

TO SHARE

Canned Ortiz sardines , served with bread and butter	26
Egg mimosa , bottarga and sweet soy mayo	22
Sunflower hummus , served with pitta bread V	22
Pata negra , from Cinco jota served with bread and butter	36
Gillardeau Oysters , served with bread and butter	by 6/27 by 12/54

STARTERS

Seabass Ceviche Leche de tigre, pomegranate, corn, coriander, red onions sweet potato	32
Charolais Beef Tataki Vierge sauce, fried shallots, lime, black garlic mayo and herbs salad	32
Calamari N'duja dressing, fresh and fry basil, red onions pickles	28
Quinoa salad Pomegranate, feta, cashew nuts, coriander, mint, lemon and nuoc mam dressing V	26
“La Piscine” salad : Arugula, carrots, celeriac, beetroot, green apple, cabbage, cranberries nuts, and seeds V	28

SIDES

Cajun roasted potatoes wedges	12
Grilled brocolettis	12
Quinoa mix and spring onions	9
Green salad and cherry tomatoes	9

DESSERTS

Selection of ice creams and sorbets : vanilla, chocolate, coffee, nuts, coco, lemon, strawberries, mango (3 scoops)	15
Half watermelon to share	30
Fresh fruits platters to share (2 people)	48
Seasonal fruits tart	16

PIZZAS

Squash blossom , sungold tomato sauce and ricotta cheese V	30
Guanciale , tomato sauce, mozzarella fior di latte, parmesan	32
Anchovy , tomato sauce, black olives, rocket salad and pesto	28
Spianata , tomato sauce, Calabrian chilli and zucchini	32

TO GRILL

One side & one sauce to choose

Octopus Pimentons de la Vera	38
Wagyu sirloin	55
Jerk chicken breast	35
Seabass filet	42

SANDWICHES

One side to choose

Beef burger Burger sauce, grilled onions, tomatoes, yuzu pickles	38
Choripan Grilled chorizo, chimichurri sauce	32
Beef Banh mi Carrots and daïko pickles, cucumber chili and coriander, Japanese mayo	34

SAUCES

Chimichurri	7
Relish	7
Herbs mayo	7
Ketchup and curry	7

CHAMPAGNE

	Glass	Bottle	Magnum
Billecart-Salmon Brut Réserve NV	29	145	290
Billecart-Salmon Brut Rosé NV	38	190	395
Ruinart Blanc de Blanc		255	525
Dom Pérignon 2013 / 2010		550	1 400

ROSÉ

Figuière « Première » , AOP Côtes de Provence 2022	18	80	175
Château Minuty Rosé & Or , AOP Côtes de Provence 2022	21	95	205
Domaines Ott , Château de Selle, AOP Côtes de Provence 2022	24	110	235
Château Minuty « 281 » , AOP Côtes de Provence 2022		135	
Garrus , Château d'Esclans, AOP Côtes de Provence 2021		295	

WHITE WINE

Bellet , Château de Crémat Mademoiselle AOP 2021	20	90
Chablis , Domaine d'Henri « Saint-Pierre » AOP 2020	24	110
Chassagne-Montrachet , Dom. Amiot « Vieilles Vignes », AOP 2020 ³⁴	160	

RED WINE

Slightly chilled

Bellet , Château de Crémat « Les Rosiers » AOP 2020	20	90
Côte de Nuits , Dom. David Duband 2018	24	110

Jéroboms (3L)

Billecart-Salmon Brut Réserve	550
Billecart-Salmon Brut Rosé	790
Ruinart Blanc de Blancs	1 850
Dom Pérignon 2010	5 200

TEQUILA CLASE AZUL

Plata	38
Reposado	48
Añejo	250
Ultra	350

Vegetarian dishes **V**

List of possible allergen food and beverages:

Gluten, Crustacean, Egg, Peanut, Soy, Dairy, Nuts, Celery, Mustard, Sesame, Sulfites, Lupine, Shellfish, Mollusc. Please let us know your allergies so we can accommodate.
Meat origins: France, Australia, Spain/ Fish origins: Atlantique ocean, Mediterranean Sea
Net prices in Euros, VAT and service included. Drinks not included.

Glass (15cl), Bottle (75cl), Magnum (150cl), Spirits (5cl), unless otherwise stated next to the item

COCKTAILS 26

Shiso and mandarin Mojito	Rhum Havana 3 years, Menton mandarin liqueur, Yuzu juice, green shiso leaves, sparkling water
Kaffir leaves Paloma	Tequila Milagro Silver with kaffir leaves, Italicus Rosolio di Bergamotto, lime, grapefruit soda
Spicy Mango et basil Margarita	Tequila with jalapeno and basil, mango purr�e, lime, agave sirop
Mint and kumquat Gin smash	London dry Gin infused with kumquats, flower honey, fresh mint, kumquats
Peach and lemongrass Americano	Campari and white vermouth Ulrich with lemongrass, peach and jasmin soda

MOCKTAILS 19

Peach and shiso	Green shiso leaves, lime, peach and jasmin soda
Virgin cherry blossom Sour	Cherry blossom tea, lime, orgeat syrup

FRESH JUICES 9

Riviera Boost	Carrot, apple, ginger, lemon, turmeric
Go Green	Kale, romaine lettuce, coconut water, spinach, cucumber, mint, lemon
Purple Beet	Beetroot, apple, ginger, aloe vera, lemon

PATRICK FONT JUICES 11

Tomato, pineapple, passion, peach, apricot, organic apple

APERITIFS

Bitter Campari	18
Martini Bianco, Rosso	18
Henri Bardouin	18
Ricard	18
Pimm's n�1	18
Vermouth Ulrich Dry, Rosso, Bianco	16
Cocktail classique	25
Cocktail Champagne	28

COCONUT 25

With a shot of
Grey Goose
Altos Blanco
Diplomatico Reserva Exclusiva

44

BEERS (33cl)

Bi�re du Comt� Blonde	14
Bi�re du Comt� Blanche	14
Corona	14
Heineken	14
Heineken 0%	10

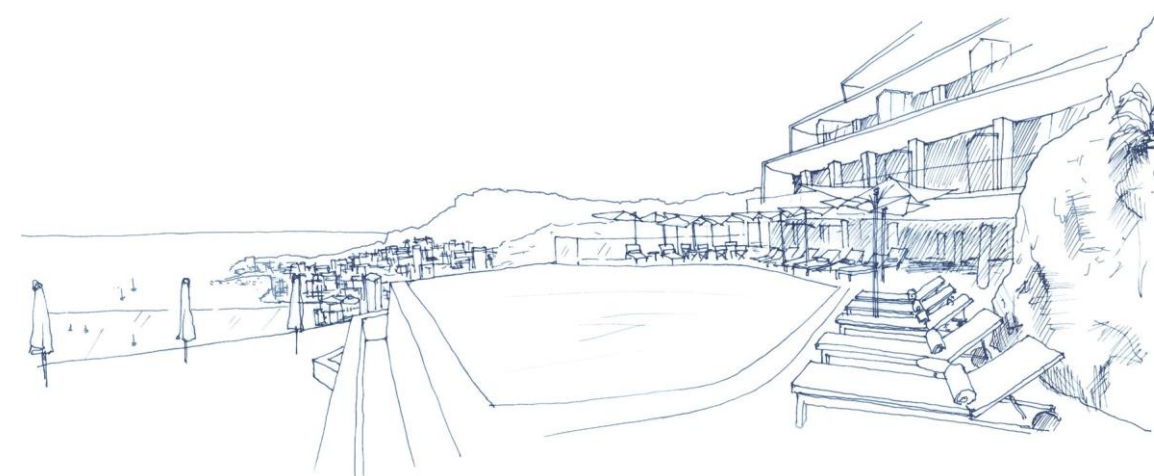
COFFEES & TEAS

Espresso	8
Double Espresso	10
Cappuccino	10
Latte	10
Americano	10
Teas and infusions	10

WATERS

808 plate, sparkling (75 cl)	10
808 plate, sparkling (40 cl)	8
Panna, Evian (75 cl)	11
San Pellegrino	11

LA PISCINE



12pm – 5pm