



# LA PAUSE GOURMANDE CREATED FOR YOU BY CHEF DENIS FÉTISSON®

## À LA CARTE

Scottish salmon steak marinated with seaweed and lemon Semi-salted butter and gem lettuce heart.....	17,50 €
Parma ham platter with a slice of farmhouse bread Tomato tartar, olive oil and spring onion .....	18,00 €
Classic Niçoise salad, French dressing, olive oil and organic lemon juice...	17,00 €
Prawn cocktail, avocado and grapefruit mousseline .....	18,00 €
Thinly sliced tomato, Burrata Mozzarella, pesto and rocket bouquet .....	15,00 €
Villa Ephrussi Club Sandwich Bacon, traditional wholegrain mustard, egg, tomato, cucumber and lettuce Chicken served with Famille Blanc potato crisps .....	19,00 €
Grilled rib eye steak served with dauphinoise potatoes Béarnaise sauce with tarragon .....	22,00 €

Open from 10am to 6pm

All of our salads and hot dishes are served from 12pm to 3pm

## SET MENU

Scottish salmon steak marinated with seaweed and lemon  
Semi-salted butter and gem lettuce heart  
Ice cream sundae with 3 flavours or pastry of the day ..... 22,00 €

## CHILD'S MENU SAME PORTION AS THE SET MENU

Toasted ham and cheese sandwich/2 scoops of ice cream/fizzy drink..... 12,00 €

## DESSERTS

Pastry of the day .....	9,00 €
Feuilletine biscuit with chocolate mousse and crunchy praline.....	9,50 €
Fromage blanc with raspberry or honey coulis .....	6,20 €
Chocolate fondant with custard .....	7,80 €

### Café Gourmand

Espresso coffee served with petits fours ..... 9,00 €

## ICE CREAM

Iced nougat with raspberry coulis .....	8,80 €
Beatrice sundae : blackcurrant sorbet, vanilla ice cream, raspberry coulis and Chantilly cream .....	9,80 €
Dame Blanche sundae : vanilla ice cream, chocolate sauce and Chantilly cream. ....	9,80 €
Chocolat Liégeois : chocolate ice cream, vanilla ice cream, chocolate sauce and Chantilly cream .....	9,20 €
Café Liégeois : coffee ice cream, vanilla ice cream, coffee sauce and Chantilly cream .....	9,20 €
2 scoop sundae : vanilla, chocolate, coffee, lemon, strawberry or blackcurrant .....	5,20 €
Supplement : Chantilly cream, scoop of ice cream or chocolate sauce .....	1,50 €

## LE RESTAURANT LA PLACE DE MOUGINS

Every month, Denis Fétisson selects a seasonal product to celebrate in the form of a tasting menu, offering a taste extravaganza for the palate.

Variations include tomato, cep mushroom, scallop and even chocolate.

Each month allow yourself to be amazed by Chef Fétisson's original and delicious ideas :

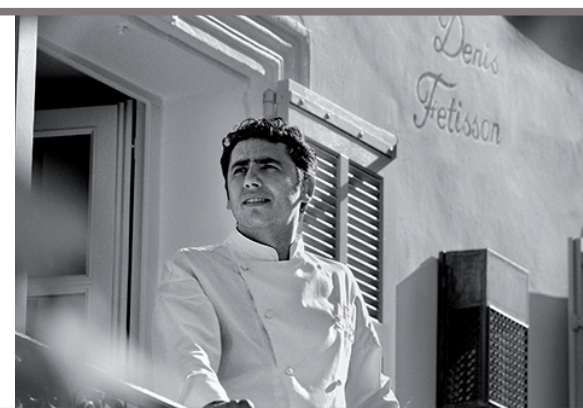
**La Place de Mougins' celebrated product.**

### Denis Fétisson à la terrasse de son restaurant La Place de Mougins

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06250 Mougins

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## COLD DRINKS

Coca Cola light (33 cl) .....	4,00 € €	Fruit juice, Orange, Pineapple,
Coca Cola (33 cl).....	4,00 € €	Apricot, Apple (25 cl).....
Orangina (25 cl).....	3,50 € €	Fresh orange or lemon juice.....
Schweppes (25 cl) .....	3,50 € €	Iced Coffee .....
Mint or Grenadine syrup.....	2,20 € €	Homemade Iced tea.....

## MINERAL WATER

Evian (50 cl) .....	4,00 € €	Chateldon (75cl) .....	6,00 € €
San Pellegrino (50cl).....	4,00 € €	Perrier (33cl).....	3,50 € €

## BEERS

Heineken (25 cl).....	4,00 € €	Kronenbourg 1664 (25 cl) .....	4,00 € €
Edelweiss blanche (33 cl) .....	5,00 € €		

## APERITIFS

Kir white wine (20 cl).....	6,50 € €	Kir Royal (15 cl).....	12,00 € €
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## HOT DRINKS

Espresso Coffee .....	2,80 € €	Teas (Tea menu) .....	4,20 € €
Cappuccino.....	4,20 € €	Herbal Tea.....	4,20 € €
Coffee viennois .....	4,20 € €	(Chamomile, Lime blossom, Verbena, Fruits)	
Coffee with milk .....	4,20 € €	Chocolate viennois.....	4,20 € €
Américan Coffee.....	4,20 € €	Hot chocolate.....	4,00 € €

## CARTE DES VINS

Tous nos vins sont A.O.C

### CHAMPAGNE

<b>Louis Roederer</b>	<b>La Coupe</b>	<b>75 cl</b>
Brut Premier .....	12,00 € €.....	65,00 €

### VINS BLANCS

	<b>Le Verre</b>	<b>50 cl</b>	<b>75 cl</b>
Château La Calisse - Côteaux Varois en Provence Bio	5,50 € €	19,50 € €	29,00 €
Chablis Claude Roy - Bourgogne .....			30,00 €

### VINS ROSÉS

Château Saint Jean lez Durance.....	5,50 € €	18,00 € €	22,00 €
Cuvée Pimayon 2014 Bio			
Château Saint Jean lez Durance.....			27,00 €
Cuvée des 4 Reines 2013 Bio			

### VINS ROUGES

Mouton Cadet Rothschild Rouge .....	6,00 € €.....	30,00 € €
Château Saint Jean lez Durance 2013 Bio .....	5,50 € €	18,00 € €
		22,00 € €

Alcohols served with food only. Taxes and service included  
\* These drinks benefit from the complete fall of VAT

## TEAS

### TEAS

#### DARJEELING TESTA VALLEY OF THE INDIES

Darjeeling teas are regarded as «the champagne of teas». They produce a delicate cup of tea which can be drunk with a drop of milk.

#### CEYLON

A full tea, fruity and slightly bitter.

#### CHINE LAPSANG SOUCHONG

China tea with large leaves smoked over fresh spruce fires.

#### ENGLISH BREAKFAST

A blend of Ceylon, Darjeeling and Assam

Tea, milk : the perfect first cup for those who rise early.

#### CHINA GUNPOWDER

The Chinese Gunpowder green tea is hand rolled in the shape of «gunpowder». One of the most consumed tea in North Africa.

## PERFUMED TEAS

#### VANILLA

A blend of China and Ceylon tea flavored with a natural aroma of Madagascar vanilla.

#### RED FRUIT

A blend of China and Ceylon tea with strawberry, raspberry, cherry and redcurrant natural aroma.

#### EARL GREY

Earl Grey is regarded as the oldest flavored tea from China, with an aromatic oil of bergamot.

#### GREEN TEA WITH MINT

China Green Gunpowder with "Nanah" mint leaf. This is the desert tea.

Teas.....4,20 € €

## TEA TIME

Tea and pastry of the day jour ..... 10,00 € €

The tea room closes at 6 pm (last orders at 5.30 pm)