

## CHAMPAGNE

Glass Bottle Magnum

### STARTERS

<b>Seabass ceviche</b> , watermelon, avocado, cucumber	34
<b>Tuna tartare</b> , sunflower seed hummus, lime, chili, potato chips	34
<b>Burrata</b> , strawberry compote, black pepper, basil	32 V
<b>Crispy calamari</b> , parmesan cheese, salsa verde	28

### PIZZAS

<b>Black truffle</b> , fontina cheese, frisée	38 V
<b>Squash blossom</b> , ricotta, cherry tomatoes	35 V
<b>Regina</b> , ham, mozzarella, mushrooms	32
<b>Crushed tomato</b> , garlic, calabrian chili, arugula	30 V
<b>Tomato</b> , mozzarella, basil	28 V

### SALADS

<b>Niçoise</b> Seared tuna, lemon dressing *	34
<b>Kale</b> Parmesan dressing, green chili, mint *	29 V
<b>Roasted carrot and avocado</b> Crunchy seeds, crème fraiche, citrus dressing *	29 V
<b>Heirloom Tomato</b> Red Onions, Sherry vinaigrette	29 V
<b>Sucrene and Arugula Salad</b> Avocado, spicy corn vinaigrette	29 V

\* add chicken 12 or shrimp 16

### SIDES

15

Crispy potatoes, fresno chili dressing  
Green mix, ginger, scallions  
Parmesan crusted goldbar squash  
Brocoletti

### DESSERTS 18

Iced tiramisu  
Fraisier  
Ice cream and sorbet selection (3 scoops)  
Seasonal fruit plate  
Frozen yogurt with sauce and topping of your choice (extra topping 3 euros)

Semi-cooked cookie to share 28

### MAIN COURSES

<b>Fresh pasta orecchiette</b> Spicy sungold sauce	36 V
<b>Fresh pasta tagliolini</b> Crab, leeks, cheery pepper, mint, wine butter sauce	42
<b>Lobster roll</b> Golden tomatoes, mustard mayonnaise, tarragon	48
<b>Yellowtail</b> Green mix, saffron	48
<b>Cheddar cheeseburger</b> Passion fruit BBQ sauce, grilled onions	42
<b>Fried chicken</b> Swiss chard, buttery hot sauce	44
<b>Black Angus entrecote</b> Crispy potatoes	60
<b>Whole sea bass to share</b> Lemon turmeric emulsion	105

### ALCOHOLIC SORBET (5%) Mojito, Aperol Spritz, Pina Colada

La Coupe 24

With a shot of

Havana Club 3yr

Ketel one

Beefeater

35

**Moët & Chandon**, Brut, Grand Vintage 2015

**Moët & Chandon**, Rosé, Grand Vintage 2013

**Ruinart Blanc de Blanc**

**Dom Pérignon** 2013

30	140	
37	175	
	225	465
	455	

### ROSÉ

**Figuière "Première"**, AOP Côtes de Provence 2022

**Château Minuty Rosé & Or**, AOP Côtes de Provence 2022

**Rumor**, AOP Côtes de Provence 2022

**Domaines Ott**, Château de Selle, AOP Côtes de Provence 2022

**Château Minuty « 281 »**, AOP Côtes de Provence 2022

**Garrus**, Château d'Esclans, AOP Côtes de Provence 2021

18	80	175
21	95	205
	85	185
24	110	235
	135	
	295	

### WHITE WINE

**Bellet**, Château de Crémat Mademoiselle AOP 2021

**La Champine Viognier**, Domaine Gérin, VDF 2021

**Chablis**, Domaine d'Henri "Saint-Pierre" AOP 2020

**Chassagne-Montrachet**, Dom. Amiot « Vieilles Vignes », AOP 2020

**Corton-Charlemagne**, Grand Cru « Quintessence », Domaine Girardin 2018

20	90
18	80
24	110
34	160
	550

### RED WINE

Slightly chilled

**Bellet**, Château de Crémat « Les Rosiers » AOP 2020

**Côte de Nuits**, Dom. David Duband 2018

**Côte Rôtie**, Dom. Gerin "Champin Le Seigneur » 2019

**Pauillac**, Château Lynch-Bages 2014

20	90
24	110
	140
	485

### JÉROBOAM (3L)

**Dom Pérignon** 2010 5200

**Ruinart Blanc de Blanc** 1850

**Domaines Ott, Château de Selle** 2021 445

**Rumor**, AOP Côtes de Provence 2021 300

### MATHUSALEM (6L)

**Dom Pérignon**, Rosé 2003 38 000

### TEQUILA CLASE AZUL

**Plata** 36

**Reposado** 48

**Añejo** 250

**Ultra** 520

Vegetarian dishes V

List of possible allergen food and beverages:

Gluten, Crustacean, Egg, Peanut, Soy, Dairy, Nuts, Celery, Mustard, Sesame, Sulfites, Lupine, Shellfish, Molluse. Please let us know your allergies so we can accommodate.

Meat origin: France.

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

<b>Vodka Thyme Lemonade</b>	Lemon infused Ketel One vodka, thyme, sparkling water
<b>Basil Jalapeno Margarita</b>	Altos Reposado tequila, basil jalapeno infusion, Cointreau, lime
<b>Mezcal Lavender Negroni</b>	Lavender infused Mezcal, Aperol, Campari, Carpano Antica Formula Vermouth
<b>Cucumber 75</b>	Cucumber lemongrass Beefeater gin, dill and mint, lemon, Moët & Chandon Champagne 28

## MOCKTAILS 19

<b>Lime and Rosemary Cooler</b>	Rosemary, lime, simple syrup, sparkling water
<b>Ginger Lemonade</b>	Lime, ginger, sparkling water
<b>Pineapple Passion Thyme</b>	Passion fruit purée, pineapple, lemon thyme syrup, sparkling water

## FRESH JUICES 9

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

## PATRICK FONT JUICES 11

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

## APERITIFS

Bitter Campari	16
Martini Bianco, Rosso	16
Henri Bardouin	16
Ricard	16
Pimm's n°1	16
Vermouth Ultrich 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)

Bière du Comté Blonde	14
Bière du Comté Blanche	14
Corona	14
Heineken	14
Heineken 0%	10

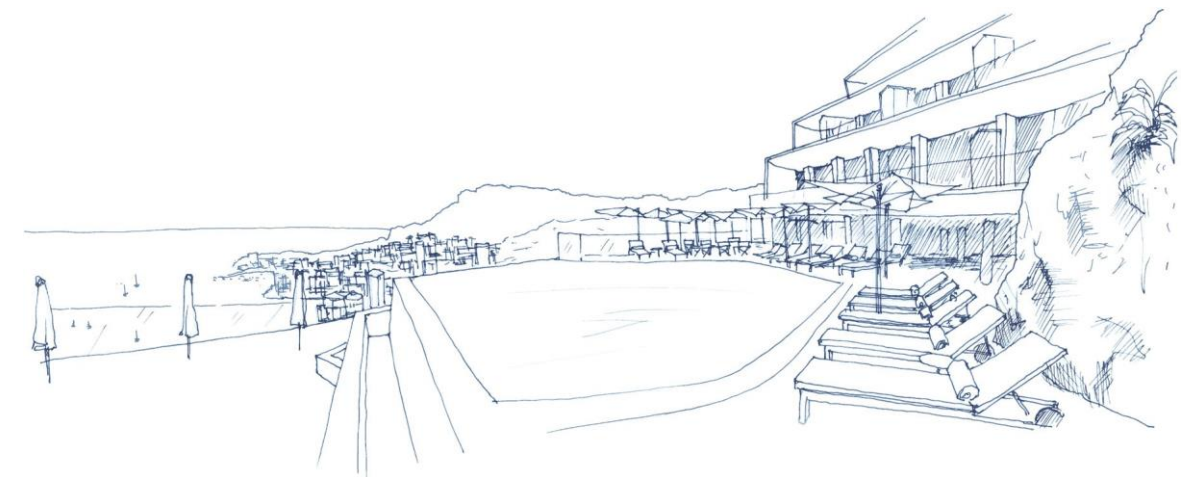
## COFFEES & TEAS

Espresso	8
Double Espresso	10
Cappuccino	10
Latte	10
Americano	10
Teas and infusions	10
Iced Coffee	12
Iced Tea	12
Affogato	15

## WATERS

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

# LA PISCINE *by* JEAN-GEORGES



12:00 pm – 6:00 pm