

Cafeteria & juice

Juices & smoothies

Maya juice 31cl	8
Coconut water Passion fruit Guava Lychee	
BIO Meneau juice 25cl	6
Tomato Apple	
Squeezed orange juice 25cl	7
Squeezed lemon juice 25cl	7

Virgin cocktails



Antidot n°1	
<i>Passion fruit puree, apple juice, ginger Ale 9</i>	
Antidot n°2	
<i>Red fruits puree, limonade, lime juice, fresh basil 9</i>	
Antidot n°3	
<i>Lychee syrup, pineapple juice, lime juice, ginger beer 9</i>	

Sodas & softs

Sodas

Coca-Cola 33cl	5
Coca-Cola Zero 33cl	5
Pschitt limonade 33cl	5
Fever Tree tonic 20cl	6
Fever Tree Ginger beer 20cl	6

Waters

Vittel 25cl	4
Vittel 1L	7
Perrier 33cl	5
San Pellegrino 1L	7

Syrups

Syrup and Vittel 25cl	5
Mint Grenadine Strawberry Lemon Peach Cherry	

Teas & coffees

Espresso / decaffeinated	2,8
Ristretto	2,8
Macchiato	3
Double coffee and flat white	5
Cappuccino	6
Mariage Frères teas Opéra Jasmin Earl Grey	6
Verbena infusion	

drinks



for 2 pers.
Menus

prima

Croquetas
Halloumi fritto
Spicy Keftas
Pumpkin & Stracciatella
Braised leeks
29/pers

bocca

Hummus Bassar
Roast camembert
Barbajuan
Pumpkin & Stracciatella
Truffled spaghetti
Destroyed Lemon
36/pers

dolce vita

2x Nibble
1x Share
1x Taste
1x Greens
1x Dessert
43/pers

Nibble

- CROQUETAS**
Melting and crispy croquettes with mild chorizo **10**
- HUMMUS BASSAR**
Chickpea dip, tahini, spiced lamb and beef, marinated chickpeas, red onion pickles **14**
- GRILLED PRAWNS** *supp. 3e menu Dolce vita*
Grilled prawns with parsley, lemon confit mayonnaise **23**
- HALLOUMI FRITTO**
Fried halloumi AOP, homemade tomato sauce **14**
- IBERIC CHARCUTERIE**
Iberic paleta, iberic bellota chorizo, capers **19**

Taste

- OCTOPUS** *supp. 6e menu Dolce vita*
Fried octopus tentacle, sweet potato and pumpkin puree, pear sauce, orange supremes, fresh herbs **29**
- ROAST CAMEMBERT**
Camembert made with raw milk 150g, bacon, honey, roasted hazelnuts, smoked thyme **16**
- FOCACCIA TOASTED**
Toasted focaccia, raita sauce, truffled ham chiffonade, caper leaves, roasted pistachios **18**
- FRIED SQUID**
Sauteed squid, siphon mousse infused with Iberian chorizo, paleta chips, chervil **17**
- PUMPKIN & STRACCIATELLA**
Roasted pumpkin, smoked stracciatella, onion confit, olive oil, parsley **16**

Balearic rice to share

2 | 4 people

- BLACK RICE AND PARSLEY BUTTERED SQUID** - **24 per person**
Squid ink rice, shellfish and fish stock, parsley buttered squid
- SAFFRON-FLAVOURED RICE WITH LANGOUSTINES AND MUSSELS** - **25 per person**
Saffron-flavoured rice, shellfish and fish stock, langoustines and Spanish mussels

Desserts

- MILLE-FEUILLE DULCEY**, Butter puff pastry, dulcey blond chocolate cream, praline chocolate sauce, roasted hazelnuts, hazelnut ice cream **12**
- FLUFFY TIRAMISU**, Mascarpone cream, coffee dipped ladyfinger biscuits, chesnut cream, tonka beans **11**
- PEAR & COCO**, Williams pear compote, coconut crumble, meringue, lime zest **11**
- DESTROYED LEMON**, Crumble with almonds, lemon curd, lemon&basil sorbet, chantilly, lemon confit **10**
- ICE CREAMS & SORBETS Terre Adélice Bio** - Vanilla - Chocolate - Hazelnuts - Lemon & basil **3**

Share

- PORK BREAST**
Low-temperature marinated pork belly, roasted sweet potato, meat juice, mint **25**
- SPICY KEFTAS**
Beef and lamb keftas, tomato sauce, harissa, blk olives from Kalamata, zaatar, fresh herbs **18**
- TRUFFLED FETTUCINE**
Fresh fettucine with truffle cream, parmigiano reggiano **24**
- SEA BASS CARPACCIO**
Sea bass, olive oil, lemon, green pepper, Espelette chilli pepper, trout eggs, chives **21**

Greens

- BARBAJUAN MAISON D'AQUÌ**
Barbajuans stuffed with chard, garlic yoghurt, leek crisps, fresh herbs **13**
- FRIED ARTICHOKEs**
Fried artichokes, raita sauce, zaatar, fresh herbes **14**
- ROASTED CARROTS**
Roasted carrots, tahini sauce, orange segments, pecans, fresh aromatic herbs **15**
- BRAISED LEEKS**
Braised leeks, butter sauce, roasted almonds, lemon zest, smoked salt, chives **13**

Best things to share

- BEEF CHICK CONFIT 700g - 46 - for 2 people**
Beef cheek confit, truffle mashed potatoes, meat jus
- BEEF RIB 1kg - 92 - for 3/4 people**
Marinated beef rib seared a la plancha served with roasted baby potatoes and seasonal vegetables
One sauce of your choice: bearnaise sauce or chimichurri sauce



la Cave à Noosé

	Glass 12cl	Bottle 75cl	Magnum 1,5L	Jero 3L
BIO Cuvée Bocca, 2022 Provence - IGP Méditerranée	6	33		
Petit Gris, <i>Domaine Argilius</i> , 2022 Bordeaux - AOC Bordeaux Rosé		34		
Domaine Tasquier, 2022 Provence - AOP Côtes de Provence	7	38	73	180
Perle de Rosé, <i>Château Réal Martin</i> , 2022 Provence - AOP Côtes de Provence		39	76	
Cuvée Levant, <i>Rosa 32</i> , 2022 Provence - AOP Côtes de Provence		45		
Cuvée Prestige, <i>Château Minuty</i> , 2022 Provence - AOP Côtes de provence	10	50	97	
Fleur de Pinot, <i>Domaine Pataille</i> , 2017 Bourgogne - AOC Marsannay		71		
NATURE Château de Selle, <i>Domaine d'Ott</i> , 2021 Provence - AOP Côtes de provence		85		

White wines

Sauvignon, <i>Château de Saint-Cosme</i> , 2022 Languedoc - IGP d'Oc - <i>Sauvignon, Viognier</i>	6	32		
Chardonnay, <i>Olivier Depardon</i> , 2022 Bourgogne - AOC Bourgogne - <i>Chardonnay</i>	7	38		
Tasquier blanc, 2022 Provence - AOP Côtes de Provence - <i>Rolle</i>		39		
BIO Blanc Ivoire, <i>Château Soucherie</i> , 2020 Val de Loire - AOC Anjou - <i>Chenin</i>		40		
Chablis, <i>Domaine des Heritiers</i> , 2022 Bourgogne - AOC Chablis - <i>Chardonnay</i>		52		
Sancerre, <i>J. de Villebois</i> , 2022 Val de Loire - AOC Sancerre - <i>Sauvignon</i>	8,5	54		
HVE Blanc de Blanc, <i>Château Rasque</i> , 2021 Provence - AOP Côtes de Provence - <i>Rolle</i>		58		
Saint-Romain sous Château, <i>Château de Melin</i> , 2021 Bourgogne - AOC Saint-Romain - <i>Chardonnay</i>		105		
Corton-Charlemagne Grand Cru, <i>Domaine Chevalier</i> , 2020 Bourgogne - Corton-Charlemagne AOC - <i>Chardonnay</i>		195		

Red wines

Côtes du Rhône, <i>Famille Perrin</i> , 2020 Vallée du Rhône - AOP Côtes du Rhône - <i>Grenache, Syrah</i>	7,5	32		
BIO La colline en flamme, <i>Domaine des Pothiers</i> , 2021 Vallée de la Loire - AOP Côtes Roannaise - <i>Gamay Saint-Romain</i>	8	35		
Réal, <i>Clos Réal</i> , 2022 Provence - AOC Côtes de Provence - <i>Grenache, Syrah, Carignan</i>		41		
Domaine Grézan, 2021 Languedoc - AOP Faugère - <i>Grenache, Syrah, Carignan</i>		42		
Crozes-Hermitage, <i>Domaine Les Aigrettes</i> , 2022 Vallée du Rhône - AOC Croze-Hermitage - <i>Syrah</i>	9	52		
Hautes Côtes de Beaune, <i>Château de Mercey</i> , 2021 Bourgogne - AOP Hautes Côtes de Beaune - <i>Pinot Noir</i>		59		
Saint Joseph L'île Roche, <i>Domaine Courbis</i> , 2020 Vallée du Rhône - AOC St Joseph - <i>Syrah</i>		64		
Santenay, <i>Château de Melin</i> , 2021 Bourgogne - AOC Santenay - <i>Pinot Noir</i>		90		
Echezeaux, <i>Jacques Prieur</i> , 2013 Bourgogne - AOC Echezeaux - <i>Pinot Noir</i>		590		
Unico, <i>Vega Sicilia</i> , 2010 Espagne - DO Ribeira Del Duero - <i>Tinto fino, Cabernet Sauvignon</i>		750		
Château Lafite Rothschild, <i>1er Grand Cru Classé</i> , 2006 Bordeaux - AOP Pauillac - <i>Petit verdot, Cab. franc, Cab. Sauvignon, Merlot</i>		1590		

wines



Champagnes

	Glass 12cl	Bottle 75cl	Magnum 1,5L
Premier Cru Brut, <i>Frerejean Frères</i>	14	85	
Brut Premier, <i>Louis Roederer</i>		105	
Brut Rosé, <i>Billecart-Salmon</i>		110	
Blanc de Blancs, <i>Frerejean Frères</i>		145	
Cristal 2012, <i>Louis Roederer</i>		350	850
Cuvée Saint-Hilaire 2002, <i>Billecart-Salmon</i>		550	
Cristal 2012 Rosé, <i>Louis Roederer</i>		700	

Cocktails



CLASSIC

GIN TONIC 13
Normindia gin 4cl, Fever Tree tonic, cucumber, pepper

MOJITO 13
Havana Especial rum 4cl, sparkling water, Angostura bitter, sugar cane, fresh mint

SIGNATURE

ARTEMISIA 13
Génépi 4cl, cherries syrup, cranberries juice, lime juice

CHAMPS- ÉLYSÉES 14
Green Chartreuse 2cl, Cognac Hennessy Fine 2cl, Angostura Bitter, fee foam, cane sugar, lemon juice

MOSCOW MULE 13
Romanov vodka 4cl, lime juice, ginger beer

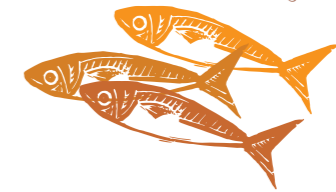
CAIPIRINHA 12
Leblon cachaça 4cl, lime juice, sugar cane

PASSION ST GERMAIN 14
Normindia gin 3cl, elderflower liquor 3cl, lime juice, passion fruit puree, sparkling water

RACINE 13
Havana Especial Rum 4cl, Fever Tree Ginger Beer, fresh pineapple, coriander, cane sugar

SPRITZ 13
Aperol 5cl, sparkling white wine 8cl, sparkling water

AMARETTO SOUR 13
Amaretto 4cl, lemon juice, fee foam, Angostura Bitters, orange slice



LA PARISIENNE 13
Romanov vodka 2cl, sparkling white wine 6cl, cramberry juice, violet syrup

ROSALIA 14
Normindia gin 2cl, Bergamot liqueur 2cl, grapefruit and lemon juice, vanilla syrup, fresh rosemary

Alcools & after dinner drinks

Beers

Fada Lager 25cl 50cl	5 10
Fada White 25cl 50cl	5 10
Fada Sunny IPA Bottle, 33cl	8
Mort Subite Red Bottle, 33cl	8

Alcools

Hendrick's gin, 4cl - <i>Scotland</i>	10
Normindia gin, 4cl - <i>France</i>	10
Romanov vodka, 4cl - <i>Russia</i>	10
Corralejo tequila, 4cl - <i>Mexico</i>	12
Casamigos Reposado tequila, 4cl - <i>Mexico</i>	16

After dinner

Kingsyaad rum, 4cl - <i>Jamaica</i>	14
Pixan 8yo rum, 4cl - <i>Mexico</i>	16
Zacapa 23yo rum, 4cl - <i>Guatemala</i>	18
Monkey Shoulder whisky, 4cl - <i>Scotland</i>	13
Toki whisky, 4cl - <i>Japan</i>	17
Woodford Reserve bourbon, 4cl - <i>United-States</i>	16
Hine Rare Vsop cognac, 4cl - <i>France</i>	15
Gelas Single Cask 9yo armagnac, 4cl - <i>France</i>	14
4yo Calvados, 4cl - <i>Domaine du Coquerel, France</i>	12

drinks



Cider

BIO Cuvée sauvage, <i>Fils de pomme</i> 33cl	8
BIO La Coquette, <i>Apple, elderberry, hibiscus, Fils de pomme</i> 33cl	8

Before dinner

Ricard, 4cl	5
Carpano White Red, 6cl	6
Henri Bardouin pastis, 4cl	6
Mauresque, <i>Pastis 4cl, orgeat syrup</i>	5
Perroquet, <i>Pastis 4cl, mint syrup</i>	5
Tomate, <i>Pastis 4cl, grenadine syrup</i>	5
Kir, <i>Liqueur of your choice 2cl, white wine 10cl</i>	8
Kir Royale, <i>Liqueur of your choice 2cl, champagne 10cl</i>	14

Liqueurs

Get 27, 4cl	8
Baileys, 4cl	8
Limoncello, 4cl	7
Amaretto Disaronno, 4cl	8
Chartreuse yellow or green, 4cl	11
Chartreuse VEP, 4cl	19
Génépi, <i>Pères Chartreux</i> 4cl	11