

## WINE LIST

### ROSÉ

	15CL	50CL	75CL
CHÂTEAU ROSÉ – 2023 AOC COTEAUX D'AIX EN PROVENCE	10	30	42
GRAND VIN ROSÉ – 2023 AOC COTEAUX D'AIX EN PROVENCE	15		70
LA BULLE EXTRA BRUT	12 et 16		70

### BLANC

	15CL	50CL	75CL
LES PENTES DOUCES – 2023 AOC COTEAUX D'AIX EN PROVENCE	12	42	55
GRAND VIN BLANC – 2022 IGP MÉDITERRANÉE	16		75

### ROUGE

	15CL	50CL	75CL
LES PENTES DOUCES – 2019 AOC COTEAUX D'AIX EN PROVENCE	12	42	55
GRAND VIN ROUGE - 2019 AOC COTEAUX D'AIX EN PROVENCE	16		75
CHÂTEAU LA COSTE GRANDE CUVÉE - 2012 AOC COTEAUX D'AIX EN PROVENCE			180
CHÂTEAU LA COSTE AD FONTES - 2021 VIN SANS SULFITES AJOUTÉS			150

### LA COSTE DE LOS ANDES

	15CL		75CL
ANDILLIAN CHARDONNAY - 2023	12		55
ANDILLIAN MALBEC CHACAYES - 2021	13		60
ANDILLIAN UNIQUE BLEND - 2021	13		60
ANDILLIAN CABERNET FRANC - 2022	11		50
LOS ANDES MALBEC - 2018			130
MAXIMAS - 2019			260

### VIN SANS ALCOOL

	15CL		75CL
NOOH ROSÉ BOISSON SANS ALCOOL	8		36
NOOH EFFERVESCENT BOISSON PÉTILLANTE SANS ALCOOL	12 et 12		50

NET PRICE - EURO | SERVICE AND TAXES INCLUDED



CHÂTEAU LA COSTE

*Provence*

## STARTERS

MARINATED RED PEPPER SALAD WITH CORIANDER, NYONS OLIVES,  
FRESH GOAT'S CHEESE FROM JOUQUES, ROCKET 17

SALMON TARTAR WITH CITRUS FRUITS AND PEARLS OF POMEGRANATE,  
FENNEL MOUSSE 18

FIRST WHITE ASPARAGUS FROM PROVENCE, POACHED ORGANIC EGG,  
ROQUEFORT CRUMBLE 16

## SALADS

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

SPRING SALAD WITH BROAD BEANS, PEAS, ASPARAGUS, POTATOES, PEPPERS,  
CHERRY TOMATOES, GREEN BEANS, SUPREME OF CHICKEN À LA PLANCHA,  
PECORINO WITH PEPPER, CHÂTEAU LA COSTE OLIVE OIL VINAIGRETTE 22

## MAIN COURSES

PAPETON OF AUBERGINES, PEPPERS AND OLIVES WITH FETA,  
RED CAMARGUE RICE, TOMATO SAUCE 24

FILLET OF SEA BASS À LA PLANCHA, FRESH PEA PURÉE  
EMULSION WITH ALMOND MILK 28

IBERIAN PORK CHOPS, SAUTÉED POTATOES WITH PARSLEY,  
OVEN-ROASTED SHALLOTS, SAGE JUS 35

CASSOLETTE OF LAMB CHOPS WITH GARLIC AND THYME,  
ARTICHOKE FRICASSEE, PANISSE FRIES 32

## DESSERTS

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

VANILLA ICE CREAM BAR WITH ROASTED PECAN NUTS,  
COATED IN DARK CHOCOLATE, SALTED BUTTER CARAMEL 10

CHOU BUN FILLED WITH PRALINE, DARK CHOCOLATE FONDUE 10

CAFÉ GOURMAND ; PISTACHIO AND RASPBERRY FINANCIER,  
CHOU BUN FILLED WITH PRALINE, STRAWBERRY PANNA COTTA VERRINE 10

## 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  
DARJEELING - EARL GREY FLEUR BLEU 6,50

WHITE TEA  
WHITE CLOUD FROM NÉPAL 5,50

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

HOME MADE ICE TEA 33CL 6  
PEACH - LEMON

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

STILL WATER  
50CL EVIAN 6 - 1L ZILIA 8