

## WINE LIST

### ROSÉ

ROSÉ D'UNE NUIT - 2021	15CL	50CL	75CL
AOC COTEAUX D'AIX EN PROVENCE	6,50	14	22
CHÂTEAU LA COSTE - 2021			
AOC COTEAUX D'AIX EN PROVENCE	8,50		32
GRAND VIN ROSÉ - 2021			
AOC COTEAUX D'AIX EN PROVENCE	9,50		42
LA BULLE		12 cl	
METHODE TRADITIONNELLE - EXTRA BRUT	8,50		32

### BLANC

LE BLANC - 2021	15CL	50CL	75CL
IGP MEDITERRANÉE	7	20	28
LES PENTES DOUCES - 2021			
AOC COTEAUX D'AIX EN PROVENCE	9	30	38
GRAND VIN BLANC - 2021			
VDP BOUCHES DU RHÔNE	11		48

### ROUGE

LE ROUGE - 2020	15CL	50CL	75CL
AOC COTEAUX D'AIX EN PROVENCE	7	20	28
LES PENTES DOUCES - 2017			
AOC COTEAUX D'AIX EN PROVENCE	9	30	38
GRAND VIN ROUGE - 2018			
AOC COTEAUX D'AIX EN PROVENCE	11		48
CHÂTEAU LA COSTE GRANDE CUVÉE - 2012			
AOC COTEAUX D'AIX EN PROVENCE	25		120
CHÂTEAU LA COSTE AD FONTES - 2021			
VIN SANS SULFITES AJOUTÉS	25		120

### LA COSTE DE LOS ANDES

ANDILLIAN CHARDONNAY - 2020	15CL		75CL
	9,50		45
ANDILLIAN MALBEC - 2019		9,50	45
ANDILLIAN UNIQUE BLEND - 2019		9,50	45
ANDILLIAN CABERNET FRANC - 2019		10	50
LOS ANDES MALBEC - 2017		20	90

NET PRICE - EURO | SERVICE AND TAXES INCLUDED



CHÂTEAU LA COSTE

*Provence*



## RESTAURANT TADAO ANDO

### STARTERS

CREAM OF JERUSALEM ARTICHOKE SOUP,  
POACHED ORGANIC EGG WITH SLIVERS OF BLACK TRUFFLE 15

CITRUS MARINATED SCALLOPS, CRISPY RED BEETROOT WITH CORIANDER,  
PASSION VINAIGRETTE 17

FOIE GRAS DE CANARD MI-CUIT SERVED WITH SPICED BREAD, WINTERFRUIT CHUTNEY,  
AND ROSÉ D'UNE NUIT JELLY 22

### SALADS

CRUNCHY VEGETABLE SALAD WITH AVOCADO AND GRAPEFRUIT SERVED WITH  
CHATEAU LA COSTE HONEY AND MUSTARD DRESSING 12

MARINATED PRAWNS A LA PLANCHA ON A BED OF BABY GEM LETTUCE WITH  
CRUNCHY CARROT AND RADISH 20

### MAIN COURSES

CHESTNUT ROAST, BROCCOLI PURÉE, STEAMED CELERIAC,  
HOMEMADE BARBECUE SAUCE WITH ESPELETTE CHILLI 24

LAMB SHOULDER CONFIT WITH GARLIC AND THYME,  
FRICASSEE OF PAIMPOL COCO BEANS WITH TOMATO AND CHIVES 29

FILLET OF SEA BASS À LA PLANCHA, HEIRLOOM VEGETABLES ROASTED WITH GARLIC  
AND THYME SERVED WITH LEMON BUTTER SAUCE 28

ROASTED SUPREME OF CAPON GARNISHED WITH CHESTNUTS, MASHED POTATOES  
WITH PARSLEY, CARAMELISED ONION AND CUMIN SAUCE 28

### DESSERTS

BRIE FROM MEAUX WITH BLACK TRUFFLES FROM PROVENCE, MACHE SALAD,  
HOMEMADE TARTUFATA VINAIGRETTE 14

PAVLOVA MONT-BLANC SERVED WITH CANDIED CHESTNUTS 10

CHOCOLATE FONDANT 'CRÈME ANGLAISE' AND HOMEMADE COFFEE MOUSSE 10

CAFÉ GOURMAND 9

NET PRICE - EURO | SERVICE AND TAXES INCLUDED

## RESTAURANT TADAO ANDO

### HOT DRINKS

ESPRESSO 3

LATTE 5

HOT CHOCOLATE 6

GREEN TEAS  
IKEBANAA - MINT 4,50  
GENMAICHA - SENCHA 6,50

BLACK TEAS  
CEYLAN - LAPSANG SOUCHONG 4,50  
DARJELING - EARL GREY FLEUR BLEU 6,50

WHITE TEA  
WHITE CLOUD FROM NÉPAL 5,50

INFUSION  
VERBENA - CHAMOMILLE 4,50

### FRESH BEVERAGES

FRUIT JUICE 33CL - ALAIN MILLAT 8  
PEACH - APRICOT - RASPBERRY - GRAPE - PINEAPPLE - TOMATO

FRESHLY PRESSED JUICE 6  
ORANGE - LEMON 20CL

COCA COLA / COCA LIGHT 33CL 5

HOME MADE ICE TEA 33CL 6  
PEACH - LEMON

SPARKLING WATERS  
33CL PERRIER 5 - 50CL BADOIT 6 - 75CL CHATELDON 8

STILL WATER  
50CL EVIAN 6 - 75CL THONON 8

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