

WINE LIST

ROSÉ

	12cl	15cl	50cl	75cl
CHÂTEAU ROSÉ – 2025		10	32	46
AOP COTEAUX D'AIX-EN-PROVENCE- BIO				
MADAME B - 2025		13		65
COTEAUX D'AIX EN PROVENCE- BIO				
GRAND VIN ROSÉ – 2025		15		75
AOP COTEAUX D'AIX-EN-PROVENCE - BIO				
LA BULLE EXTRA BRUT	12			70
VIN DE FRANCE - BIO				

BLANC

	15cl	50cl	75cl
LES PENTES DOUCES – 2025	12	42	56
AOP COTEAUX D'AIX-EN-PROVENCE - BIO			
GRAND VIN BLANC – 2024	16		80
IGP MEDITERRANEE - BIO			

ROUGE

	15cl	50cl	75cl
LES PENTES DOUCES – 2021	12	42	56
AOP COTEAUX D'AIX-EN-PROVENCE - BIO			
GRAND VIN ROUGE - 2021	16		80
AOP COTEAUX D'AIX-EN-PROVENCE - BIO			
CHÂTEAU LA COSTE AD FONTES - 2022			150
VIN SANS SULFITES AJOUTES - BIO			

LA COSTE DE LOS ANDES

	15cl	75cl
ARGENTINE – MENDOZA, VALLÉE DE UCO		
ANDILLIAN SAUVIGNON BLANC - 2024 - BIO	12	55
ANDILLIAN CHARDONNAY - 2023 - BIO		80
ANDILLIAN CABERNET FRANC - 2023 - BIO		60
ANDILLIAN MALBEC CHACAYES - 2023 - BIO	13	60
ANDILLIAN UNIQUE BLEND - 2021 - BIO	13	60
LA COSTE DE LOS ANDES MALBEC - 2023- BIO		130
LA COSTE DE LOS ANDES PINOT NOIR-2023- BIO		100
MÁXIMAS - 2019 - BIO		260

VIN SANS ALCOOL

	12cl	15cl	75cl
NOOH ROSÉ*		8	36
NOOH BLANC*		8	36
NOOH ROSÉ EFFERVESCENT*	12		60
NOOH BLANC EFFERVESCENT*	12		60

*FLAVORED BEVERAGE MADE FROM 100% NON-ALCOHOLIZED WINE,
CARBONATED OR NOT

NET PRICE - EURO | SERVICE AND TAXES INCLUDED

CHÂTEAU LA COSTE
Provence



STARTERS

FRESH WATERMELON AND MELON WITH LOVAGE, FRESH GOAT CHEESE FROM "PAMPILLES ET BARBICHETTE" 18

CHILLED CREAM OF GREEN AND YELLOW ZUCCHINI SOUP, DUCK BREAST MARINATED GRAVELAX-STYLE 17

TUNA TATAKI WITH TOASTED SESAME SEEDS AND CANDIED LEMON MARMALADE 20

SALADS

BURRATA PANNA COTTA, SUMMER TOMATO SOUP WITH CUBES OF ASSORTED TOMATOES MARINATED IN BALSAMIC VINEGAR, PARMESAN AND BASIL CRUMBLE 22

SAUTEED PRAWNS ON A BED OF BABY GEM LETTUCE, CARROT AND RADISH, AVOCADO AND GRAPEFRUIT, HONEY AND MUSTARD DRESSING 24

MAIN COURSES

PLATE OF ROASTED VEGETABLES WITH CHÂTEAU LA COSTE GARDEN HERBS, SERVED WITH A CHIVE-FLAVORED COTTAGE CHEESE SAUCE 24

FILLET OF GRILLED SEA BREAM, SEASONED MASHED AVOCADO, SEARED CHARENTAIS MELON 28

CHAROLAIS BEEF TARTARE GARNISHED WITH CAPERS, PICKLES, AND RED ONION, SERVED WITH PARSLEY-FRIED BABY POTATOES 26

LAMB CHOPS WITH THYME AND GARLIC, EGGPLANT BRUSCHETTA WITH CANDIED RED PEPPERS 32

DESSERTS

REFINED LOCAL CHEESES AND CERVELLE DE CANUT, STRAWBERRY CONSERVE, MESCLUN SALAD AND TOASTED COUNTRY BREAD 15

OUR "SIGNATURE" ICE CREAM BAR WITH ROASTED HAZELNUTS AND CARIBBEAN CHOCOLATE, SALTED BUTTER CARAMEL SAUCE 10

"CAFÉ GOURMAND" COMPOSED OF A CHOCOLATE "ENTREMET" WITH COFFEE-FLAVORED GANACHE, A LAVENDER MACARON, A PISTACHIO FINANCIER AND RASPBERRY MOUSSE 11

PROVENÇAL POACHED PEACH IN A ROSE-INFUSED SYRUP, SERVED WITH A BITTER ALMOND MILK 10

JAR OF VANILLA OR CHOCOLATE ICE CREAM, STRAWBERRY OR LIME SORBET 8.50

HOT DRINKS

ESSPRESSO 3.50

LATTE 5

HOT CHOCOLATE 6

GREEN TEA 6.50

MINT
SENCHA
GENMANCHA

BLACK TEA 6.50
ENGLISH BREAKFAST
EARL GREY
RED FRUITS

INFUSION 6.50
VERVEINE
TILLEUL
CAMOMILLE

COLD DRINKS

FRUIT JUICE 33CL - LA MAISON BENEDETTI 9

FRESHLY PRESSED JUICE 20CL
ORANGE - LEMON 7

ORGANIC SYRUP MAISON MENEAU 3.5
STRAWBERRY - MINT - PEACH - GRENADINE - LEMON - ORGEAT - PAC

COCA COLA / COCA ZÉRO 33CL 6

HOMEMADE ICE TEA 33CL
ROOIBOS 8

SPARKLING WATER
33CL PERRIER 6 - 50CL - BADOIT 7 - 75CL CHATELDON 8

STILL WATER
50CL EVIAN 7 - 75CL THONON 8