

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 tomato 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.

Nymphaea..... 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.

MAIN COURSES

Served Mondays to Fridays, until 3 pm

Today's special.....	17,00 €
Today's quiche with mixed salad.....	13,50 €

FORMULES

Begonia formule

Served Monday to Friday, until 3 pm

Quiche of the day with mixed salad

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Ice cream (2 scoops) or Pastry

18,00 €

Weigelia formule

Weigelia salad

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Ice cream (2 scoops) or Pastry

21,00 €

Kids menu

Until 7

Croque Monsieur - Soda

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Ice cream

12,00 €

Tea time

From 3 pm

Tea from our special selection

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Ice cream (2 scoops) or Pastry

10,00 €

DESSERTS

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

Net prices - Service included

List of the allergenic substances contained in dishes available on request

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.....	5,20 €		
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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).....	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 €
<i>White wines</i>			
Château La Calisse – Côteaux Varois en Provence	6,00 €	19,50 €	29,50 €
Chablis Claude Roy - Bourgogne	–	–	32,00 €
<i>Rosé wines</i>			
Château Saint Jean lez Durance – Cuvée Pimayon 2014 organic	6,00 €	18,50 €	23,00 €
Château Saint Jean lez Durance – Cuvée des 4 Reines 2013 organic	–	–	27,00 €
<i>Red wines</i>			
Mouton Cadet Rothschild	6,00 €	–	30,00 €
Château St Martin – Cru Classé de Provence	5,50 €	18,50 €	25,00 €

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HOT DRINKS

Espresso	2,80 €	Viennois coffee.....	4,20 €
American coffee.....	4,20 €	Coffee with milk.....	4,20 €
Double espresso.....	5,20 €	Hot chocolate.....	4,00 €
Decaffeinated coffee	2,90 €	Viennois chocolate.....	4,20 €
Cappuccino.....	4,20 €	Herbal tea (camomile, verbena, mint)	4,20 €

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 €	White house infusion (orange peel, bergamot, mallow flowers, red fruits).....	4,20 €
Sun infusion (rosehip, orange flower, hibiscus, mint, peppermint).....	4,20 €		

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