

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 €
Coffee with milk.....	2,90 €	Coffee with cream.....	4,20 €
Double espresso.....	5,20 €	Hot chocolate.....	4,00 €
Decaffeinated double espresso....	5,30 €	Chocolate with whipped cream.....	4,20 €
Decaffeinated coffee with milk....	2,90 €	Infusion (camomile, verbena, lime tea, peppermint)	4,20 €
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 €

INFUSIONS

Lemongrass.....	4,20 €	King's infusion (orange peel, bergamot, mallow flowers, red fruits).....	4,20 €
Sun infusion (rosehip, orange flower, hibiscus, mint, peppermint).....	4,20 €		

Net prices – Service included
List of the allergenic substances contained in dishes available on request

SALADS

Camelia..... 16,00 €

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..... 19,00 €

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

Hortensia..... 19,90 €

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..... 15,90 €

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

Fuchsia..... 16,90 €

Chinese cabbage salad with minced chicken breast, grated carrots, soybean, coriander, mint, snap peas, ginger, grilled walnuts and sesame seeds dressed with soybean sauce and grilled sesame oil.

Magnolia..... 16,50 €

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..... 16,00 €

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

Nymphea..... 16,00 €

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.

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MAIN COURSES

Today's special.....	17,00 €
Today's quiche with mixed salad.....	14,00 €

FORMULES

Begonia formule

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

18,00 €

Weigelia formule

Weigelia salad
*
Pastry from our special selection

23,00 €

Kids menu

until 7

Croque Monsieur - Soda
*
Ice cream

12,00 €

Tea time

from 3 pm

Tea from our special selection
*
Pastry from our special selection

10,00 €

DESSERTS

Gourmet coffee.....	9,00 €
A pastry from our special selection.....	9,00 €
White cheese with mixed berries coulis or honey.....	6,20 €
Chocolate fondant with custard.....	7,80 €

ICE CREAMS AND SORBETS

Iced nougat, raspberry coulis.....	8,80 €
Béatrice cup: blackcurrent sorbet, vanilla ice cream, raspberry coulis, chantilly	9,80 €
White lady cup: vanilla ice cream, chocolate sauce, chantilly.....	9,80 €
Chocolate cup: chocolate and vanilla ice cream, chocolate sauce, chantilly.....	9,20 €
Coffee cup: coffee and vanilla ice cream, coffee sauce, chantilly.....	9,20 €
2 flavours cup: vanilla, chocolate, coffee, lemon, strawberry, blackcurrent.....	5,20 €
Extra : ice cream, chocolate sauce or chantilly.....	1,50 €

FRESH DRINKS

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

ALCOOLS

White wine kir (19cl).....	6,50 €	Royal kir (16cl).....	12,00 €
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WINE AND CHAMPAGNE

	<i>glass 19 cl or cup 16 cl</i>	<i>½ bottle 50 cl</i>	<i>bottle 75 cl</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	6,00 €	—	29,50 €
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 €	23,00 €
Château Saint Jean Lez Durance - Cuvée des 4 Reines AOP	—	—	27,00 €
Red wines			
Mouton Cadet Rothschild - Appellation Bordeaux contrôlée	6,00 €	—	30,00 €
Château Saint Jean Lez Durance - Famille d'Herbès AOP	5,50 €	18,50 €	25,00 €

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