

GOURMET SELECTIONS

LA MIMOSA

21,00 €

Like a Niçoise salad: young salad leaves, tomatoes, hardboiled egg, scallions, Taggiasche olives, cucumber, pepper, radish, red onion, basil, tuna belly and anchovy filets. Seasoned with a drizzle of olive oil and a few grains of fleur de sel.

ICEBERG

22,00 €

Romaine lettuce, chicken filet cooked at a low temperature, soft-boiled egg, parmesan shavings, garlic croutons and grissini. Seasoned with a creamy Cesar dressing.

LA TULIPE

26,00 €

Gravlax salmon with whipped lime mascarpone cream, vegetable pickles and a green lentil salad, scallions, capers and dill, seasoned with smoked olive oil.

LA JASMIN

24,00 €

Red quinoa salad, baby spinach, avocado, pomegranate and hazelnuts, courgette Tagliatelle marinated in olive oil and thin slices of cured, dried Cecina beef. Seasoned with walnut oil vinaigrette, whole-grain mustard and cider vinegar.

LA COQUELICOT

24,00 €

Black Krim tomato, roasted cherry tomatoes, rocket, creamy burrata, red berries, basil pesto and red berry coulis. Seasoned with olive oil and a few grains of fleur de sel.

FOCCACIA open-sandwich style

23,00 €

Aubergine caviar, cherry tomatoes, sundried tomatoes, roasted courgettes, marinated artichokes, pine nuts, basil, thin slices of Parma ham, balsamic cream, olive oil and young salad leaves.

"All our salads are homemade"



VILLA ET JARDINS
EPHRUSSI
DE ROTHSCHILD
ACADÉMIE DES BEAUX-ARTS

Net prices. Service included.

The list of allergenic ingredients found in the dishes is available upon request.

MAIN COURSES

Homemade dish of the day	23,00 €
Quiche of the day & young salad leaves	17,00 €

SET MENUS

HORTENSIA

Quiche of the day &
young salad leaves
Your choice of pastry

25,00 €

TULIPE

Tulipe Gourmet Selection
Your choice of pastry

34,00 €

CHILDREN'S MENU

Aged 7 or under

Toasted ham & cheese sandwich
Orange or apple juice
Ice cream

12,00 €

TEAM TIME

After 3 pm

Your choice of tea
Your choice of pastry

13,00 €

LES DESSERTS

Your choice of pastry	11,00 €
Seasonal fresh fruit salad	8,50 €
Ice cream sundae	13,50 €



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COLD BEVERAGES

Coca-cola /zero (33cl)	5,50 €	Lemonade (33cl)	5,50 €
Orangina, schewppes tonic (25cl)	5,50 €	du Comté de Nice (organic)	
Fresh orange juice (33cl)	7,50 €	Evian (50cl)	5,50 €
Fresh lemon juice (33cl)	5,50 €	Badoit (50cl)	5,50 €
Artisanal fruit juice (25cl)	6,50 €	Perrier (33cl)	5,00 €
Apricot, pear, peach, tomato		Châteldon (75cl)	6,50 €
Homemade iced tea (33cl)	6,50 €	Comté de Nice Beer	
Iced coffee (33cl)	6,50 €	Beer Organic Mercantour	6,80 €
Fruit cordial	2,50 €	Lager (33cl)	
Mint, pomegranate, lemon, strawberry, peach, violet hibiscus		Organic Côte d'Azur Lager (33cl)	6,80 €
Syrup supplement	1,00 €	Bergamot flavoured	
Tap water is available free of charge		Organic Mercantour Amber	6,80 €
		Beer (33cl)	

APERITIFS

Kir white wine (16cl) blackcurrant, peach, violet	8,00 €	Whisky (4cl)	11,00 €
Kir royal (16cl) blackcurrant, peach, violet	18,50 €	Whisky aged 12 years (4cl)	18,00 €
Pastis 51 (2cl)	8,00 €	Calvados (4cl)	16,00 €
Red Martini (4cl)	8,00 €	Armagnac (4cl)	20,00 €

WINES & CHAMPAGNE

	glass 15 cl or flute 16 cl	bottle 50 cl	bottle 75 cl
Champagne Louis Roederer Brut Premier	18,00 €	-	95,00 €
Champagne Louis Roederer Brut rosé vintage	-	-	120,00 €
White			
Prémices Muscat dry - Domaine Deprade Jorda <i>Côtes catalanes IGP</i>	7,50 €	-	36,00 €
Château Saint Jean Lez Durance <i>Cuvée Pimayon white</i>	-	25,00 €	-
Quintessence - Domaine Deprade Jorda <i>Côtes du Roussillon AOP</i>	8,00 €	-	38,00 €
Chablis Vauprin <i>Côtes du Roussillon AOP</i>	12,00 €	-	60,00 €
Château Crémat cuvée Mademoiselle <i>AOC Bellet</i>	11,00 €	-	55,00 €
Rosé			
Château Saint Jean Lez Durance <i>Côtes catalanes IGP</i>	8,00 €	26,00 €	38,00 €
Château Saint Jean Lez Durance <i>Cuvée des 4 Reines AOP</i>	-	-	42,00 €
Cuvée toasct <i>AOP Bellet</i>	8,00 €	-	38,00 €
Red			
Château Crémat <i>AOC Bellet</i>	12,00 €	-	60,00 €
Tradition - Domaine Deprade Jorda <i>Côtes du Roussillon AOP</i>	7,50 €	-	36,00 €
Hommage à Fernand <i>Appellation Côtes du Roussillon protégée</i>	9,00 €	-	40,00 €
Château Saint Jean Lez Durance <i>Cuvée Pimayon AOP</i>	-	26,00 €	-

HOT BEVERAGES

Espresso	3,30 €	Decaffeinated Americano	4,80 €
Decaffeinated coffee	3,30 €	Cappuccino	4,80 €
Americano	4,80 €	Decaffeinated Cappuccino	4,80 €
Noisette coffee	3,50 €	Viennese coffee	6,50 €
Double espresso	6,50 €	Latte	4,80 €
Decaffeinated double espresso	6,70 €	Hot chocolate	6,50 €
Decaffeinated noisette	3,70 €	Viennese hot chocolate	7,50 €
		Extra pot of milk	1,50 €

TEAS

Darjeeling	5,50 €	Breakfast	5,50 €
Ceylan	5,50 €	China Gunpowder	5,50 €
China Lapsang souchong	5,50 €	Vanilla	5,50 €
Four red berry	5,50 €	Green tea with mint	5,50 €
Earl Grey	5,50 €	Grand goût Russe	5,50 €

INFUSIONS

Summer evening <i>(Hibiscus, apple, raspberry, strawberry)</i>	5,50 €	Camomile	5,50 €
Provence <i>(Hibiscus, orange, flower petals, peach)</i>	5,50 €	Lemon verbena	5,50 €
Samba <i>(Hibiscus, apple, orange, flower petals)</i>	5,50 €	Lime blossom	5,50 €
		Pepper mint	5,50 €

HERBAL TEAS

Lemongrass	5,50 €
Tisane des 40 sous <i>(Rose hip, orange blossom, lemon zest, liquorice, thyme)</i>	5,50 €
Tisane du Roy <i>(Orange zest, bergamot, mallow blossom, red berries)</i>	5,50 €
Christmas tea <i>(Cinnamon, cocoa bean, ginger, pink peppercorn, flower petals)</i>	5,50 €



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