

TO BE SHARED

Local potato crispy millefeuille

salmon eggs, nasturtium & ponzu mayonnaise € 12

Marinated salmon ceviche

cucumber leche de tigre & oyster leaf € 14

Heirloom tomato

chardonnay "gelée", currants, brocciu cheese & hazelnuts € 12

Toasted focaccia sandwich with finocchiona

eggplant caviar, fresh mozzarella, arugula and confit lemon pesto € 14

Cheese selection

fresh local goat cheese wrapped in dried flowers,

Langres & sheep milk tomme

wild blueberry jam, honey & crackers carta di musica € 12

MAIN DISHES

The Cellier's Caesar salad

tarragon fried chicken, croutons, green pepper vinaigrette & parmesan € 18

Fresh ricotta & shiso cannelloni

yellow zucchini cream, fried capers & sumac € 21

DESSERTS

Tropézienne ice-cream cake

brioche infused with orange blossom water, vanilla ice cream,

passion fruit caramel & citrus powder € 12

Summer peach "Fontainebleau"

white almond financier, fresh cheese mousse &

peach "gelée" infused with lemon verbena peppercorns € 12

Tax included



The Enchanting Tree, Tord Boontje, 2013



CHAMPAGNES

	Glass 14 cl 1,4 UA*	Bottle 75 cl 7,5 UA*
Perrier-Jouët Grand Brut	€ 19	€ 85
Perrier-Jouët Blanc de Blancs	€ 22	€ 110
Perrier-Jouët Blason Rosé	€ 20	€ 98
Perrier-Jouët Belle Epoque 2015	€ 35	€ 210
Perrier-Jouët Belle Epoque Rosé 2013		€ 360
Perrier-Jouët Belle Epoque Blanc de Blancs 2012		€ 490

*Tax included / * Unit of Alcohol*



Metamorphosis, Andrea Mancuso, Analogia Project, 2017

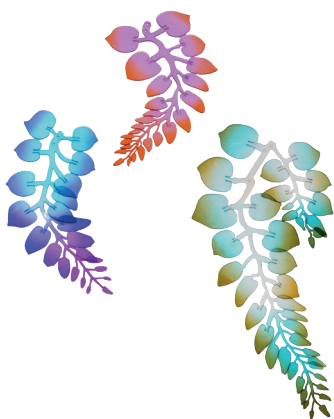
COCKTAILS

	UA*	14 cl
Hypernature		
Perrier-Jouët Grand Brut		
Italicus, ginger beer	1.5	€ 18
Rosée d'été		
Perrier-Jouët Blason Rosé		
Lillet Rosé & orange blossom water	1.4	€ 18
Indigo		
Perrier-Jouët Blason Rosé, Martell VSOP,		
Chestnut liqueur	1.7	€ 18
Old Fashioned		
Jameson, simple syrup, Angostura bitter	2.1	€ 16
Punch d'été		
Havana 3 years, peach purée,		
Angostura bitter, tonic, cinnamon	1.5	€ 16
47 & Tonic		
Monkey 47, tonic, rosemary	1.5	€ 16

NON ALCOHOLIC COCKTAILS

Wild Spice	
Ceders Wild, Artonic Ginger Beer	€ 15
Crisp Tonic	
Ceders Crisp, Fine Tonic	€ 15

*Tax included / * Unit of Alcohol*



HyperNature, Bethan Laura Wood, 2018



SPIRITS

UA*

Ricard - 3 cl	1.8	€ 4
Lillet Blanc - 6 cl	0.8	€ 6
Lillet Rosé - 6 cl	0.8	€ 6
Chivas 12 years - 4 cl	1.3	€ 11
Chivas 18 years - 4 cl	1.3	€ 15
Royal Salute 21 years - 4 cl	1.3	€ 32
Italicus - 4 cl	0.6	€ 8
Monkey 47 - 4 cl	1.5	€ 14
Havana 3 years - 4 cl	1.3	€ 10
Martell Cordon Bleu - 4 cl	1.3	€ 18
Martell XO - 4 cl	1.3	€ 20

*Tax included / * Unit of Alcohol*



SOFT DRINKS

Orange juice Les Délices de Guillaume - 25 cl € 6

Apple juice Les Délices de Guillaume - 25 cl € 6

Mint & apple juice Les Délices de Guillaume - 25 cl € 6

Fine tonic - 33 cl € 5

Fine cola - 33 cl € 6

Artonic ginger beer - 20 cl € 4

Homemade ice tea - 25 cl € 5

Fine organic limonade - 33 cl € 6

Sparkling water / Still water - 75 cl € 4

Tea € 5

Coffee € 4

Tax included



ALLERGENS

Local potato crispy millefeuille
egg, fish, milk, mustard & soy

Marinated salmon ceviche
fish

Heirloom tomato
milk & nuts

Toasted focaccia sandwich with finocchiona
cereals containing gluten & milk

Cheese selection
cereals containing gluten & milk

The Cellier's Caesar salad
cereals containing gluten, egg, milk & mustard

Fresh ricotta & shiso cannelloni
cereals containing gluten, egg & milk

Tropézienne ice-cream cake
cereals containing gluten, egg & milk

Summer peach "Fontainebleau"
cereals containing gluten, egg, milk & nuts

UNIT OF ALCOHOL

The alcohol unit measures the amount of pure alcohol contained in a given volume of alcoholic beverage.

1 unit of alcohol = 10g of pure alcohol = 1 glass of standard alcohol

In France, the benchmark for alcohol consumption in adults, regardless of gender, has been established at 10 standard glasses of alcohol per week, maximum, without exceeding 2 standard glasses per day.

@bellepoquesociety