

## WINE LIST

<b>ROSÉ</b>	15CL	50CL	75CL
CHÂTEAU ROSÉ – 2023 AOC COTEAUX D'AIX EN PROVENCE	10	30	45
GRAND VIN ROSÉ – 2023 AOC COTEAUX D'AIX EN PROVENCE	15		75
LA BULLE EXTRA BRUT	12CL 12		70
<b>BLANC</b>	15CL	50CL	75CL
LES PENTES DOUCES – 2023 AOC COTEAUX D'AIX EN PROVENCE	12	42	55
GRAND VIN BLANC – 2023 IGP MEDITERRANÉE	16		80
<b>ROUGE</b>	15CL	50CL	75CL
LES PENTES DOUCES – 2020 AOC COTEAUX D'AIX EN PROVENCE	12	42	55
GRAND VIN ROUGE - 2020 AOC COTEAUX D'AIX EN PROVENCE	16		80
CHÂTEAU LA COSTE GRANDE CUVÉE - 2012 AOC COTEAUX D'AIX EN PROVENCE			180
CHÂTEAU LA COSTE AD FONTES - 2021 VIN SANS SULFITES AJOUTES			150
<b>LA COSTE DE LOS ANDES</b>	15CL		75CL
ANDILLIAN CHARDONNAY - 2023	12		55
ANDILLIAN SAUVIGNON BLANC - 2023	12		55
ANDILLIAN MALBEC CHACAYES - 2021	13		60
ANDILLIAN UNIQUE BLEND - 2021	13		60
ANDILLIAN CABERNET FRANC - 2022	11		50
LOS ANDES MALBEC - 2019			130
MAXIMAS - 2019			260
<b>VINS SANS ALCOOL</b>	15CL		75CL
NOOH ROSÉ BOISSON SANS ALCOOL	8		36
NOOH ROSÉ EFFERVESCENT BOISSON PETILLANTE SANS ALCOOL	12CL 10		45
NOOH BLANC EFFERVESCENT BOISSON PETILLANTE SANS ALCOOL	12CL 10		45

NET PRICE - EURO - SERVICE AND TAXES INCLUDED



## RESTAURANT TADAO ANDO

### STARTERS

FRITTERS OF SARDINE SWEET POTATO WITH ESPELETTE CHILLI AND TARTAR SAUCE 20

CARPACCIO OF BEETROOT WITH SHERRY VINEGAR,  
FRESH GOAT'S CHEESE WITH CHIVES, CRISP BEETROOT, SPROUTS FROM THE GARDEN 17

LEEK IN AN OLD-FASHIONED MUSTARD VINAIGRETTE,  
ORGANIC POACHED EGG, FRIED LEEKS 16

CASSOLETTE OF SEASONAL MUSHROOMS  
WITH PARSLEY BUTTER AND MUSHROOM CREAM 18

### MAIN COURSES

SAUTÉ OF MARINATED PRAWNS ON A BED OF BABY GEM LETTUCE,  
CRUNCHY CARROT AND RADISH, AVOCADO AND GRAPEFRUIT,  
HONEY AND MUSTARD DRESSING, MARJORAM 24

ROAST SQUASH WITH RED AND WHITE QUINOA,  
POTATOES AND GRATINATED WITH *REBLOCHON* CHEESE,  
SUCRINE SALAD WITH FRESH HERBS 26

FILLET OF SEA BASS *A LA PLANCHA*,  
CELERIAC COOKED IN CARAMELISED APPLE JUICE,  
PARSLEY BROWNED BUTTER AND ROASTED HAZELNUTS 28

ROAST VEAL *ENTRECÔTE*,  
COLOURED CARROTS WITH THYME, VEAL JUS WITH MACE 30

DUCK BREAST, POACHED PEARS WITH SPICES AND RED WINE FROM THE DOMAIN,  
*MACAIRE* APPLE WITH PARSLEY 28

### DESSERTS

TRIO OF REFINED FRENCH CHEESES WITH CERVELLE DE CANUT,  
HOMEMADE RASPBERRY PRESERVE, TOASTED BREAD 15

CAFÉ GOURMAND, BRETON LEMON SHORTBREAD,  
*CHOCOLAT LIÉGEOIS*, DRIED FRUIT BISCUITS 10

PAVLOVA WITH GOLDEN APPLE COMPOTE, GRANNY SMITH APPLE CHANTILLY 10

CHOCOLATE *VIENNOIS* WITH COFFEE BEANS COVERED WITH CHOCOLATE 10

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## RESTAURANT TADAO ANDO

### HOT DRINKS

ESPRESSO 3,5

LATTE 5

HOT CHOCOLATE 6

GREEN TEAS  
JASMINE - PEPPERMINT 4,50  
SENCHA 6,50

BLACK TEAS  
CEYLAN 4,50  
DARJEELING - EARL GREY FLEUR BLEU - VANILLA 6,50

WHITE TEA  
WHITE CLOUD FROM NÉPAL 5,50  
ROOIBOS 6,50

INFUSION  
VERBENA - CHAMOMILLE 4,50

### COLD DRINKS

FRUIT JUICE 33CL - LA MAISON BENEDETTI 8,50

FRESHLY PRESSED JUICE 6  
ORANGE - LEMON 20CL

COCA COLA / COCA LIGHT 33CL 5

HOMemade ICE TEA 33CL  
VINE PEACH 8

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

STILL WATER  
50CL EVIAN 6 - 75CL THONON 8

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