

SALADS

Camelia..... 17,00 €

Niçoise salad with mixed leaves accompanied with fresh tomatoes, tuna, red onion, yellow pepper, hard-boiled egg, basil, cucumber, pink radish, spring onion and Nice black olives. Dressed with an olive oil vinaigrette and a pinch of fleur de sel.

Weigelia..... 20,00 €

Mixed salads, marinated salmon with dill and smoked salmon, tarama and potatoes, served with a vegetable flan with dill.

Hortensia..... 21,00 €

Mixed salad and French beans with raspberry dressing, slice of duck foie gras, served with toasts, fig chutney, cherry tomatoes and caramelized pears and apples.

Dahlia..... 17,00 €

Penne salad with crayfish, feta, sundried tomatoes, cherry tomatoes, parmesan and basil, rocket salad, green tapenade and lemon and olive oil dressing.

Fuchsia..... 18,00 €

Angel hair pasta with crayfish and prawns, Chinese cabbage and soy bean, avocado, grilled sesame seeds, honey, coriander and mint, dressed with sesame oil, soya sauce, honey, balsamic vinegar and nut oil.

Magnolia..... 18,00 €

Young leaves of spinach, minced chicken breast, snap peas, ginger, soya, sesame seeds, coriander, mint, mangos and grapefruits, served on a brik, with honey vinaigrette.

Freesia..... 17,00 €

Mixed frizzy and romaine salad, hearts of palm, chicken, croutons, quail eggs, cherry tomatoes, dressed with a light Caesar dressing.

Nymphaea..... 17,00 €

Black rice served with peppers, zucchinis, sundried tomatoes, coriander and cumin. Accompanied by piquillos stuffed with goat cheese, « poivrade » artichokes, a parmesan crisp and a tomato gaspacho. Served with a dressing made of sesame oil, olive oil and soya sauce.

All salads are homemade

Net prices – Service included

List of the allergenic substances contained in dishes available on request

MAIN COURSES

Today's special, homemade	19,50 €
Today's quiche with mixed salad.....	15,00 €

FORMULES

Begonia formule

Quiche of the day with mixed salad
*
Pastry from our special selection

20,00 €

Weigelia formule

Weigelia salad
*
Pastry from our special selection

25,00 €

Kids menu

until 7

Croque Monsieur – fruits juice
*
Ice cream

12,00 €

Tea time

from 3 pm

Tea from our special selection
*
Pastry from our special selection

11,00 €

DESERTS

Gourmet coffee.....	11,00 €
A pastry from our special selection.....	9,50 €
White cheese with mixed berries coulis or honey.....	6,20 €

ICE CREAMS AND SORBETS

Chocolate cup: chocolate and vanilla ice cream, chocolate sauce, whipped cream	12,00 €
Coffee cup: coffee and vanilla ice cream, espresso, whipped cream, chocolate grains	12,00 €
White lady cup: vanilla ice cream, chocolate sauce, whipped cream, roasted almonds	12,00 €
Strawberry sundae : vanilla ice cream, strawberry ice cream, strawberries, whipped cream	13,00 €
<i>Poire Belle-Hélène</i> : Pear, vanilla ice cream, chocolate sauce, whipped cream	13,00 €
Peach Melba : vanilla ice cream, peach, strawberry sauce, whipped cream, roasted almonds	13,00 €
2 flavours cup: vanilla, chocolate, coffee, strawberry, lemon, blackcurrant	6,00 €

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FRESH DRINKS

Coca-Cola /Light /Zero (33cl)...	5,00 €	Fruit juice (25cl): orange, pineapple, apricot, apple	
Orangina, lemonade, Schweppes (25cl).....	4,00 €	4,80 €
Mint, lemon, strawberry or grenadine squash.....	2,20 €	Home made Iced coffee.....	4,50 €
Lemon or orange fresh squeeze	7,00 €	Home made iced tea.....	4,50 €
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Evian (50cl).....	4,00 €	Perrier (33cl).....	3,50 €
Badoit (50cl).....	4,00 €	Chateldon (75cl).....	6,00 €
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Heineken (25cl).....	4,00 €	Edelweiss white (33 cl).....	5,00 €
Kronenbourg 1664 (25 cl).....	4,00 €		

ALCOOLS

White wine kir (19cl) blackcurrant or peach.....	6,50 €	Martini rosso (4cl)	8,00 €
Royal kir (16cl) blackcurrant or peach.....	13,00 €	Whisky (4 cl)	11,00 €
Pastis 51 (2cl)	8,00 €	Whisky 12 years old (4 cl)	18,00 €
		Calvados 6 years old (4 cl)	16,00 €
		Armagnac 12 years old (4 cl)	20,00 €

WINE AND CHAMPAGNE

	<i>glass 19 cl or cup 16 cl</i>	<i>½ bottle 50 cl</i>	<i>bottle 75 cl</i>	<i>magnum 150cl</i>
Champagne Louis Roederer Brut Premier	12,00 €	–	65,00 €	–
White wines				
Domaine Saint Jean Lez Durance Les platanes IGP	6,00 €	19,50 €	29,50 €	–
Le Funambule - Moulin de Breuil Côtes catalanes IGP	7,00 €	–	31,00 €	–
Pouilly fumé, J.D. Pabiot, Appellation Pouilly fumé contrôlée	–	–	39,00 €	–
Rosé wines				
Château Saint Jean Lez Durance Cuvée Pimayon AOP	6,00 €	18,50 €	25,00 €	–
Château Saint Jean Lez Durance - Cuvée des 4 Reines AOP		–	28,00 €	–
Château Saint Jean Lez Durance - Cuvée Pimayon AOP		–	–	50,00 €
Red wines				
Mouton Cadet Rothschild Appellation Bordeaux contrôlée	7,00 €	–	30,00 €	–
Château Saint Jean Lez Durance Famille d'Herbès AOP	6,00 €	18,50 €	25,00 €	–
Le Chant des Cigales - Côtes catalanes IGP	7,00 €	–	39,00 €	–

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HOT DRINKS

Espresso	2,80 €	Cappuccino.....	4,20 €
Decaffeinated coffee.....	2,90 €	Decaffeinated Cappuccino.....	4,30 €
Americano.....	4,20 €	Coffee with whipped cream.....	4,20 €
Espresso with milk.....	2,90 €	Coffee with milk.....	4,20 €
Double espresso.....	5,20 €	Hot chocolate.....	4,00 €
Decaffeinated double espresso....	5,30 €	Chocolate with whipped cream.....	4,20 €
Decaffeinated espresso with milk	2,90 €	Extra : Milke	1,50 €
Decaffeinated americano.....	4,80 €		

TEAS

Darjeeling	4,20 €	Breakfast.....	4,20 €
Ceylan	4,20 €	Chine gunpowder.....	4,20 €
Chine lapsang souchong.....	4,20 €	Vanilla.....	4,20 €
Red fruits	4,20 €	Mint green tea	4,20 €
Earl grey.....	4,20 €		

HERBAL TEAS

Summer night (hibiscus, apple, strawberry, raspberry).....	4,20 €	Samba (hibiscus, appel, orange, flower petals).....	4,20 €
Provence (hibiscus, orange, flower petals, peach).....	4,20 €	Fantasia (blood orange, flower petals).....	4,20 €
Infusion (camomile, verbena, lime tea, peppermint)	4,20 €		

INFUSIONS

Lemongrass.....	4,20 €
Sun infusion (rosehip, orange flower, hibiscus, mint, peppermint)	4,20 €
King's infusion (orange peel, bergamot, mallow flowers, red fruits)	4,20 €
Christmas infusion (cinnamon, cocoa bean, ginger, pink pepper, flower petals)	4,20 €

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