

SALADS

Camelia 18,00 €

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

Weigelia 22,00 €

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

Hortensia 22,00 €

Mixed salad, French beans and red onions with balsamic dressing, slice of foie gras, served with gingerbread toast, onion confit and caramelized apples.

Dahlia 19,00 €

Penne salad with pistou, galician octopus, dried tomatoes, artichoke, zucchini with oregano and parmesan shavings. Accompanied by arugula and a vinaigrette with olive oil and lemon.

Fuchsia 18,00 €

Iceberg salad, minced chicken breast, soft-boiled egg, cherry tomatoes, croutons, parmesan shavings and breadcrumbs. Accompanied by a lemon caesar sauce.

Magnolia 19,00 €

Young leaves of spinach, minced chicken breast, snap peas, ginger, soya, sesame seeds, coriander, mint, mango and grapefruit, served on a pastry sheet, with honey vinaigrette.

Victoria 20,00 €

Half-cooked tuna garnished with a mixed salad of Chinese noodles, scallions, carrots, beets, chiogga, soy sprouts, mint, coriander, Chinese cabbage, pink ginger and sesame seeds. Served with soy dressing.

Nymphaea 18,00 €

Quinoa salad, cucumber, green onion, nuts, mint, served with confit lemon goat cheese, and crisp vegetables with a lemon dressing.

All salads are homemade

Net prices

List of the allergenic substances contained in dishes available on request

MAIN COURSES

Today's special, homemade	20,00 €
Today's quiche with mixed salad	16,00 €

FORMULES

Begonia formule

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

23,00 €

Weigelia formule

Weigelia salad
*
Pastry from our special selection

27,00 €

Kids menu

until 7

Croque Monsieur - fruit juice (orange or apple)
*

Ice cream

12,00 €

Tea time

from 3 pm

Tea from our special selection
*

Pastry from our special selection

13,00 €

DESSERTS

Gourmet coffee or tea	11,00 €
A pastry from our special selection	9,50 €

HOMEMADE ICE CREAMS AND SORBETS

Chocolate cup : chocolate and vanilla ice cream, chocolate sauce, whipped cream	13,00 €
Coffee cup : coffee and vanilla ice cream, espresso, whipped cream, chocolate grains	13,00 €
White lady cup : vanilla ice cream, chocolate sauce, whipped cream, roasted almonds	13,00 €
Strawberry sundae (depending on the season) : vanilla ice cream, strawberry sorbet, whipped cream, strawberries	14,00 €
Peach Melba : vanilla ice cream, strawberry sauce, peaches, whipped cream and roasted almonds	14,00 €
Poire Belle Hélène : vanilla cream, pear, whipped cream and chocolate sauce	14,00 €
A scoop : vanilla, chocolate, coffee, pistachio, rose ice creams, lemon, strawberry, lavender sorbets	4,00 €

FRESH DRINKS

Coca-Cola /Zero (33cl)	5,00 €	Fruit juice (25cl): apricot nectar, raspberry nectar, Williams pear nectar, peach nectar.....	5,70 €
Orangina, lemonade, Schweppes (25cl)	4,50 €	Evian (50cl)	5,00 €
Mint, lemon, strawberry or grenadine sirup	2,20 €	Badoit (50cl).....	5,00 €
Fresh orange juice (33 cl)	7,00 €	Perrier (33cl)	4,50 €
Fresh lemon juice (12 cl)	5,00 €	Chateldon (75cl)	6,20 €
Home made iced coffee (33 cl)	5,50 €	Edelweiss white (33 cl)	5,50 €
Home made iced tea (33 cl)	5,50 €	Heineken (25cl)	4,50 €
		Kronenbourg 1664 (25 cl)	4,50 €

ALCOOLS

White wine kir (19cl) (blackcurrant, peach)	7,00 €	Whisky (4 cl)	11,00 €
Royal kir (16cl) (blackcurrant, peach)	14,00 €	Whisky 12 years old (4 cl)	18,00 €
Pastis 51 (2cl)	8,00 €	Calvados (4 cl)	16,00 €
Martini rosso (4cl)	8,00 €	Armagnac (4 cl)	20,00 €

WINE AND CHAMPAGNE

	glass 15 cl or cup 16 cl	½ bottle 50 cl	bottle 75 cl	magnum 150cl
Champagne Louis Roederer Brut Premier	13,00 €	–	68,00 €	–
Champagne Louis Roederer Brut Rosé millésimé	–	–	110,00 €	–
Les blancs				
Prémices Muscat sec- Domaine Deprade Jorda Côtes catalanes IGP	7,00 €	–	30,00 €	–
Château Saint Jean Lez Durance Cuvée Pimayon blanc	–	20,00 €	–	–
Quintessence- Domaine Deprade Jorda Côtes du Roussillon AOP	7,00 €	–	34,00 €	–
Chablis Vauprin Appellation Chablis contrôlée	–	–	41,00 €	–
Les rosés				
Château Saint Jean Lez Durance Cuvée Pimayon AOP	7,00 €	20,00 €	28,50 €	57,00 €
Château Saint Jean Lez Durance - Cuvée des 4 Reines AOP	–	–	34,00 €	–
Les rouges				
La petite Echoppe Appellation Bordeaux contrôlée	7,00 €	–	30,00 €	–
Tradition- Domaine Deprade Jorda Côtes du Roussillon AOP	7,00 €	–	30,00 €	–
Le Chant des Cigales - Côtes catalanes IGP	7,00 €	–	39,00 €	–
Château Saint Jean Lez Durance Cuvée Pimayon AOP	–	20,00 €	–	–

Alcohol abuse is dangerous for health. Consume with moderation

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HOT DRINKS

Espresso	2,90 €	Cappuccino	4,50 €
Decaffeinated espresso coffee	2,90 €	Decaffeinated american	4,80 €
American coffee	4,20 €	Decaffeinated Cappuccino	4,50 €
Espresso with milk	3,00 €	Coffee with whipped cream	6,00 €
Double espresso	6,00 €	Coffee with milk	4,50 €
Decaffeinated double espresso	6,00 €	Hot chocolate	5,00 €
Decaffeinated espresso with milk	3,00 €	Chocolate with whipped cream. Extra Milk	6,00 € 1,50 €

TEAS

Darjeeling	5,20 €	Breakfast	5,20 €
Ceylan	5,20 €	China Gunpowder	5,20 €
China Lapsang souchong	5,20 €	Vanilla	5,20 €
Red fruits	5,20 €	Mint green tea	5,20 €
Earl grey	5,20 €		

HERBAL TEAS

Summer night (hibiscus, apple, strawberry, raspberry)	5,20 €	Fantasia (blood orange, flower petals)	5,20 €
Provence (hibiscus, orange, flower petals, peach)	5,20 €	Chamomille	5,20 €
Samba (hibiscus, apple, orange, flower petals)	5,20 €	Verbena	5,20 €
		Lime Blossom	5,20 €
		Peppermint	5,20 €

INFUSIONS

Lemongrass	5,20 €
Sun infusion (rosehip, orange flower, hibiscus, mint, peppermint)	5,20 €
King's infusion (orange peel, bergamot, mallow flowers, red fruit)	5,20 €
Christmas infusion (cinnamon, cocoa beans, ginger, pink pepper, flower petals)	5,20 €

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