO 50cl</b>	6,50
<b>SYRUP WITH WATER 50cl</b>	4,50
<b>RED BULL ENERGY DRINK 25cl</b>	6
<b>RED BULL SUGAR FREE 25cl</b>	6
<b>ICED COFFEE</b>	
<b>FLAVORED</b>	6
Choice of: vanilla, caramel, hazelnut, orgeat	
Alcohol supplement +4	
<b>TONIC COFFEE</b>	8
Cold-pressed orange juice, espresso coffee, original tonic	

# HOT DRINKS



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<b>ESPRESSO, LONG COFFEE, DECAFFEINATED</b>	3
<b>DOUBLE ESPRESSO</b>	5
<b>LARGE COFFEE WITH MILK</b>	5
<b>CAPPUCCINO</b>	5
<b>HOT CHOCOLATE</b>	5
<b>TEA / HERBAL INFUSION</b>	4

# ALLERGENS



**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



# WAIKI

RESTAURANT · PISCINE

## HORAIRES

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**MAI - SEPTEMBRE**

**VENDREDI • SAMEDI • DIMANCHE**

**DE 10H À 1H**

**LUNDI • MERCREDI • JEUDI**

**DE 17H À 1H**

**FERMÉ LES MARDIS**

Service Restauration **12H - 23H**

Service Tapas **18H - 23H**

**FERMÉ LES MARDIS**

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**JUIN - JUILLET - AOÛT**

**OUVERT 7J/7**

**DE 10H À 2H**

Service Restauration **12H - 00H**

Service Tapas **18H - 00H**



## Veuve Clicquot

**CHÂTEAU  
SAINT-MAUR**  
— CRU CLASSE —

**TÉL. / RÉSERVATION  
+33 07 82 03 54 13**

**PLUS D'INFORMATIONS SUR :  
WAIKIBEACH.COM**



**WAIKIBEACHCAP**



**WAIKI BEACH**

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

**VILLAGE NATURISTE  
2 BD DES MATELOTS  
34300 CAP D'AGDE**