

## HOT DRINKS

Espresso coffe	4€
decaffeinated coffee	4€
Double espresso	6€
Coffe with milk	7€
Cappuccino	8€
Hot chocolate	8€
Sélection of teas « Palais des thés »	6€

## LES SOFTS

Coca-Cola, Coca-Cola Zéro, Sprite, Orangina, Perrier, Tonic Water, Ginger Beer, Ginger Ale,	8€
Homemade ice tea, Schewppes Pomelo, Hibiscus or Edelflower & White Peach, homemade detox juice ginger & lemon (33cl & 20cl)	

<b>Fruits Juices "Maison Laurino"</b> (20cl)	9€
Apricot, Apple, Peach, Tomato, Orange, Cranberry, Mango	

<u>"LA MAISON DES TUS":</u> 100 % natural & homemade (20cl)	12€
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<b>Le Vertige</b> Cucumber, apple, ginger, kale, mint, lemon, chia seeds	
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<b>La Caresse Ensoleillée</b> Carrot, apple, lemon, ginger, annatto, camelina oil	
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## APERITIFS @ BEERS

Ricard, Pastis (3cl)	8€
Bergamot Martini (Alcohol free)	8€
Chamomile Martini (Alcohol free)	8€
Red or white Port	10€
Red or white Martini	10€
Suze	10€
White or pink Lillet	10€
Campari	10€
Aperol	10€

<b>Blond "Aix Pression"</b>	9€
Fruity and citrusy notes	
<b>White "Aix Pression"</b>	
Smooth with notes of orange blossom & almonds	
<b>Amber "Aix Pression"</b>	
Notes of caramel, tonka bean, peppermint	
<b>IPA "Aix Pression"</b>	
Notes of citrus & white flowers	
<b>Rosé "Aix Pression"</b>	
Floral & very refreshing, light bitterness	
<b>Blond "Mistrale" - Aqua Maltæ</b>	
Pale Ale style, light & refreshing	
<b>White "Sainte-Victoire" - Aqua Maltæ</b>	
Coriander flavored	
<b>The Gincko - Aqua Maltæ (beer with ginger)</b>	
(All beers are served in 33cl bottles and priced at 9€)	

## WATERS

Evian 1L / 0,5L	9€ / 6€
San Pelligrino 1L / 0,5L	9€ / 6€
(Free drinking water is available upon request)	

## CHAMPAGNES

Flute of R&L Legras Brut	20€
Flute of Laurent Perrier Brut	22€
Flute of Laurent Perrier Rosé	24€
Flute of Ruinart Brut	25€
Flute of R&L Legras Blanc de Blancs (One flute = 12cl)	26€

R&L Legras Brut	110€
R&L legras Blanc de Blancs	130€
R&L Legras Grand Cru Présidence, Vintage 2014	170€
Laurent Perrier Brut	135€
Laurent Perrier "Ultra Brut"	155€
Laurent Perrier Rosé	160€
Duval-Leroy "Femme de Champagne"	240€
Ruinart Brut	145€
Ruinart Rosé	175€
Ruinart Blanc de Blancs	200€
Laurent Perrier Cuvée "Grand Siècle"	400€
Dom Pérignon, Vintage Brut, 2015	420€

# RED WINES

	12 cl	75 cl
<u>PROVENCE @ CORSE</u>		
DOMAINE SAN MICHELI - CORSE, SARTÈNE - AOP - 2024 Crushed strawberry aroma. Light. Grenadine on the palate.	10€	40€
 DOMAINE GAVOTY - CONTRETEMPS - VDF - 2023 Fresh red fruits. Nice tanins with lightness. Easy to drink.	10€	45€
 DOMAINE DE L'OLIBAOU - CUVÉE NOÉMIE - MEDITERRANÉE IGP - 2022 Powerful. Dark fruits with hints of spice, cinnamon & vanilla.	11€	55€
MAISON MËÏ - CHATEAU DE LA GAVÈDE - AOP - 2023 Aromas of dark fruits. Tannic structure. Long finish.		60€
 CHÂTEAU CRÉMADE - PALETTE AOP - 2022 Elegant. Ripe & fresh red fruits.	14€	65€
CHÂTEAU VIGNELAURE - APPELLATION COTEAUX D'AIX-EN-PROVENCE - 2016 Powerful red. Beautiful tannins. Wine for aging.		70€
<u>LA VALLÉE DU RHONE</u>		
 DOMAINE BELLE – CROZES HERMITAGE ROCHE PIERRE AOP - 2022 Rounded. Ripe red fruits. Spices. Soft tannins	16€	75€
DOMAINE PAUL AUTARD - CUVÉE LA CÔTE RONDE - CHÂTEAUNEUF-DU-PAPE - 2020 Open, rich & complex. Fruity aromas. Great balance. Parcel selection.		115€
 LES VINS DE VIENNE - LES ESSARTAILLES - CÔTE RÔTIE - AOP - 2023 Elegant. Appetizing. Red fruit & spice notes.		105€
DOMAINE PAUL AUTARD - CUVÉE JULINE AOC - CHÂTEAUNEUF-DU-PAPE - 2021 Ripe, candied red fruits. Noble, silky tannins.		170€
<u>BEAUJOLAIS @ BOURGOGNE</u>		
DOMAINE MERLIN - MOULIN A VENT - AOP - 2022 Velvety tannins. Spicy & floral aromatic expression.		55€
DOMAINE MERLIN - BOURGOGNE - AOP - 2022 Light. Low astringency. Light pepper on the finish.		56€
 DOMAINE GENOT-BOULANGER - POMMARD VIEILLES VIGNES - AOP - 2022 Wild blackberry. Forest floor. Explosive on the palate.		100€
 DOMAINE GENOT-BOULANGER – CLOS DE VOUGEOT – GRAND CRU AOP - 2020 Ample & fresh. Floral & blackcurrant notes. Long finish. Great elegance.		325€
<u>LE BORDELAIS</u>		
CHÂTEAU PICQUE CAILLOU - PESSAC-LÉOGNAN - AOP - 2018 Intense blackcurrant. Smooth, complete & harmonious mouth. Fresh, aromatic finish.	14€	70€
LA DAME DE TROTTEVIEILLE - SAINT-EMILION - SECOND VIN - AOP - 2016 Rich nose. Wood & coffe aromas. Fresh, indulgent palate. Round tannins & red fruit notes.		90€
CHATEAU TROTTEVIEILLE - SAINT-EMILION - AOP - 2015 Balanced tannins. Pepper & spices notes. Long, fruity & flavorful finish.		235€
CHATEAU LYNCH-BAGES - PAUILLAC - AOP - 2020 Excellent tannins. Beautiful aromatic freshness. Exceptional wine.		250€
 CHATEAU BELLE-BRISE - POMEROL - AOP - 2019 Silky. Sghtly oaky. Velvety palate. Deep. Exceptional wine.		290€

# WHITE WINES

	12 cl	75 cl
<u>PROVENCE @ CORSE</u>		
DOMAINE SAN MICHELI - CORSE, SARTÈNE - AOP - 2025 Lovely acidity. citrus notes. Mineral & fresh.	10€	40€
 LES BÉATES - COTEAUX D'AIX-EN-PROVENCE - AOP - 2024 Floral & honeyed notes. Fresh & rounded.		45€
 DOMAINE DE L'OLIBAOU - DIAMANT BLANC - MEDITERRANÉE IGP - 2025 Ample & round. floral aromas. Citrusy white flowers.	11€	55€
CLOS SAINTE-MAGDELEINE - CASSIS - AOC - 2024 Wide, fresh mouthfeel with a fine salinity & minerality.	13€	65€
 DOMAINE GAVOTY - CUVÉE CLARENDON - COTES DE PROVENCE - AOP - 2024 Pale hue with white flower aromas. Lively finish.		68€
 CHÂTEAU CRÉMADE - PALETTE - AOP - 2024 Ripe white fruits, candied citrus, fennel with hint of honey.	15€	72€
CHATEAU SIMONE - PALETTE - AOP - 2023 Golden color. Floral & fruity notes. Oaky. Delicate & powerful.	16€	99€
<u>LA VALLÉE DU RHONE</u>		
 LES VINS DE VIENNE - SAINT-PERAY, LES BIALERES - AOP - 2023 Balanced between roundness & freshness. White flowers. Saline impression.		50€
 LES VINS DE VIENNE - CONDRIEU, LA CHAMBÉE - AOP - 2022 White peach, candied apricot. Slightly toasty.		100€
DOMAINE PAUL AUTARD - CHÂTEAUNEUF-DU-PAPE – 2023 very rare, elegant, atypical. Aged in new barrels. Confidential cuvée.		140€
<u>LA BOURGOGNE</u>		
DOMAINE MERLIN - SAINT-VÉRAN LE GRAND BUISSIÈRE - AOP - 2023 Great amplitude. Citrus & candied fruits. Slightly rich.		60€
DOMAINE MERLIN - POUILLY-FUISSÉ, LA ROCHE VIGNEUSE - AOP - 2023 Slightly rich. generous on the palate.		69€
 DOMAINE GENOT-BOULANGER - MEURSAULT "CLOS DU CROMIN" - AOP 2022 Good acidity. Citrus notes. Pleasant buttery character.		110€
 DOMAINE GENOT-BOULANGER - PULIGNY-MONTRACHET 1ER CRU - AOP - 2022 Discreet nose, becomes very floral. well balanced on the palate.		225€
<u>LOIRE @ BORDELAIS</u>		
DOMAINE VALÉRIE RENAUDAT - QUINCY "LES NOUZATS" - AOC - 2024 Citrus & white flower nose. Balanced with good acidity.	10€	49€
 DOMAINE FRANÇOIS CROCHET - SANCERRE - AOC - 2024 Clean wine. Tense. Great freshness & length.		65€
 CHATEAU DU LEVANT - SAUTERNES - AOP - 2023 Balanced sweetness. Rich & intense aromas.	10€	50€
CHATEAU SUDUIRAUT - SAUTERNES - AOP - 2013 Powerful nose. Exotic scents. Madarin finish.		105€

# ROSÉS WINE

## PROVENCE

12 cl 75 cl

DOMAINE LES BÉATES - BÉATINES ROSÉ - COTEAUX D'AIX-EN-PROVENCE - AOP - 2025  
Pale pink hue, clear & bright. Full-bodied & fresh with mouthwatering finish.

48€



DOMAINE MAS DE CADENET - COTES-DE-PROVENCE, SAINTE-VICTOIRE - AOP - 2025  
Mineral freshness. Citrus & withe flesh fruits. Nice balanced. Nice length

10€

50€



DOMAINE DE L'OLIBAOU – DIAMANT ROSE – MEDITERRANÉE IGP - 2024  
Notes of citrus, lychee, with a very light hint of orange blossom.

10€

55€

DOMAINE DE LA GRANDE BAUQUIERE – MOMENT SUSPENDU – CÔTES-DE-PROVENCE - 2025  
Intense aromas of grapefruit zest, almond & cherry stone.

11€

60€



CHÂTEAU CRÉMADE – PALETTE AOP - 2024  
Refined. delicate floral aromas. red fruits & freshness.

11€

60€

DOMAINE GAVOTY - CUVÉE CLARENDON - COTES-DE-PROVENCE - AOC - 2024  
Bright pink hue. Subtle nose of rose & red fruits. Generous & fresh on the palate.

68€

## NOS SPIRITUEUX @ DIGESTIFS

### ARMAGNACS (4cl)

Janneau VS (France) 10€  
Bas Armagnac 1996 48€  
"La Fontaine de Coigny"

### VODKAS (4cl)

Absolut (Sweden) 10€  
Belvedere (Poland) 15€  
Grey Goose (France) 15€  
Ciroc Snap Frost « Eclipse » (France) 15€  
Petrossian (Poland) 30€

### WHISKYS - WHISKEYS - BOURBON (4cl)

Jameson (Irland) 10€  
Connemara single malt (Irland) 12€  
Jack Daniels (Tennessee, USA) 10€  
Bulleit (Kentucky, USA) 10€  
Bulleit Rye (Kentucky, USA) 12€  
Maker's Mark (Kentucky, USA) 14€  
Woodford Reserve (Kentucky, USA) 15€  
Oban 14 ans (Scotland) 19€  
Talisker sigle malt finition porto (Scotland) 18€  
Monkey shoulder (Scotland) 12€  
Aberlour 10 ans (Scotland) 15€  
Aberlour 12 ans (Scotland) 18€  
Aberlour Casg Annamh (Scotland) 22€  
Balvenie ( Scotland) 20€  
Dalwhinnie 15 ans (Scotland) 20€  
Laphroaig 10 ans (Scotland) 17€  
Chivas Regal 18 ans (Scotland) 25€  
Nikka From the Barrel (Japon) 18€

### TEQUILAS (4cl)

Don Julio Reposado (Mexico) 15€  
Don Julio Blanco (Mexico) 16€  
Patron Silver (Mexico) 22€  
1800 Red (Mexico) 14€  
Mezcal Herencia de Sanchez (Mexico) 10€

### GINS (4cl)

Tanqueray (Scotland) 12€  
Hendrick's (Scotland) 15€  
Mare (Spain) 14€  
Bombay Saphir (England) 10€  
Monkey 47 (England) 20€

### COGNACS (4cl)

Le Palin (France) 10€  
Hennessy VS (France) 20€  
Hennessy XO (France) 36€

### RHUMS @ CACHAÇA (4cl)

Havana 7 ans (Cuba) 12€  
Saint-James Ambré (Martinique) 10€  
Diplomatico Planas (Venezuela) 10€  
Diplomatico reserva (Venezuela) 15€  
Don Papa (Philippines) 14€  
Zacapa 23 (Guatemala) 20€  
Zacapa XO (Guatemala) 32€  
Botran Reserva Solera 15 ans (Guatemala) 14€  
Santa Teresa (Venezuela) 20€  
Mount Gay (Barbados) 20€  
Bumbu Original (Barbados) 15€  
Cachaça Leblond (Brazil) 12€

### LIQUEURS (6cl)

Get 27/31 10€  
Bailey's 10€  
Limoncello 10€  
Amaretto 10€  
Bénédictine 10€  
Italicus 10€  
Cointreau (4cl) 10€  
Frangelico 10€  
Amorosia "Chartreuse Provençale" (4cl) 10€  
Apry abricot 10€  
Saint-Germain 16€  
Chartreuse Verte (4cl) 20€  
Liqueurs Jacoulot : 9€  
Menthe poivrée, Citron, Poire, Abricot

# LES LODGES



*OUR SIGNATURES COCKTAILS 23€ (15cl) by l'Alchimiste*

## **Le Douce France**

Muscat de Rivesaltes with mandarin essential oil, amber quinquina, verbena-infused raspberry liqueur, and verjus

## **Citrus Elixir**

Gin, Earl Grey black tea infusion, grapefruit liqueur, lemon juice, Timur pepper cordial, yuzu purée

## **Punch No. 1**

Rum infused with vanilla rooibos tea, clementine juice, passion fruit purée, cinnamon syrup, and ginger liqueur

*THE CLASSICS €20 (20cl) - Ask our for more classical*  
HOMEMADE

## **Paloma**

Tequila, grapefruit juice, agave, sparkling water

## **Amaretto Sour**

Amaretto, lime, egg white

## **Negroni**

Gin, vermouth, campari

## **Mai Tai**

White rum, amber rum, triple sec, orgeat, lime

*OUR MOCKTAILS 16€ (15cl) by L'Alchimiste*

## **Le Five**

Decoction of muira puama wood, floral aperitivo, rue berry cordial\*, verjus, and shiso hydrosol\*\*.

\* Tangy passion berry syrup, \*\* Japanese mint

## **Rouge Velvet**

Hibiscus and mint infusion, cranberry juice, passion fruit purée, blueberry juice, and peppermint hydrosol.

## **Bali**

Pineapple juice infused with vanilla rooibos tea, coconut water, passion fruit purée, and ginger juice