

# MENU

*Côte Sud*

## Beers

<b>LOCAL BEER</b> Lager – 33cl	9 €
<b>HOEGAARDEN WHITE BEER</b> - 33cl	8 €
<b>LIEFMANS</b> Kriek - 33cl	8 €
<b>HEINEKEN LAGER</b> - 33cl	7 €

## Our cocktails selection – with Alcohol

### With Cockorico – Cocktail Premium

<b>SOUTH BEACH</b> Rhum / Orange / Passion Fruits / Ginger	16 €
<b>BLONDE B</b> Vodka / Lemon / Mint / Vanilla The Herbal Elixir de la Grande-Chartreuse	16 €
<b>GIN GARDEN</b> Gin / Chartreuse / Lemon / Basil	16 €
<b>SEX ON THE BEACH</b> Vodka / Peach / Pineapple / Red fruits / Vanilla	16 €

## Our Homemade Cocktails

<b>MOJITO</b> White Rhum / Mint / Lime / Brown sugar	16 €
<b>SPRITZ</b> Apérol/ Crémant blanc de blanc / Perrier	16 €

## Champagnes selection

	12 cl	75 cl
CHAMPAGNE DUVAL-LEROY « SELECTION GB »	20 €	120 €
CHAMPAGNE ROSÉ, CHARLES HEIDSIECK « RESERVE »		140 €
Piscine de CHAMPAGNE <i>Champagne with a lot of ice cube</i>		25 € (20cl)

DRINKS

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## Soft drinks

Evian – Badoit - Châteldon - 75 cl	8 €
Coca-Cola – Coca-Cola Zéro - 33 cl	7 €
Fuze Tea - 33 cl	7 €
Orangina - 33 cl	7 €
Fever Tree Tonic Water - 33 cl	7 €

<b>Fruits Juice by Patrick Font</b> – 25cl	8 €
Apple / Pineapple / Tomato	
<b>Fruits Nectar by Patrick Font</b> – 25cl	8 €
Passion Fruits / Raspberry / Apricot / Lychee	

<b>Iced Tea Patrick Font</b> – 25cl	
Black Tea, Ginger-Lemon	8 €
Green Tea, Passion Fruit-Mint	8 €
White Tea Lychee-Hibiscus	8 €

## Wines selection

**12 cl    75 cl**

### WHITE WINES

MACON-AZÉ		
« FLEUR D'AZENAY » G. BLANC 2022	9 €	38 €
SAINT-AUBIN		
« THOMAS » Domaine V. LATOUR 2020		100 €

### ROSÉ WINES

CÔTES-DE-PROVENCE « By Ott »		
Domaine Ott 2022	9 €	35 €
CÔTES-DE-PROVENCE « LOVE »		
by LEOUBE 2021	9 €	40 €

### RED WINES

BEAUJOLAIS « TERRE D'AMOUR »		
GB & Gilles GELIN 2021	9 €	30 €
BOURGOGNE,		
Domaine LUCIEN LE MOINE 2018		100 €

The abuse of alcohol can harm your health,  
consume in moderation.

*All taxes included*

**DRINKS**

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Wednesday to Sunday  
2 p.m to 4:30 p.m

## Melon

Nature	15 €
With Iberic Ham (Spain)	24 €

## Tomatoes

a mix of several old varieties served with Mozzarella di Bufala and Basil	20 €
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## Caesar Salad

*Romaine Lettuce, Small croutons, Parmesan, Cashew nuts and a Caesar dressing*

Nature	16 €
with Chicken Supreme (France)	20 €
with Tuna	20 €

## Thin slice of Veal (France)

« Vitello Tonnato » way	26 €
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## Pasta Penne (Gluten-Free available)

Arrabbiata	20 €
Pesto	20 €
with Beef (France)	24 €

« <b>Black Tiger</b> » Shrimps in Tempura, Sweet spices and Tom Yum	24 €
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## Cod Accras

Tartare sauce emulsion	24 €
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## Hummus-style peas,

Candied Lemons and grilled Octopus	28 €
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## Bresse roast **Chicken Supreme** (France)

Served cold with an Aigrette Thyme – Lemon, and homemade French Fries	32 €
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CARTE

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*Côté Sud*

All day long

## Cheeses Selection

Local Goat Cheese	12 €
Cottage Cheese	12 €
Bresse Bleu (Creamy blue Cheese)	12 €

## Desserts

Tarte Bressane, local dessert composed of Brioche based and Cream	14 €
Mix of seasonal Fruits	14 €
Homemade Ice Creams and Sorbets	14 €



All taxes included

CARTE