

BREAKFAST

8h ~ 11h

Buffet breakfast 20 €

American breakfast 25 €
buffet + eggs

Eggs your way

Omelette, scrambled or fried

8 €

Bread, butter, jam

8 €

Cheese plate

8 €

Basket of pastries

6 €

Fruit salad

6 €

Yoghurt

4 €

Seasonal fruit

4 €

THE DRINKS

Coffee, ristretto, espresso, long coffee

4 €

Hot milk, cold milk

4 €

Coffee with milk

5 €

Tea, infusion

5 €

Hot chocolate

6 €

Cappuccino, double coffee

6 €

Coffee latte macchiato

7 €

Fresh orange juice (10cl)

6 €

Detox juice

8 €

*Net price. The establishment does not accept checks.
The list of allergens contained in our dishes is available upon request.*



MAIN COURSE

The salmon tartare 26 €

Salmon, edamame, soy, honey, sesame

Chicken Caesar salad 21 €

Romaine lettuce, strips of chicken breast, croutons, tomatoe, caesar dressing, boiled eggs

Salmon Caesar Salad 23 €

Smoked salmon, croutons, tomatoe, Caesar dressing

Nicoise salade 22 €

Tuna, sucrine lettuce, green beans, olives, anchovies, cherrys tomatoes, boiled eggs

Sucrine 10 €

Simply with olive oil and lemon juice

Burrata 19 €

Burrata, mixed colour tomatoes, basil pesto

Crudaiolla bruschetta 17 €

Toasted bruschetta, olive oil, garlic, parmesan, tomatoe, raw ham, rocket salad

Avocado bruschetta 21 €

Toasted Bruchetta, guacamole, smoked salmon, lemon cream cheese

Truffe bruschetta 21 €

Truffled bruschetta, Mozzarella di Bufflone, coppa

Margherita pinsa 19 €

Pinsa, tomato sauce, cherry tomatoes, black olives, grated mozzarella, basil

Four cheese pinsa 22 €

Pinsa, gruyere cheese, goat cheese, mozzarella, tomato sauce

The Tartuffata pinsa 24 €

Pinsa, Mozzarella du Bufflone, truffle cream, rocket salad

Chicken & bacon club 24 €

Chicken club sandwich, chicken breast, tomatoe, bacon, egg, iceberg salad

Smoked salmon club 26 €

Smoked salmon club sandwich, dill, cucumber, guacamole, iceberg salad

Sardines, mussels, fish rillettes from Kaviari 17 €

Cheese board 19 €

Chef's selection

Cold cut board 19 €

Chef's selection

Mixed board 22 €

Chef's selection

French fries 8 €

Parmesan french fries 10 €

CHILDREN CORNER

Bolognese pasta 18 €

Carbonara pasta 18 €

DESSERTS

Fruit salad 7 €

Tarte Tatin 9 €

Chocolate fondant 10 €

Barbarac sorbets and ice creams 12 €

Chocolate & vanilla, Pecan nuts, salted butter caramel, coffee, raspberry & mango, strawberry & lemon, raspberry & yogurt, tiramisu

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Meats are sourced from France, Spain.

AMICI

SOFTS

Vittel • 1L 8 €
Vittel

San Pellegrino • 1L 8 €
San Pellegrino

Perrier • 33 cl 5 €
Perrier

Sirop de grenadine, menthe • 20 cl 5 €
Grenadine syrup, mint

Tonic Ginger beer • 25 cl 5 €
Tonic Ginger beer

Tonic Water • 25 cl 5 €
Tonic Water

Coca-Cola • 33 cl 6 €
Coca-Cola

Coca-Cola sans sucres • 33 cl 6 €
Coca-Cola Zero Sugar

Ice Tea • 25 cl 6 €
Ice Tea

Orangina • 25 cl 7 €
Orangina

Pago • 25 cl 7 €
Pago

Jus d'orange frais • 14 cl 8 €
Fresh orange juice

Jus detox • 25 cl 8 €
Detox juice

Red Bull • 25 cl 8 €
Red Bull

COCKTAILS SANS ALCOOL 15cl

Mocktails

Cendrillon • 10 €
Cinderella

Le Jardin • 10 €
The Garden

BOISSON CHAUDE

Hot drinks

Café, ristretto, espresso, café allongé • 4 €
Coffee, ristretto, espresso or long coffee

Lait chaud ou froid • 4 €
Hot or cold milk

Café au lait • 5 €
Coffee with milk

Thé, Infusion • 5 €
Tea, Infusion

Chocolat chaud • 6 €
Hot chocolate

Capuccino, double café • 6 €
Cappuccino, double coffee

Café latte macchiato • 7 €
Latte macchiato coffee

BIÈRES

Beers

Moretti à la pression • 25 cl 6 € ~ 50 cl 10 €
Draught Moretti

Corona • 33,5 cl 8 €
Corona

La Trop • 33 cl 9 €
blonde, blanche ou ambrée
La Trop (blonde, white, or amber)

COCKTAILS 15cl

Cocktails

La Briande • 16 €
The Briande

Spritz Apérol ou Spritz Pampy • 16 €
Aperol Spritz or Pampy Spritz

Gin Tonic • 16 €
Gin and Tonic

Margarita • 16 €
Margarita

Bloody Mary Rose • 16 €
Pink Bloody Mary

AMICI

VIN ROUGE

Rouge wine

Vignobles de Ramatuelle • 12cl 9€ ~ 75cl 40€
Ramatuelle vineyards

Classic, Domaine La Tourraque, vin bio • 75cl 55€
Classic, Domaine La Tourraque, Organic

VIN ROSÉ

Rosé wine

Piscine de Rosé • 16cl 12€
Rosé pool

Vignobles de Ramatuelle • 12cl 9€ ~ 75cl 40€
Ramatuelle vineyards

Classic, Domaine La Tourraque, vin bio • 75cl 50€
Classic, Domaine La Tourraque, Organic

Château Minuty Or • 75cl 60€
Château Minuty Or

VIN BLANC

White wine

Vignobles de Ramatuelle • 12cl 9€ ~ 75cl 40€
Ramatuelle vineyards

Minuty Or • 75cl 65€
Minuty Gold

VIN PÉTILLANT

Sparkling wine

Prosecco • 12cl 9€ ~ 75cl 45€
Prosecco

CHAMPAGNE

Champagne

Piscine de Champagne • 15cl 19€
Champagne pool

Besserat de Bellefon Brut • 12cl 16€ ~ 75cl 90€
Besserat de Bellefon Brut

Louis Roederer Rosé • 75cl 120€
Louis Roederer Rosé

Besserat de Bellefon Blanc de blancs • 75cl 145€
Besserat de Bellefon Blanc de blancs

APÉRITIF 4cl

Aperitif

Pastis de Saint-Tropez • 8€
Pastis from Saint-Tropez

Martini Bianco, Martini Rosso • 8€
Martini Bianco, Martini Rosso

Pampy on the rock, Mas de Pampelonne • 12€
Pampy on the rock, Mas of Pampelonne

Rhum Trois Rivières • 12€
Trois Rivières Rum

Rhum Baccardi • 12€
Baccardi Rum

Whisky Clan Campbell • 10€
Whisky Clan Campbell

Whisky Glenfiddich 12 ans • 14€
Glenfiddich Whisky 12 years

Whisky Monkey Shoulder • 14€
Whisky Monkey Shoulder

Whisky Talisker • 14€
Whisky Talisker

Vodka Absolut • 12€
Absolut Vodka

Gin-Tropez • 12€
Gin-Tropez

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