

L'italien

ANTIPASTI

Hors d'œuvres

Grilled aubergine caviar, home cured ham, creamy sheep cheese, marinated peppers, anchovies and ricotta, mixed olives 17

Cashew nut hummus

Green asparagus from Provence, fresh peas, radishes, mustard vinaigrette 18

Plate of cooked ham

with spices, homemade 18

Aubergine Milanaise

Ajoblanco, San Marzano tomato chutney and salad of fennel, parsley, red onions 18

Mixed salad

Green salad leaves, cherry tomatoes with whole grain mustard vinaigrette 12

Carpaccio of beef fillet

Arugula pesto and capers, rocket salad 18

PIZZA

Mortadella

Mozzarella, stracciatella, pistachio mortadella, fresh rocket and rocket pesto, lemon 28

Margherita

San Marzano tomato sauce, mozzarella di bufala, cherry tomatoes and basil leaves 20

Pepperoni

San Marzano tomato sauce, mozzarella di bufala and Napoli Picante 26

Mushroom

Thin potatoes slices, mozzarella di bufala, shitake mushrooms, comté cheese aged 24-months 26

Ham

San Marzano tomato sauce, mozzarella di bufala, home-cooked ham, marinated peppers, rocket, basil leaves 26

PASTA

Pasta of the moment

Our chef's suggestion

Tagliatelle

Lemon butter and sage sauce 24

Rigatoni

San Marzano tomato sauce 22

Spaghetti

Prawns, garlic, pesto and San Marzano tomato sauce, pecorino with lemon butter and parsley 32

SPECIALITY

Milanaise

Free-range French poultry Milanaise, mixed salad with homemade Caesar vinaigrette 30

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DESSERT

Cake of the moment

Traditional tiramisu 12

Pavlova

Diplomate cream with seasonal fruit 12

Coupe La Coste

Biscotti, olive oil ice cream,
strawberries from Provence 14

Home made sorbets and ice cream

Affogato

Vanilla ice cream with an espresso 12

Sabayon

Port and Marsala
caramelised pistachios and biscuit 14

Chocolate sorbet 12

Vanilla ice cream 10

HOT DRINKS

Coffee

Espresso, ristretto 3,5

Noisette 4

Double espresso, Latte, Cappuccino 6

Infusions

Camomille, Verveine,
Hibiscus, Rooibos, Menthe 5

Green Teas

Bancha,
Gingembre citron 6,5

Black Teas

Ceylan, Earl Grey,
Lapsang Souchong 6,5

LIQUEURS

Adriatico Amaretto

Almond liqueur 8

Cask finish Bourbon Barrel 14

Adriatico Amaretto Bianco

Almond liqueur 8

Vecchia Romagna Riserva 12

Montenegro Amaro 8

Fernet Branca

Spicy Italian liqueur 8

Nardini Aqua di Cedro

Citrus liqueur 9

Nardini Grappa Bianca 8

Nardini Grappa di Mandorla 10

Capovilla Grappa di Bassano 14

Nardini Grappa Riserva 7 ans 16



LES VINS LA COSTE

ROSÉ

	15cl	50cl	75cl
La Bulle La Coste Extra Brut Vin de France	12		70
Château Rosé Bio 2023 AOC Coteaux d'Aix-en-Provence	10	30	45
Grand Vin Rosé Bio 2023 AOC Coteaux d'Aix-en-Provence	15		75

BLANC

	15cl	50cl	75cl
Les Pentes Douces Blanc Bio 2023 AOC Coteaux d'Aix-en-Provence	12	42	55
Grand Vin Blanc Bio 2023 IGP Méditerranée	16		80

ROUGE

	15cl	50cl	75cl
Les Pentes Douces Rouge Bio 2020 AOC Coteaux d'Aix-en-Provence	12	42	55
Grand Vin Rouge Bio 2020 AOC Coteaux d'Aix-en-Provence	16		80

LES VINS ARGENTINS LA COSTE

LA COSTE DE LOS ANDES

	15cl	75cl
Andillian Blanc Bio 2023 Chardonnay	12	55
Andillian Blanc Bio 2023 Sauvignon Blanc	12	55
Andillian Rouge Bio 2022 Malbec Chacayes	13	60
Andillian Rouge Bio 2023 Pinot Noir	13	60
Andillian Rouge Bio 2021 Unique Blend		60
Andillian Rouge Bio 2023 Cabernet Franc		50
Los Andes Malbec Bio 2019		130
Maximas Bio 2019		260

LES VINS SANS ALCOOL LA COSTE

NOOH BY LA COSTE

	15cl	75cl
Nooh rosé Vin rosé sans alcool	8	36
Nooh effervescent Rosé Vin rosé effervescent sans alcool	12	55
Nooh blanc Vin blanc sans alcool	8	36
Nooh effervescent Blanc Vin blanc effervescent sans alcool	12	55

L'Italian

LES VINS ITALIENS

BLANC

75cl

Beyond The Clouds 2020 Elena Walch - Alto Adige

140

Sangue d'Oro - 2021 - 50cl Passito di Pantelleria - Sicile

220

ROUGE

75cl

Merlot Riserva Kastelaz 2017 Elena Walch - Alto Adige

120

Barolo Bio 2018 Ceretto - Piémont

130

Barolo Bricco Rocche Bio 2019 Ceretto - Piémont

500

Villa Antinori 2019 Marchese Antinori - Toscane

60

Chianti Classico 2021 San Fabiano Calcinaia - Toscane

70

Le Difese 2021 Tenuta San Guido - Toscane

90

Guidolberto 2021 Tenuta San Guido - Toscane

120

Tignanello 2020 Antinori - Tenuta Tignanello - Toscane

290

Solaia 2018 Antinori - Tenuta Tignanello - Toscane

600

Sassicaia 2020 Tenuta San Guido - Toscane

700

Torcicoda Salento 2020 Tormaresca - Pouilles

60

Vitese Syrah Bio 2022 Colomba Bianca - Sicile

40

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COLD DRINKS

Still Water

75cl Thonon 8

Sparkling Water

33cl Perrier 5, 75cl Chateldon 8

Sodas 33cl Coca Cola, Coca Cola Zéro 5

Maison Benedetti organic fruit juice 33cl

Apricot, peach, apple, pear, tomato,
sparkling apple-raspberry 8

Syrup

Grenadine, mint, peach
strawberry, orgeat, lemon, PAC 3

ALCOHOL-FREE DRINKS

Lemonade

of the moment 8

Home-made Iced Tea

of the moment 8

ALCOHOL-FREE SPRITZ

Spritz Rosé 0.0%

Nooh Rosé effervescent,
elderflower syrup, sparkling water 12

Spritz Blanc 0.0%

Nooh Blanc, elderflower syrup,
sparkling water 12

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COCKTAILS CREATION

Famous Amico

Gin, Aperol, agave and grapefruit syrup,
lemon and egg white 16

Oro Di Lemone

Vodka infused with thyme,
Limoncello, thyme syrup,
lemon and sparkling water 14

ZenZero al Dente

Amber rum, ginger syrup, fresh mint and lime 16

Rosa de Los Andes

Tequila, Cointreau,
homemade hibiscus syrup and lemon 14

All'Ombra

Bourbon, Vermouth infused
with cocoa powder, coffee liqueur 16

Diciotto

Gin, Campari,
Vermouth infused with rosemary 14

CLASSIC COCKTAILS

Gin Tonic

Gin d'Azur, Fentimans tonic 14

Amaretto Sour

Amaretto, lemon, egg white 14

Americano

Cinzano Rosso, Campari, sparkling water 12

Espresso Martini

Vodka, Kahlua, espresso 14

SPRITZ

Aperol Spritz

Aperol, La Bulle La Coste, sparkling water 12

Spritz Blanc

Elderflower liqueur,
La Coste white wine, sparkling water 12

Limoncello Spritz

Limoncello, La Bulle La Coste, lemon,
sparkling water 12

BEERS

La Bulle de Provence 33cl

Lager Beer 5° bottle 8
Wheat Beer 5° bottle 8

American pale ale
Beer 6° bottle 8