

Suggestions of the Day



Cocktail of the Moment



The Petrossian Moment

TSAR IMPERIAL OSSETRA CAVIAR PETROSSIAN ©30 G & its blinis(G-O-P-A)	95
PETROSSIAN SEA URCHIN CORAL TARAMA ©100 G & its crips(C-MO-L-FC)	20
PLAIN PETROSSIAN TARAMA ©100 G & its crips(C-MO-L-FC)	15
SARDINES IN OLIVE OIL PETROSSIAN ©112 G & pan con tomate toast (G-P)	25

Enhance Your Tasting

PETROSSIAN VODKA SHOT © 4 CL	12
GLASS OF VEUVE CLICQUOT BRUT CHAMPAGNE Carte jaune 10 cl	12

Signature Cocktails



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 FASHIONED 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, matcha liqueur, 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



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

Starters




SEASONAL VEGETABLE BASKET WITH TZATZIKI DIP (L-AS)	12
BELLOTA HAM PLATTER WITH PAN CON TOMATE (G-FC)	24
CREAMY BURRATA heirloom tomato, basil pesto, pine nuts(L-FC)	18
CRISPY CHICKEN BAO BUNS cabbage slaw, crispy onions, teriyaki sauce(2 pieces)	14
PULLED PORK BAO BUNS cabbage slaw, pickled red onions, guacamole (2 pieces) (G-L-A)	14
SALMON SASHIMI lime juice, chives(6 pieces) (P-AS)	18
TUNA SASHIMI Lime juice, fleur de sel(6 pieces) (P-AS)	20
MIXED SASHIMI tuna and salmon(6 pieces) (P-AS)	19




Our Salads



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- | | |
|--|----|
| CAESAR SALAD | 23 |
| romaine lettuce, crispy chicken, parmesan, soft-boiled egg, focaccia, cherry tomatoes, Caesar dressing (G-O-A-SO-L-FC) | |
| Ask for our vegetarian version  | |
| NIÇOISE SALAD | 24 |
| mixed baby greens, tuna tataki, soft-boiled egg, marinated anchovies, taggiasca olives, cherry tomatoes, crunchy green beyears, balsamic vinaigrette (P-O-M) | |
| CRAB PASTA SALAD | 26 |
| lumachine pasta, crab meat, Isigny cream with shallots and chives, soybeyears, pickled red onions, gherkin, grapefruit supremes, lemon zest (G-C-L-AS) | |

Bo Bun & Poke Bowls

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- | | |
|--|----|
| WARM CHICKEN BO BUN | 21 |
| rice noodles, soybeyears, slow-cooked chicken, chicken spring rolls, cucumber, wakame, cherry tomatoes, carrots, peanuts, bo bun sauce (G-A-SO-A-FC) | |
| Ask for our vegetarian version  | |
| TUNA POKE BOWL | 23 |
| tuna tataki, seasoned rice, soybeyears, cherry tomatoes, pickled red onions, wakame, cabbage slaw, cucumber, crispy onions, poke sauce (P-SO-SE-AS) | |
| MARINATED SALMON POKE BOWL | 24 |
| marinated salmon, seasoned rice, soybeyears, cherry tomatoes, pickled red onions, wakame, cabbage slaw, cucumber, crispy onions, poke sauce (P-SO-SE-AS) | |



Our Main Courses



ORIGINAL BEEF TARTARE	24
lightly spiced mayonnaise, capers, gherkins, shallots, chives, homemade fries and salad (O-M) Extra: seared foie gras escalope +5	
PASTRAMI CLUB SANDWICH	24
focaccia, beef pastrami, yellow mustard, pickled gherkin, cabbage slaw, cheddar, homemade fries and salad (G-M-L-AS)	
LOBSTER-STYLE PULLED PORK SANDWICH	23
pulled pork, cabbage slaw, crispy onions, guacamole, lsigny cream with shallots and chives, brioche bun, homemade fries and salad (G-M-L-AS)	
AMERICAN BURGER	28
pulled beef, barbecue sauce, cabbage slaw, smoked cheddar, grilled bacon, pickled gherkin, homemade fries and salad (G-L-FC)	
VEGETARIAN AMERICAN BURGER 	28
vegetarian patty, barbecue sauce, cabbage slaw, smoked cheddar, pickled gherkin, homemade fries and salad (G-L-FC)	
PUFF PASTRY SMOKED SALMON BURGER	24
herbed cream cheese, baby spinach, avocado, fried egg, homemade fries and salad (G-O-SO-L-P-FC)	
ARGENTINIAN RIB-EYE STEAK (300 G)	38
choice of gorgonzola or pepper sauce, homemade fries (L)	
RED TUNA STEAK	32
crushed potatoes, grilled vegetables, homemade aioli (P-L-FC)	
FAMOUS TRUFFLE PASTA	30
truffle mascarpone cream, premium cooked ham, creamy burrata and parmesan (G-L)	

Our Desserts



CHURROS	12
nutella sauce, white chocolate whipped cream (G-O-L-FC)	
PINEAPPLE CARPACCIO	12
with Timut pepper, mojito sorbet (AS)	
GRAND CRU CHOCOLATE MOUSSE	12
caramelised hazelnuts, caramel coulis (O-L-FC)	
FRESH SEASONAL FRUIT PLATTER	16
with chocolate sauce (L)	
WÄIKI GOURMET COFFEE	14
(G-O-A-L-FC-SE-AS)	

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)	

Aperitifs



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



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 Catalan 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 Offers a cabaret of flavours with stone 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, szechuan pepper, and yuzu peel.	12		
NOUAISSON 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 transports 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



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



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 beryears. 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



	4 cl	70 cl
AGAVE SPIRITS		
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



LIQUEURS

	4 cl
MENTHE ERNEST	9
VILLA MASSA AMARETTO / VILLA 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



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 ESPRESSO	5
GRAND CRÈME	5
CAPPUCCINO	5
HOT CHOCOLATE	5
TEA / HERBAL INFUSION	4

Our Wine Cellar



OUR ROSÉS


15 cl 75 cl 150 cl

FROM THE REGION

IGP PAYS D'OC/VIN DE FRANCE

CUVÉE DU SOLEIL Sieur d'Arques « Pinot Noir, Grenache »

8 35

THEYRON  Château Puech-haut « Syrah, Mourvèdre, Grenache »

85

IGP SABLE DE CAMARGUE

WATUSI Château Puech-Haut « Grenache noir et gris, Syrah, Cabernet Franc »

9 35

OUTSIDE THE REGION

AOP CÔTES DE PROVENCE

ROSE ET OR Château Minuty « Grenache, Cinsault, Syrah, Rollle »

10 50 100

281 Château Minuty « Grenache, Syrah »

85 180

Our Wine Cellar



OUR WHITES

15 cl 75 cl 150 cl

FROM THE REGION

IGP MÉDITERRANÉE

WATUSI Château Puech-Haut « Rolle, Viognier » 9 35

LA GRANDE BLEUE Gérard Bertrand « Rolle, Grenache Blanc, Viognier
Chardonnay, Sauvignon » 35

IGP PAYS D'OC/VIN DE FRANCE

CHARDONNAY Moulin de Gassac « Chardonnay » 8 35

VIOGNIER La Madeleine Saint Jean « Viognier » 35

ANTHUS Domaine Grand Chemin « Chardonnay, Rolle, Viognier, Sauvignon » 38

THEYRON Château Puech-Haut « Rolle » 85

IGP PAYS DE L'HÉRAULT

DOMAINE DE LA GRANGE DES PÈRES *Sous allocation* 430
Laurent et Bernard Vaillé « Roussanne, Marsanne, Chardonnay, Gros Maseng »

IGP SAINT-GUILHEM-LE-DÉSERT – CITÉ D'ANIANE

MAS DE DAUMAS GASSAC 2023 *Sous allocation* 120
« Viognier, Chardonnay, Petit Maseng, Chenin Blanc, Sauvignon, Muscat Petit Grain »

AOP LANGUEDOC

PRESTIGE Château Puech-Haut « Roussanne, Marsanne » 38

TÊTE DE BÉLIER Château Puech-Haut « Marsanne, Roussane, Grenache
blanc, Viogner » 50

AOP LIMOUX

L'AIGLE ROYAL Gérard Bertrand « Chardonnay » 90

OUTSIDE THE REGION

AOP CÔTES DE PROVENCE CRU CLASSÉ

EXCELLENCE Château Saint-Maur « Rolle » 10 47 100

CLOS DE CAPELUNE Château Saint-Maur « Rolle » 95

AOC CHÂTEAUNEUF DU PAPE

CHÂTEAUNEUF DU PAPE Château Mont-Redon « Grenache Blanc,
Clairette, Roussanne, Picpoul, Bourboulenc » 79

IGP CÔTES DE GASCOGNE

VILLA CHAMBRE D'AMOUR (Moelleux) Domaine Lionel Osmin 8 38
« Gros Myearseng, Sauvignon Blanc »

AOC SAUTERNES

GRANDE CUVÉE 2013 *Sous allocation* Château D'YQUEM « Sauvignon,
Sémillon » 37,5 cl 300

Our Wine Cellar



OUR WHITES

15 cl 75 cl 150 cl

OUTSIDE THE REGION

AOC MÂCON-FUISSÉ

MÂCON-FUISSÉ Sous allocation - Domaine Aegerter « Chardonnay » 45

AOC CHABLIS PREMIER CRU, CHABLIS GRAND CRU

CHABLIS PREMIER CRU FOURCHAUME 2023 60
Sous allocation - Domaine Daniel Seguinot et Filles « Chardonnay »

CHABLIS GRAND CRU LES PREUSES Domaine Jean et Sébastien Dauvissat « Chardonnay » 99

AOC MEURSAULT

MEURSAULT Sous allocation - Domaine Aegerter « Chardonnay » 98

AOC SAINT-AUBIN PREMIER CRU

SAINT-AUBIN PREMIER CRU Sous allocation 90
Domaine Aegerter «Chardonnay » Sauvignon, Muscat Petit Grain»

AOC CONDRIEU

CONDRIEU LES RAVINES Domaine Remi Niero « Vioigner » 73

AOC SANCERRE

SANCERRE CAVE DE LA PETITE FONTAINE 41
Domaine Fleuriet Père et Fils « Sauvignon » Bertrand « Chardonnay »

OUR REDS

FROM THE REGION

IGP PAYS D'OC

CUVÉE DU PÈRE JOSEPH La Madeleine Saint Jean 8 35
« Grenache, Syrah »

CUVÉE DE L'HORLOGE La Madeleine Saint Jean 40 85
« Grenache, Syrah, Carignan »

LES CREISSES 2023 Sous allocation - Domaine Les Creisses 52
« Grenache, Syrah, Cabernet Sauvignon, Carignan, Mourvèdre, Marselan »

LES BRUNES 2022 Sous allocation - Domaine Les Creisses « Syrah, 85
Cabernet Sauvignon, Mourvèdre »

AOP LANGUEDOC

PRESTIGE Château Puech-Haut « Grenache, Syrah » 9 38 75

TÊTE DE BÉLIER Château Puech-Haut « Syrah, Grenache, Mourvèdre, 50
Carignan »

PARCELLAIRES LA 40^{ÈME} 2021 Sous allocation 100
Château Puech-Haut « Syrah, Grenache »

CLOS DES TRUFFIERS Sous allocation - Château La Negly « Syrah, 210 430
Grenache »

Our Wine Cellar



OUR REDS

15 cl 75 cl 150 cl

FROM THE REGION

AOP PIC-SAINT-LOUP

LAVABRE Château Puech-Haut « Syrah, Grenache Noir, Mourvèdre » 12 45

PARCELLAIRES CLOS DU PIC Château Puech-Haut « Syrah, Mourvèdre » 98

IGP SAINT-GUILHEM-LE-DÉSERT – CITÉ D'ANIANE

MAS DE DAUMAS GASSAC 2022 Sous allocation – « Cabernet Sauvignon, Tannat, Merlot, Pinot Noir, Petit Verdot, Syrah, Cabernet Franc » 120

AOP TERRASSES DU LARZAC

CHÂTEAU LA SAUVAGEONNE Gérard Bertrand « Grenache Noir, Syrah, Carignan » 45

AOP FAUGÈRES

SCHISTES DORÉS Château Grézan « Syrah, Mourvèdre » 40

L'EXCEPTION DE LAURENS (VIN DE FRANCE)

SÉCULAIRE Château Grézan « Carignan » 75

L'EXCEPTION DE SAINT-PARGOIRE (VIN DE FRANCE)

BELLE LÉONE Sous allocation – Domaine Peyre Rose (Marlène Soria) « Mourvèdre, Syrah » 210

IGP PAYS DE L'HÉRAULT

DOMAINE DE LA GRANGE DES PÈRES Sous allocation Laurent et Bernard Vaillé « Syrah, Mourvèdre, Cabernet Sauvignon, Cunoise et Petit Verdot » 395

AOP LA CLAPE

LA FALAISE Château La Negly « Grenache noir, Mourvèdre, Syrah » 43

LA PORTE DU CIEL Sous allocation – Château La Negly « Syrah, Grenache » 200 410

AOP MINERVOIS LA LIVINIÈRE

CLOS D'ORA Sous allocation – Gérard Bertrand « Grenache noir, Mourvèdre, Syrah, Carignan » 190

CÔTES DU ROUSSILLON

LA PETITE SIBÉRIE 2018 Sous allocation – Clos des Fées « Grenache Noir, Syrah, Mourvèdre » 280

OUTSIDE THE REGION

AOC SAINT EMILION

CLARENDELLE SAINT EMILION Inspiré par Haut-Brion « Merlot, Cabernet Franc, Cabernet Sauvignon » 49

AOC PESSAC LÉOGNAN

LE PETIT Château Smith Haut Lafitte « Merlot, Cabernet, Sauvignon » 60

AOC SAINT JULIEN

SAINT JULIEN 2015 Sous allocation – Château Talbot « Merlot, Cabernet Sauvignon, Petit Verdot » 200

Our Wine Cellar



OUR REDS	75 cl
OUTSIDE THE REGION	
AOC MARGAUX	
HISTORICAL 2019 Sous allocation - Château Palmer « Merlot, Cabernet Sauvignon, Syrah »	499
AOC CHÂTEAU NEUF DU PAPE	
LES CÈDRES 🇫🇷 Paul Jaboulet Aîné « Cinsault, Grenache, Syrah »	83
AOC GIGONDAS	
LA GILLE GIGONDAS Famille Perrin « Grenache, Syrah »	47
AOP COTE ROTIE	
PROMESSE Domaine Pichon « Syrah, Vioignier »	85
AOC SAVIGNY LES BEAUNE	
LES BALLIARDS Sous allocation - Domaine Aegerter « Pinot noir »	70
AOC POMMARD	
POMMARD Sous allocation - Domaine Aegerter « Pinot noir »	160
AOC ALOXE CORTON	
ALOXE CORTON Sous allocation - Clavelier « Pinot noir »	79
AOC BOURGOGNE HAUTES-CÔTES DE NUITS	
LA REF. Sous allocation - Domaine Aegerter « Pinot noir »	80
AOC CLOS DE VOUGEOT	
CLOS DE VOUGEOT VIEILLES VIGNES 2021 Sous allocation Henri Rebourseau « Pinot noir »	380
WINES OF THE WORLD	
ESPAGNE : DOC RIBERA DEL DUERO	
GAUDEAMUS Hermanos Del Villar « Tempranillo »	39
ITALIE : IGT PUGLIA	
INTRIGO PRIMITIVO Tombacco « Primitivo »	32

Our Wine Cellar



WINES BY THE GLASS

OUR ROSÉS

	15 cl
CUVÉE DU SOLEIL <small>Sieur d'Arques</small>	8
WATUSI <small>Château Puech-Haut</small>	9
ROSÉ ET OR <small>Château Minuty</small>	10

OUR WHITES

CHARDONNAY <small>Moulin de Gassac</small>	8
VILLA CHAMBRE D'AMOUR <small>(Moelleux) Domaine Lionel Osmin</small>	8
WATUSI <small>Château Puech-Haut</small>	9
EXCELLENCE <small>Château Saint-Maur</small>	10

OUR REDS

CUVÉE DU PÈRE JOSEPH <small>La Madeleine Saint Jean</small>	8
PRESTIGE <small>Château Puech-Haut</small>	9
LAVABRE <small>Château Puech-Haut</small>	12

Our Wine Cellar



OUR CHAMPAGNES



VEUVE CLICQUOT BRUT CARTE JAUNE

10 cl 12€ - 75 cl 90€ - 150 cl 185€ - 300 cl 375€

VEUVE CLICQUOT ROSÉ

75 cl 95€ - 150 cl 195€

VEUVE CLICQUOT RICH

75 cl 95€ - 150 cl 195€ - 300 cl 420€

Veuve Clicquot Rich is the champagne of the summer, to be enjoyed over ice and enhanced with cucumber, ginger or red pepper.

VEUVE CLICQUOT RICH ROSÉ

75 cl 100€

This Rosé version is also to be enjoyed over ice, and beautifully complemented with lime zest, pineapple chunks or ginger.

VEUVE CLICQUOT LA GRANDE DAME

75 cl 250€ - 150 cl 520€

VEUVE CLICQUOT LA GRANDE DAME ROSÉ

75 cl 320€

DOM PÉRIGNON BRUT

75 cl 300€ - 150 cl 750€

DOM PÉRIGNON ROSÉ

75 cl 700€

RUINART BLANC DE BLANC

75 cl 170€ - 150 cl 350€

DOM RUINART BLANC DE BLANC MILLESIME

75 cl 350€

ARMAND DE BRIGNAC BRUT GOLD

75 cl 350€ - 150 cl 700€



POOL
[GUEST DJ] *Party*

DE 12H À 19H

LUNDI 14 JUILLET
VENDREDI 15 AOÛT

CLOSING
[GUEST DJ] *Day*

DE 18H À 02H

SAMEDI 20 SEPTEMBRE

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

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**

TÉL. / RÉSERVATION
+33 07 82 03 54 13

PLUS D'INFORMATIONS SUR :
WAIKIBEACH.COM



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WAIKI BEACH



**CHÂTEAU
SAINT-MAUR**
— CRU CLASSE —

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