

# Suggestions of the Day

---





## *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

# Our Tapas



---

<b>HOMEMADE DUCK FOIE GRAS WITH PISTACHIO</b>	21
red onion chutney, toasted brioche with olive oil (G-FC-O-L)	
<b>COUNTRY-STYLE PORK TERRINE</b>	16
to spread, served with toas (G-FC)	
<b>BELLOTA HAM PLATTER WITH PAN CON TOMATE</b>	24
(G-FC)	
<b>BEEF DIM SUM WITH SATAY SAUCE</b>	18
(4 pieces) (C-FC)	
<b>PRAWN TEMPURA</b>	16
Sweet and sour sauce (6 pieces) (G-C-FC)	
<b>PORK AND GINGER GYOZAS</b>	18
(6 pieces) (SO-FC)	
<b>CHICKEN AND PEANUT BAO BUNS</b>	12
(2 pieces) (G-O-L-A)	
<b>CRISPY CHICKEN BAO BUNS</b>	14
cabbage slaw, crispy onions, teriyaki sauce (2 pieces)	
<b>PULLED PORK BAO BUNS</b>	14
cabbage slaw, pickled red onions, guacamole (2 pieces) (G-L-A)	
<b>SEASONAL VEGETABLE BASKET WITH TZATZIKI DIP</b>	12
(L-AS)	
<b>HOMEMADE FRIES</b>	8
<b>MIXED TAPAS PLATTER</b>	42
(G-C-O-L-AS)	

# Our Shellfish



**PLATE OF 6 THAU BASIN OYSTERS** 13,50  
Shallot vinegar (MO)

**BOUQUET OF 12 PRAWNS** 16,50  
Homemade aioli (M-O-C-L)

# Our Sushis

**SALMON SUSHI PIZZA** 24  
chives, crispy onions (G-O-L-A-P-SE-AS)

**SALMON & AVOCADO CALIFORNIA ROLL (8 PIECES)** 17  
spicy teriyaki, oignons frits (P-G-SE)

**TUNA & AVOCADO CALIFORNIA ROLL (8 PIECES)** 19  
oeuf de tobico, teriyaki (P-SE)

**SALMON SASHIMI (6 PIECES)** 18  
(P)

**TUNA SASHIMI (6 PIÈCES)** 20  
(P)

**MIXED TUNA & SALMON SASHIMI (6 PIECES)** 19  
(P)

**CABBAGE SALAD** 7  
(AS-SE)

**WAKAME SALAD** 8  
(SE)

# 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

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



## 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



## LIQUEURS

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

# Soft Drinks



---

<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: orange, lemon, grapefruit, apple	
<b>«JARDINS DES PAPES» FRUIT JUICES</b>	6
CHOICE: apricot, strawberry, tomato	
<b>HOMEMADE LEMONADE</b>	5
<b>ICED COFFEE</b>	6
CHOICE: vanilla, caramel, hazelnut, orgeat	
Alcohol supplement + 2	
<b>BADOIT 33cl</b>	5
<b>EVIAN / BADOIT 75cl</b>	7
<b>SODAS 33cl</b>	6
Pepsi, Pepsi Max	
<b>LIMONADE</b>	6
<b>DIABOLO</b>	6,50
<b>SYRUP WITH WATER 50cl</b>	4,50
<b>GANGSTAR 25cl</b>	6

# 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 DYQUEM « 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** 99

Domaine Jean et Sébastien Dauvissat « Chardonnay »

#### 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** 73

Domaine Remi Niero « Viogner »

#### 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** 8 35

La Madeleine Saint Jean

« Grenache, Syrah »

**CUVÉE DE L'HORLOGE** 40 85

La Madeleine Saint Jean

« 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** 9 38 75

Château Puech-Haut « Grenache, Syrah »

**TÊTE DE BÉLIER** 50

Château Puech-Haut « Syrah, Grenache, Mourvèdre,

Carignan »

**PARCELLAIRES LA 40<sup>ÈME</sup> 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, Counoise 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, Viognier »

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

### OUR WHITES

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

### OUR REDS

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

14 JUILLET  
15 AOÛT

**CLOSING**  
[ GUEST DJ ] *Day*

DE 18H À 02H

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



# 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  
SAINT-MAUR**

— CRU CLASSE —

VILLAGE NATURISTE  
2 BD DES MATELOTS  
34300 CAP D'AGDE