THE RESTAURANT

ENTRANCE

Burrata Salad 15,00 €
(Authentic burrata, tomatoes, olive oil, fresh basil)

Beef Carpaccio 13,50 €
(Olive oil, lemon, capers, Parmesan, lettuce, cherry tomatoes)

Goat Cheese Salad 16,50 €
(Tomatoes, onions, goat cheese on toast, honey, cured ham)

Caesar Salad 17,00 €
(Tomatoes, onions, breaded chicken, parmesan cheese, egg)

6 Bouzigues oysters 13,50 €
(Shallot vinegar, lemons, butter)

Local tellines 15,00 €
(Cream, garlic, parsley)

DISHES

Cuttlefish Rouille 19,50 €
(Cuttlefish, potatoes, aioli)

Bull stew 21,00 €
(Bull meat, Camargue rice)

MEAT

Bavette Steak 19,50 €
Served with chips and a salad.

Bull skewers 23,50 €
Served with chips and a salad.

Pork ribs 24,50 €
Sautéed vegetables, mashed potatoes.

Beef tartare 22,50 €
Capers, gherkins, shallots, egg, chips and salad.

Our selection of sauces: 2,50 €
Roquefort, red wine shallots and chimichurri.

FISH

Subject to availability; see the chalkboard.

KIDS' MENUS

Ground beef, French fries, or rice.
Chicken tenders, fries, or rice.
Fish and chips, frites ou riz.
With a scoop of ice cream of your choice.
(Chocolate, Vanilla, Strawberry)

12,50 €

SHARING BOARDS

The Camarguaise 18,00 €
(Bull sausage, bull terrine, tapenade, butter, pickles)

The Italienne 18,00 €
(Mortadella, Speck St. Daniele, coppa, butter, gherkins)

PIZZAS

Only in the evening

La Margherita 12,50 €
tomato sauce or cream sauce, mozzarella, fresh basil.

La Bambina 13,50 €
Tomato sauce or cream sauce, cooked ham, mozzarella.

La Napolitaine 13,50 €
tomato sauce or cream, anchovies, capers.

La Regina 14,50 €
Tomato sauce or cream sauce, cooked ham, mushrooms, mozzarella.

La Nîmoise 15,50 €
tomato or cream sauce, brandade de Nîmes, black olives, mozzarella, Emmental.

La 4 fromages 15,00 €
Tomato sauce or cream sauce, goat cheese, Roquefort, mozzarella, Emmental, black olives.

La chèvre miel 14,50 €
Tomato sauce or cream, goat cheese, honey, black olives.

La Camarguaise 16,50 €
tomato or cream sauce, ground beef, mozzarella, parsley and garlic.

DESSERTS

Floating Islands 8,50 €
(Meringue, custard, caramel)

Panna cotta 8,50 €
(Choice of sauce: chocolate, caramel, red berries)

Crème brûlée 8,50 €

Chocolate Mousse 9,00 €

ICE CREAM SUNDAES

(See the ice cream menu)

SNACKS

Every day from 3:00 p.m. to 6:00 p.m.
See the chalkboard.

DRAFT BEERS

Syrup surcharge: €0.50

	25cl	50cl
La COM	4,00€	7,50€
La I.P.A	4,50€	8,50€
Le panaché	4,00€	7,00€
Le monaco	4,50€	8,00€

BEERS

Désperados 33cl	6,50€
Craft beer made with Camargue rice 33cl	6,50€
Non-alcoholic beer	3,50€

WATERS

Plastics bottles

	50cl	1L
Still water	2,00€	3,00€
Sparkling water	2,50€	3,50€

SODAS

Cans — Syrup surcharge: €0.50

Perrier, limonade, coca-cola, Coca-Cola zéro, orangina, ice tea, oasis, schweppes tonic	3,50€
Water-based syrup	3,00€
Red bull	4,50€

FRUIT JUICE

Orange, pineapple, apricot, apple, strawberry	4,00€
Freshly Squeezed Orange Juice	4,50€

HOT DRINKS

Coffee expresso	2,20€
Decaffeinated	2,20€
Long coffee	2,40€
Hot chocolate	3,80€
Cream coffee	3,80€
Tea/infusion	3,50€

ALCOOLS

Ricard / 51	3,50€
Whisky, vodka, rhum, gin get 27, bailey's	6,00€
Martini Rouge/Blanc	5,00€

WINE

WHITE

	BOTTLE 75CL
IGP Pays d'Oc Viognier Domaine St Benezet	24,00€
IGP Pays d'oc Chardonnay Domaine St Benezet	22,00€
La cave des copains Moelleux Domaine St Benezet	20,00€
Côte du Rhône Mas Grange Blanche	25,00€

RED

IGP Pays d'Oc Domaine St Benezet	24,00€
Pic St Loup Nox Fera	35,00€
Terra Capciera Terrasses du Larzac	35,00€
Côte du Rhône Mas Grange Blanche	25,00€

ROSÉ

Gris de Gris Domaine St Benezet	23,00€
Côte du Rhône Mas Grange Blanche	25,00€
Les Caprices de Lola Costières de Nîmes	23,00€

	25cl	50cl
White/Red/Rosé Pitcher	7,00€	13,50€

CHAMPAGNES - PROSECCO

	Glass	Bottle
Canard du Chêne - cuvée Léonie	8,00€	59,00€
Prosecco Mionetto	6,00€	35,00€

HOMEMADE COCKTAILS

Spritz	10,00€
Mojito	10,00€
Mojito Fraise	11,00€
Pina Colada	10,00€
Gin Tonic	10,00€
Kir	4,50€
Kir Royal	8,50€