

CHAMPAGNE

Glass Bottle Magnum

Moët & Chandon, Brut, Grand Vintage 2015 30 140

Moët & Chandon, Rosé, Grand Vintage 2013 37 175

Ruinart Blanc de Blanc 225 465

Dom Pérignon 2013 455

ROSÉ

Figuière "Première", AOP Côtes de Provence 2022 18 80 175

Château Minuty Rosé & Or, AOP Côtes de Provence 2022 21 95 205

Rumor, AOP Côtes de Provence 2022 85 185

Palais Constance, AOP Côtes de Provence 2022 80

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

La Champine Viognier, Domaine Gérin, VDF 2021 18 80

Chablis, Domaine d'Henri "Saint-Pierre" AOP 2021 24 110

Chassagne-Montrachet, Dom. Amiot « Vieilles Vignes », AOP 2020 34 160

Corton-Charlemagne, Grand Cru « Quintessence », Domaine Girardin 2018 550

RED WINE

Slightly chilled

Bellet, Château de Crémat « Les Rosiers » AOP 2020 20 90

Côte de Nuits, Dom. David Duband 2018 24 110

Côte Rôtie, Dom. Gerin "Champin Le Seigneur" 2019 140

Pauillac, Château Lynch-Bages 2014 485

STARTERS

Crispy salmon sushi, chipotle mayonnaise	35
Sole tartare, shiso, cucumber, plum sesame	36
Salmon tartare, horseradish, warm garlic bread	34
Burrata, fig compote, aged balsamic vinegar	32 V
Crispy calamari, parmesan cheese, salsa verde	28
Beef carpaccio, spicy sesame vinaigrette, arugula, parmesan	32

PIZZAS

Black truffle, fontina cheese, frisée	38 V
Honeynut squash, three cheeses, spianata	35
Regina, ham, mozzarella, mushrooms	32
Crushed tomato, garlic, calabrian chili, arugula	30 V
Tomato, mozzarella, basil	28 V

SALADS

Niçoise Seared tuna, lemon dressing *	34
Kale Parmesan dressing, green chili, mint *	29 V
Roasted carrot and avocado Crunchy seeds, crème fraîche, citrus dressing *	29 V
Yellow tail Lettuce heart, avocado, sprouts, soy-chili dressing, nuts, seeds *	32
Sucrene and Arugula Salad Avocado, corn, spicy vinaigrette *	29 V

* add chicken 12 or shrimp 16

SIDES

15

Baked sweet potatoes, dried chili butter and sea salt
Roasted brussels sprouts, pear and mustard sauce
Roasted pumpkin, pomegranate, olives

DESSERTS 18

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

Watermelon 25

Seasonal fruit plate 25

Semi-cooked cookie to share 28

Tarte tatin to share 32

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 origin: France.

Net prices in Euros, VAT and service included. Drinks not included.

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

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

COCKTAILS 26

Vodka Thyme Lemonade	Lemon infused Ketel One vodka, thyme, sparkling water	
Basil Jalapeno Margarita	Altos Reposado tequila, basil jalapeno infusion, Cointreau, lime	
Raspberry Litchi Bellini	Raspberry Juice, Litchi puree, lemon juice, Prosecco	28

MOCKTAILS 19

Raspberry Litchi	Raspberry juice, litchi puree, lemon juice, sparkling water	
Ginger Lemonade	Lime, ginger, sparkling water	
Pineapple Passion Thyme	Passion fruit purée, pineapple, lemon thyme syrup, sparkling water	

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	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

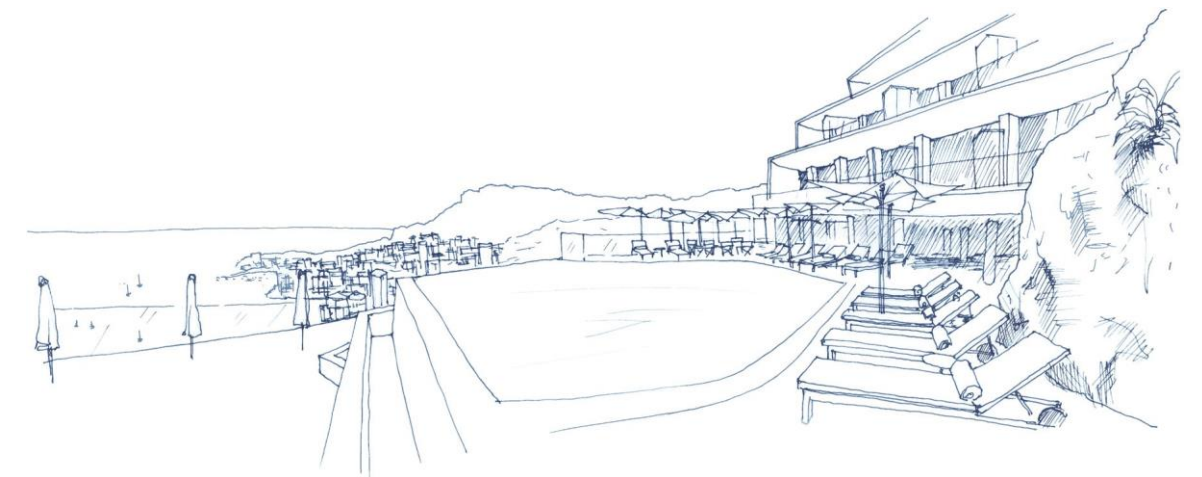
COFFEES & TEAS

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 – 5:00 pm