

BĂLȚ

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SOFT DRINKS

Coca-Cola, Coca-Cola Zero | 33 cl 6€

Orangina, Fuze Tea Peach, Schweppes, Sprite,
Fanta Orange, Lemonade | 25 cl 6€

Spinning sirop | 25 cl 6.5€

Fever Tree Ginger Beer, Fever Tree Ginger Ale,
Fever Tree Tonic Water | 20 cl 7€

Red Bull | 25cl 7€

FRUIT JUICES

Orange, Apple, Pineapple, Tomato, Strawberry, Apricot
Pamplemousse, canneberge | 25cl 6€

HOT DRINKS

Espresso 3.6€

Coffee with milk 3.7€

Long coffee 3.8€

Double Espresso, Coffee with cream 5€

Cappuccino 5.5€

Hot chocolate, Flat white, Latte coffee 6€

Matcha Latte, Soy | Almond Cappuccino 7€

Selection of teas & herbal teas 5€

Organic teas:

Earl Grey | Mint Green Tea | Jasmine | Darjeeling

Infusions :

Verbena | Chamomile | Linden | Rooibos

MINERAL WATERS

Evian | 50 cl 5€

Evian | 100 cl 7€

Badoit | 50 cl 5€

Badoit | 100 cl 7€

Perrier | 33 cl 6€

BEERS SELECTION

DRAFT

Tuborg 4.6% | 25 cl 6€

Tuborg 4.6% | 50 cl 11€

Syrup beer | 25 cl 6.5€

Syrup beer | 50 cl 11€

Grimbergen Blonde 6.7% | 25 cl 7€

Grimbergen Blonde 6.7% | 50 cl 11€

IPA La Sentinelle (Brewed in Mouans Sartoux) 5.5% | 25 cl 8€

IPA La Sentinelle (Brewed in Mouans Sartoux) 5.5% | 50 cl 12€

BOTTLES

Corona | 33 cl 8.5€

Carlsberg | 33 cl 8.5€

La Sentinelle White | 33 cl 8.5€

Heineken 0° | 33 cl 8.5€

WHITE WINES

	15cl	75cl
CHARDONNAY «Domaine Grand Calcaire», Gauthier & Delaunay AOP Petit Chablis	11€	61€
CHARDONNAY «Domaine Chartron & Trebuchet» AOP Rully 1er Cru «Meix Cadot»	—	90€
SAUVIGNON BLANC «Domaine Charles Pierre» AOP Sancerre	11€	59€
VIOGNIER «Secret de Lunès» IGP Pays d'Oc	9€	44€
ROLLE «La Perle», Château St Roseline IGP Méditerranée	8€	35€

ROSÉ WINES

GRENADE CINSAULT SYRAH «La Perle», Château ST Roseline IGP Méditerranée	8€	35€
GRENADE CINSAULT MOURVÈDRE «La Lampe de Méduse», Château ST Roseline AOP Côtes de Provence	10€	48€

RED WINES

PINOT NOIR «Domaine ST Germain», Vieilles vignes AOP Bourgogne	10€	48€
CABERNET SAVVIGNON MERLOT «Château Villotte» AOP Bordeaux Supérieur	8€	42€
SYRAH CABERNET «La Perle», Château ST Roseline IGP Méditerranée	8€	35€
CABERNET FRANC «Domaine Charles Pierre» AOP Sancerre Rouge	11€	59€
CABERNET MERLOT «Château La Croix Montlabert» AOP St Emilion Grand Cru	—	97€
SYRAH «Adumatio», M.Chapoutier AOP Côtes du Rhône, BIO	9€	44€
SYRAH «Le Combard», Domaine des Vins de Vienne AOP Côte Rôtie	—	99€
SYRAH «Amphore d'Argent», Domaine des Vins de Vienne AOP Crozes-Hermitage	—	60€

CHAMPAGNE | PROSECCO

	15cl	75cl
CHARDONNAY Taittinger Brut AOP Champagne	17€	110€
PINOT & CHARDONNAY Taittinger Rosé AOP Champagne	20€	150€
CHARDONNAY Ruinart Blanc de Blancs AOP Champagne	—	200€
GLERA Prosecco DOC Prosecco	10€	50€

TAPAS

SMALL PLEASURES TO SHARE 8€

HUMMUS ☀️ 🍽️ 🍷

Pita bread

• (V) (VEG) •

WHIPPED RICOTTA ☀️ 🍽️ 🍷

Pine nuts – Olive oil – Focaccia

• (V) (VEG) •

CRISPY CHICKEN ☀️ 🍽️

Sriracha sauce

CRISPY SHRIMP ☀️ 🍽️

Sweet and sour mango sauce

CRISPY FALAFEL ☀️ 🍽️

Creamy mint lemon

• (V) •



APERITIF DRINKS

Pastis | 2 cl 7€

Ricard | 2 cl 7€

Red and White Martini | 5 cl 8€

Campari | 4 cl 8€

Red Rozes Port | 5 cl 8€

White Port Rozes | 5 cl 8€

Suze | 4 cl 8€

SPIRITS SELECTION

VODKA | 4 cl

Zubrowka 10€

Polish vodka

Absolut 12€

Swedish vodka

Grey Goose 15€

French Vodka

WHISKIES | 4 cl

Toki Suntory 16€

Japanese Blend - Balanced - Floral - Vanilla and spicy notes

Jack Daniels Old N°7 13€

Tennessee whiskey - Round - Smooth - Caramelized - Woody

Monkey Shoulder 13€

Blend of 3 single malts (Glenfiddich, Balvenie, Kininvie)
with aromas of honey, cinnamon, and vanilla

Bulleit Rye 14€

Rye whiskey with a spicy and complex character

Bulleit Bourbon 14€

Kentucky bourbon made from 1|3 rye and 2|3 corn
Unusual, with a drier, less rounded character

J&B 11€

Light - Mild - Fruity

Benriach Original 18€

Single malt from Speyside (Scotland) - Lightly peated
- Notes of citrus and apple - Rich with hints of honey and cream
- Spicy with cinnamon and ginger

Bushmills 16 ans 25€

Irish single malt - Notes of red berries and plums - Dark
chocolate and nutty nose - Round and velvety texture

TEQUILA | 4 cl

El Jimador Blanco 11€

Fresh - Herbaceous - Citrus notes

Patron Silver 18€

Crystalline - Elegant with notes of lime and pineapple
- Fresh herbs

Patron Reposado 20€

Aged in oak barrels for 8 months - Vanilla notes

Mezcal Del Maguey Vida 15€

Artisanal mezcal from Oaxana - Smoky and earthy aromas
- Notes of dried fruit - Banana and sweet spices

GIN | 4 cl

Beefeter 11€

English gin

Bombay Sapphire 14€

London Dry Gin

Hendrick's 15€

Scottish gin

Gin 44° 16€

Gin distilled in Grasse

RUM | 4 cl

Havana 3 years 11€

Light - Mild - Light notes of cocoa and dried fruit

Havana 7 years 13€

Rich - Woody with notes of vanilla

Diplomatico 15€

Venezuelan rum aged in oak barrels - Aromas of caramel, vanilla, cocoa - Orange peel

Don Papa Barako 16€

Philippine rum aged in oak barrels - Aromas of roasted coffee - Vanilla - Honey and candied fruit

Burgal 1888 20€

Rum from the Dominican Republic - Double barrel-aged - Aromas of dark chocolate - Dried fruit and warm spices

Pyrat XO 25€

Blend of Caribbean rums aged in oak barrels - Intense aromas of candied orange peel - Honey - Vanilla and caramel

AFTER DINNER DRINKS | 4 cl

Cognac Hennessy 16€

Cointreau 10€

Grand Marnier 12€

44° Nuit 20€

Gin liqueur distilled in Grasse, made from bitter orange and coffee beans

Get 27 10€

Chartreuse Verte 10€

Amaretto 10€

Pear brandy 10€

Kaluha 10€

Limoncello 10€

Bailey's 10€



BIENVENUE
À LA MAISON



COCKTAILS 17€

Mojito

White rum – Lime juice – Sugar – Sparkling water – Mint leaves and lime

Caipirinha

Cachaça – Lime juice – Sugar

Daiquiri

White rum – Lime juice – Sugar syrup

Margarita

Tequila – Triple sec – Lime juice

Piña Colada

White rum – Pineapple juice – Coconut cream

Mai Tai

Dark rum – White rum – Lime juice – Triple sec – Orgeat syrup

Cosmopolitan

Vodka – Cointreau – Cranberry juice – Lime juice

Moscow Mule

Vodka – Lime juice – Ginger beer

Espresso Martini

Vodka – Coffee liqueur – Espresso coffee

Dry Martini

Gin – Dry vermouth

Old Fashioned

Bourbon – Sugar syrup – Angostura bitters

Negroni

Gin – Campari – Red Vermouth

Manhattan

Ryewhisky – Sweet and bitter vermouth

Porn Star Martini

Vodka – Passion fruit liqueur – Passion fruit purée – Vanilla syrup – Lime juice – Prosecco

MOCKTAILS 14€

Cucumber Cooler | 15 cl

Cucumber juice – Sparkling water – Sugar syrup

Tropical Fresh | 15 cl

Pineapple juice – Orange juice – Grenadine syrup – Lime juice

Berry Fizz | 15 cl

Cranberry juice – Red fruit purée – Sugar syrup

Green Detox | 15 cl

Apple juice – Cucumber juice – Lemon juice

SPRITZ TIME 15€

Aperol Spritz

Aperol – Prosecco – Sparkling water

Campari Spritz

Campari – Prosecco – Sparkling water

Hugo Spritz

Elderflower liqueur – Prosecco – Sparkling water

Limencello Spritz

Limoncello – Prosecco – Sparkling water

Italicus Spritz

Italicus (Bergamot and citron notes) – Prosecco – Sparkling water

Sarti Spritz

Sarti (Notes of blood orange, passion fruit, and mango)
– Prosecco – Sparkling water

Fiero Spritz

Martini Fiero (Orange and the liveliness of orange zest)
– Prosecco – Sparkling water

Flo reale Spritz

Non-alcoholic – Martini Flo reale (Floral notes including
chamomile) – Tonic

Vibrante Spritz

Alcohol-free – Martini Vibrante (Floral notes and a balance
between sweetness and subtle bitterness) – Tonic



APÉRO TIME

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