

WINE LIST

ROSÉ

	15CL	50CL	75CL
ROSÉ D'UNE NUIT – 2021			
AOC COTEAUX D'AIX EN PROVERCE	6,50	14	22
CHÂTEAU LA COSTE – 2021			
AOC COTEAUX D'AIX EN PROVERCE	8,50	24	32
GRAND VIN ROSÉ – 2021			
AOC COTEAUX D'AIX EN PROVERCE	9,50		42
LA BULLE	12 cl		
METHODE TRADITIONNELLE - EXTRA BRUT	8,50		32

BLANC

	15CL	50CL	75CL
LE BLANC – 2021			
IGP MEDITERRANÉE	7	20	28
LES PENTES DOUCES – 2020			
AOC COTEAUX D'AIX EN PROVERCE	9	30	38
GRAND VIN BLANC – 2021			
VDP BOUCHES DU RHÔNE	11		48

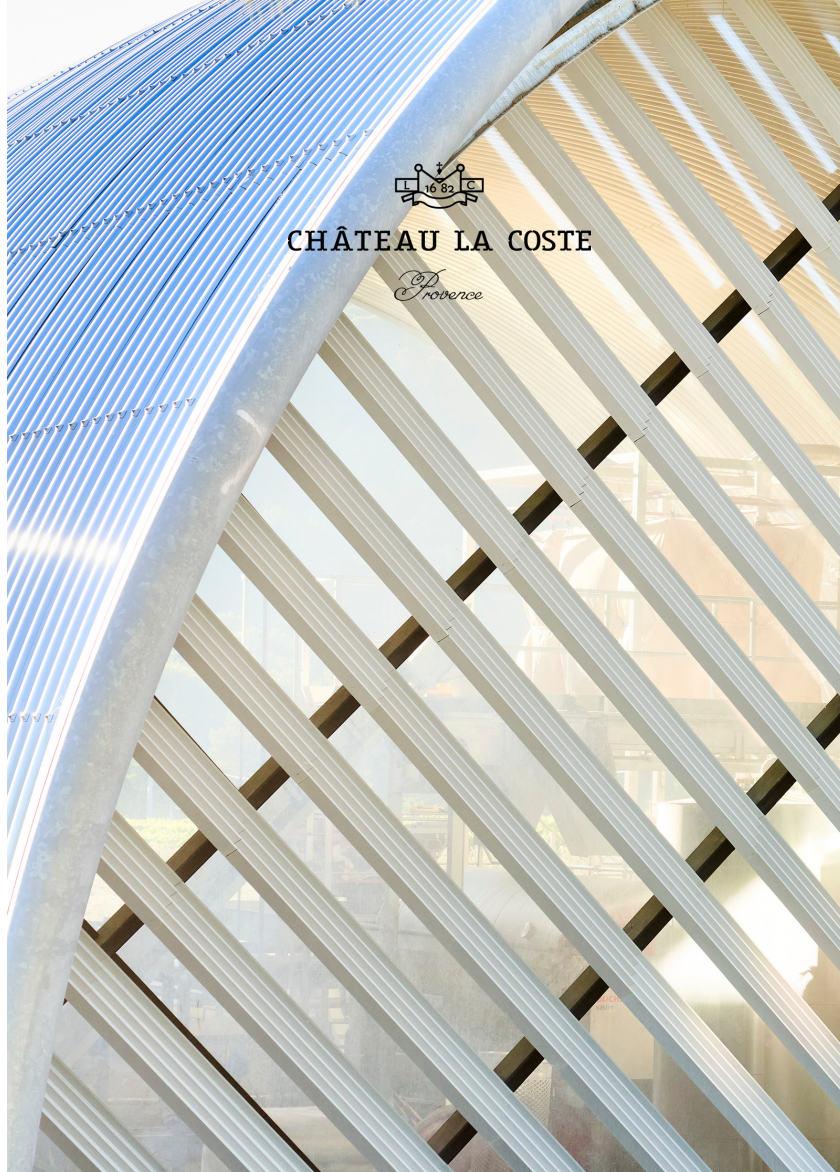
ROUGE

	15CL	50CL	75CL
LE ROUGE – 2020			
AOC COTEAUX D'AIX EN PROVERCE	7	20	28
LES PENTES DOUCES – 2017			
AOC COTEAUX D'AIX EN PROVERCE	9	30	38
GRAND VIN ROUGE – 2017			
AOC COTEAUX D'AIX EN PROVERCE	11		48
CHÂTEAU LA COSTE GRANDE CUVÉE – 2012			120
AOC COTEAUX D'AIX EN PROVERCE			

LA COSTE DE LOS ANDES

			75CL
ANDILLIAN CHARDONNAY – 2018			45
ANDILLIAN MALBEC – 2017			45
ANDILLIAN UNIQUE BLEND – 2018			45
ANDILLIAN CABERNET FRANC – 2018			45
LOS ANDES MALBEC – 2015			90

NET PRICE - EURO | SERVICE AND TAXES INCLUDED



CHÂTEAU LA COSTE

Provence

RESTAURANT TADAO ANDO

STARTERS

MARINATED RED PEPPERS, FRESH GOAT CHEESE FROM JOUQUES,
GARLIC AND CORIANDER 16

RED TUNA TARTAR WITH CITRUS FRUIT, JULIENNE OF GREEN AND YELLOW COURGETTES
AND ESPELETTE PEPPER OIL 17

BEEF CARPACCIO, CAPER AND PARSLEY VINAIGRETTE, SHAVINGS OF PARMESAN
AND FRESH ARUGULA FROM THE GARDEN 15

SALADS

MARINATED PRAWNS À LA PLANCHA ON A BED OF BABY GEM LETTUCE
WITH CRISP CAROTTE AND RADISH 18

CRUNCHY VEGETABLES, AVOCADO AND GRAPEFRUIT
AND HONEY MUSTARD DRESSING 12

NIÇOISE STYLE SUMMER SALAD AND GREEN APPLE VINAIGRETTE 18

MAIN COURSES

HONEY AND ROSEMARY ROASTED VEGETABLES
AND GOAT CHEESE CREAM WITH CHIVES 24

SEA BREAM À LA PLANCHA, SLOW ROASTED FENNEL AND SAUCE VIERGE 28

SUPREME OF CHICKEN WITH A FILLING OF OLIVE PUREE
AND OVEN-ROASTED CARROTS 26

LAMB CHOPS WITH GARLIC AND THYME, AUBERGINES AU GRATIN PARMESAN
AND BABY POTATOES 30

DESSERTS

TRILOGY OF FRESH AND MATURE CHEESES 14

RED FRUIT PAVLOVA WITH ROASTED HAZELNUT 9

VANILLA AND PECAN ICE CREAM BAR WITH SALTED BUTTER CARAMEL SAUCE 8,5

OUR CHEF'S 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

NET PRICE - EURO | SERVICE AND TAXES INCLUDED