
STARTERS

Planche de charcuterie (for yourself or for share)	15,00€
Different kinds of cold cuts	
Planche charcuterie & fromage (for yourself or for share)	17,00€
Different kinds of cold cuts & cheese	
Assiette de saumon fumé	12,00€
Smoked salmon 90g, shrimps, salad, butter, cream with lemon & chives	
Carpaccio de boeuf Angus	10,00€
Carpaccio 70g, parmesan, onions, olives, tomatoes	

SALADS

Salade César	14,00€
Salad, tomatoes, paned chicken, bacon, hardboiled egg, parmesan, olives, cesar's sauce	
Salade de chèvre chaud	14,00€
Salad, tomatoes, endive, bacon, grilled toasts with goat cheese, olives, walnuts	
Salade de gésiers	14,00€
Salad, tomatoes, chicken "gésiers", bacon, walnuts	
Salade végétarienne	14,00€
Salad & seasonal vegetables & fruits	
Mozzarella "di bufala"	15,00€
Salad, tomatoes, fresh mozzarella, olives, basil	
Camembert chaud	15,00€
Salad, raw ham, grilled toasts, half camembert roasted with honey, olives, walnuts	
Salade Bellevue	17,00€
Salad, tomatoes, endive, bacon, chicken "gésiers", shrimps, smoked salmon, smoked duck breast, artichoke hearts, onions, olives	

PASTA

Tortellini brousse épinards	13,50€
Fresh pasta stuffed with spinach & cheese, dried tomatoes, pesto, parmesan	
Gnocchis aux 3 fromages	13,90€
Gratin of fresh gnocchis, sauce roquefort, gorgonzola & parmesan	
Linguine Carbonara	13,50€
Italian pasta, cream sauce, bacon, onions, mushrooms, egg upon request	
Linguine Bolognaise	13,50€
Italian pasta, homemade sauce with minced meat of french beef	

Net prices, service included - list of allergens available upon request
- l'abus d'alcool est dangereux pour la santé à consommer avec modération

MEATS

Served with french fries & salad or seasonal vegetables or pasta

Tartare de boeuf	180g 14,00€	360g 20,00€
Handcut fresh French beef accompagnied by variation of seasoning		
Hamburger Bellevue		15,00€
Fresh minces meat of French beef 180g, multi-grain bread, onions, tomatoe, salad, cheese		
Entrecôte	300g 18,00€	430g 23,00€
Grilled French beef		
Côte de boeuf		28,00€
Grilled French "Charolais" beef 500g		
Magret de canard entier		17,00€
Full duck breast from south west of France		
Sauces		3,00€
Green pepper, roquefort, mushrooms & bolet, honey		

FISH

Served with french fries & salad or seasonal vegetables or pasta

Pavé de saumon plancha		14,00€
Grilled, butter & lemon sauce		
Spécialité truite fraiche de la Sorgue		16,00€
Fresh trout : Meuniere style or almonds or "Bellevue" style (olive oil, garlic, basil)		
Sauté se St Jacques & linguine		21,00€
Roasted scallops served on a bed of linguine, prawns		
Gambas à la provençale flambées au Pastis		19,50€
Prawns "provence" style, flambéd with Pastis, tomatoes, persillade, olive oil, garlic		

KIDS CHOICE

Minced meat of French beef 120g or chicken nuggets or linguine bolognaise & 1 scoop of ice cream		9,00€
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DESSERTS

Assiette 4 fromages	7,00€	Crème brûlée	6,50€
Café gourmand	8,00€	Profiteroles	8,00€
Tarte tatin (apple)	7,50€	Tiramisu	7,50€
Tarte au citron meringuée	7,00€	Fondant au chocolat	7,50€
		Nougatine glacée	7,00€

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WHITE WINES

CÔTES DU RHÔNE AOC

	glass (12cl)	50cl	75cl
Châteauneuf-du-Pape - Domaine Pignan	7,50€	-	42,00€
Cairanne - Camille Cayran	5,50€	-	23,00€
Notre Dame de Cousignac - BIO	6,00€	-	26,00€

LUBERON AOP

Domaine de la Royère - Cuvée Oppidum	5,50€	-	22,00€
Cave de Bonnieux - Safres	4,50€	14,00€	19,00€

CÔTES DE PROVENCE AOP

Château Minuty - le M	6,00€	17,00€	26,00€
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PAYS D'OC IGP

Viognier - Secret de Lunès - BIO	4,50€	-	19,00€
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ROSÉS WINES

CÔTES DU RHÔNE AOP

	glass (12cl)	50cl	75cl
Cairanne - Camille Cayran	5,50€	-	23,00€

LUBERON AOP

Domaine de la Royère - Cuvée Oppidum	5,50€	-	22,00€
Cave de Bonnieux - Safres	4,50€	14,00€	19,00€

VENTOUX AOP

Puy Marquis - BIO	5,50€	16,00€	23,00€
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CÔTES DE PROVENCE AOP

Château Minuty - le M	6,00€	17,00€	26,00€
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CÔTEAUX D'AIX EN PROVENCE

Paradis Essentiel	-	-	19,00€
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BANDOL AOP

Château Barthès	6,50€	-	29,00€
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RED WINES

CÔTES DU RHÔNE AOC

	glass (12cl)	50cl	75cl
Châteauneuf-du-Pape - Clos de l'Oratoire	-	-	65,00€
Châteauneuf-du-Pape - Domaine Pignan	7,50€	-	42,00€
Vacqueyras - Fontimple AOP	6,50€	-	35,00€
Cairanne - Camille Cayran	5,50€	-	23,00€

LUBERON AOP

Domaine de la Royère - Cuvée Oppidum	5,50€	-	22,00€
Cave de Bonnieux - Safres	4,50€	14,00€	19,00€

VENTOUX AOP

Puy Marquis - BIO	6,00€	17,00€	25,00€
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TABLE WINE

WHITE, ROSÉ, RED

Cave "Beaumes-de-Venise"		25cl	50cl
		5,50€	8,50€

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CHAMPAGNE

"Nicolas Feuillatte"

Bottle 75cl	42,00€
Glass 10cl	7,00€

APERITIFS

Pastis 5l, Ricard, Casanis, Berger Blanc 2cl	3,00€
Martini (red, rosé, white), Suze 6cl	3,80€
Red Porto, Americano, Campari 6cl	4,00€
Muscat "Beaumes de Venise" 8cl	3,80€
Palermo (without alcool) 6cl	3,80€
Kir (blackcurrant, peach, blackberry, chestnut)	3,80€
Kir Royal (with champagne) 10cl	7,50€
Spritz 12cl	7,00€
Baby 2cl	3,50€
Chivas, Jack Daniel's, Bourbon 4 roses 4cl	7,00€
Whisky, vodka, gin, tequila, rum 4cl	6,00€
Rum superior 4cl	9,00€
Additional Soda	1,00€

DRAFT BEER



25 cl	3,50€
50 cl	5,50€
100 cl	9,50€



25 cl	3,80€
50 cl	6,50€
100 cl	11,50€

Panaché 25cl	3,50€
Monaco 25cl	3,70€

BEER

1664, Pelforth Brune, Heineken, Bud,	4,50€
Desperados, Corona, Hoegaarden 33cl	
Heineken zéro (without alcool) 25cl	3,50€

COOL DRINKS

Coca-cola, Coca zéro 33cl, Orangina 25cl	3,50€
Lemonade, Schweppes, Agrum 25cl	3,50€
Ice-Tea peach 25cl	3,50€
Diabolo (syrup & lemonaid) 25cl	3,70€
Juices PAGO 20cl	3,50€
orange, strawberry, multi-vitamin, apricot, pineapple, apple, grapefruit, tomatoe, pear, peach, banana	
Freshly pressed orange or lemon juice (2 pieces)	5,00€
Syrup 25cl	2,80€
grenadine, strawberry, lemon, mint, peach, anise, almond, black current, cherry, ice mint, Pac	
Additional syrup	0,20€

WATER

Vittel 25cl	3,00€
Perrier 33cl	3,50€
Vittel	50cl 4,80€ 100cl 5,80€
Perrier fines bulles	50cl 4,50€ 100cl 6,00€
San Pellegrino	50cl 5,00€ 100cl 6,80€

HOT BEVERAGES

Expresso	1,80€
Noisette, caffeine free	1,90€
Double expresso, latte grande, hot chocolate	3,50€
Cappuccino, viennois (coffee with whipped cream)	4,00€
Teas & infusions	3,50€

DIGESTIFS

Cognac, Armagnac, Calvados, Marc de Provence, Grand-Marnier, Marie-Brizard,	5,00€
Verveine verte, Cointreau, Généri,	
Manzana, Limoncello, Get 27, Get 31,	
Poire Williams 4cl	

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COCKTAILS

Mojito 14cl Rum, lime, fresh mint, brown sugar, sparkling water	9,00€
Strawberry Mojito 14cl Rum, lime, fresh mint, strawberry, sparkling water	9,00€
Mai Tai 20cl Rum, almond syrup, lemon, orange juice	9,00€
Fun on the Beach 20cl Vodka, passion fruits, papaya, banana, pineapple & orange juice	9,00€
Swimming Pool 20cl Vodka, rum, curaçao, coconut, pineapple juice	9,00€
Mambo 20cl Rum, apricot liqueur, lemon, orange juice	9,00€
Pina Colada 20cl Rum, coconut cream, pineapple juice	9,00€
Tequila Sunrise 20cl Tequila, grenadine, orange juice	9,00€
Caïpirinha 20cl Cachaça, lime, brown sugar	9,00€
Long Island Ice Tea 20cl Vodka, rum, gin, tequila, triple sec, lemon, coke	9,00€

MOCKTAILS

Virgin Mojito 14cl Rum syrup, lime, fresh mint, brown sugar, sparkling water	7,00€
Coral Reef 20cl Kiwi, banana, orange juice	7,00€
Blue Lagoon 20cl Passion fruits, mango, cream, pineapple juice	7,00€
Surfer Dream 20cl Strawberry, peach, cream, pineapple juice	7,00€
Evening Sun 20cl Papaya, mango, passion fruits, pineapple, orange juice	7,00€
Virgin Colada 20cl Coconut cream, rum syrup, pineapple juice	7,00€

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ICE CREAM

Chocolate, vanilla, coffee, strawberry, lemon, pear, rum-raisin, blackcurrant,
mint-chocolate, pistachio, coconut, mango, nutella, pineapple, caramel fleur de sel

1 scoop 2 scoops 3 scoops 4 scoops
2,00€ 4,00€ 6,00€ 8,00€

whipped cream
1,50€

SUNDAE

Pêche Melba	7,50€
Vanilla ice cream, peach, whipped cream	
Banana Split	8,50€
Vanilla & chocolate ice cream, strawberry, banana, whipped cream	
Poire Belle Hélène	7,50€
Vanilla ice cream, pear, whipped cream	
Bellevue	10,00€
Mango & blackcurrant & lemon ice cream, seasonal fruits	
Dame Blanche	7,00€
Vanilla ice cream, chocolate sauce, whipped cream	
Nutella	9,50€
Vanilla & nutella ice cream, chocolate, whipped cream	
Chocolat ou café liégeois	7,00€
Vanilla & chocolate or coffee ice cream, chocolate or hot coffee, whipped cream	
Mont Blanc	8,00€
Vanilla ice cream, chestnut cream, whipped cream	
Fringale	12,00€
Choice of 5 scoops, whipped cream, chocolate or fruits	

SUNDAE WITH ALCOHOL

Colonel	8,00€
Lemon sorbet, vodka	
Hulk	8,00€
Mint-chocolate ice cream & pistachio, get 27	
Antillaise	8,00€
Rum-raisin & coconut ice cream, rum	
Williamine	8,00€
Pear sorbet, pear schnapps	

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