

<b>« Brousse » cheese</b>	12	<b>Duck with orange sauce</b>	25
<b>from Ventoux</b>		<i>Carmargue rice</i>	
<i>Pistachio pesto &amp; focaccia</i>			
<b>Carmargue oysters</b>	19	<b>Monkfish</b>	24
<i>Baked oysters with parsley butter</i>		<i>Spinach &amp; salicornia</i>	
<b>Poichichade</b>	9	<b>Mullet</b>	22
<i>Avocado houmous</i>		<i>Fennel &amp; pear</i>	
		-----	
<b>Charcuteries from</b>		<b>Club-sandwich</b>	22
<b>our regions</b>	16		
<b>Venison terrine</b>	14	<b>Roasted veal</b>	
<i>Apple &amp; quinces</i>		<i>Saltimbocca</i>	
<b>Bull's Sausage</b>	17	<i>(to share)</i>	68
<b>Greek vegetables</b>	14	<b>Piece of beef</b>	26
<b>Provençal marinated beef</b>	16	<i>A la plancha</i>	
<b>Perfect egg</b>	14	<b>Served with a choice of :</b>	
<i>With mushrooms</i>		Seasonal vegetables	
<b>Trout gravlax</b>	17	Panisse	
<b>Daily cheese selection</b>	12	Mashed potatoes	
		Camargue red rice	
		Homemade French fries	
		Green salad	
		<b>Additional side</b>	6

MAIN DISHES

DESSERTS

**100 % Chocolate** 9

*\*Old Cuban* 14

**Blackberry soufflé** 9

*Provence honey ice cream  
(10 min of preparation)*

*\*Manhattan* 12

**Pistachio Millefeuille**  
*(To share)* 20

*\*Gin Verveine Smash* 12

**Pear tart** 9

*Tonka bean*

*\*White Lady* 12

HOMEMADE ICE CREAM  
& SORBETS

1 scoop    2 scoops    3 scoops

5

7

10

SPIRITS SELECTION 4cl

**Lheraud XO Eugenie** 30  
*Cognac XO*

**Lheraud Millesime 1990** 50  
*Cognac Hors D'Age*

**Christian Drouin** 11  
*Calvados*

**Marc de Provence 1997** 25  
*Château de Pibarnon*

**Eau De Vie de poire** 13  
*Manguin, Avignon*

**Grappa di Barolo** 12  
*Montinaro, Italie*

**Ferroni Brut De Fut 2012** 15  
*Rhum, Barbade*

**Compagnie Des Indes** 16  
*Rhum West Indies 8 ans*

**Chartreuse Verte** 9

**Adriatico** 11  
*Amaretto*

**Limoncello Villa Massa** 7

*Don't hesitate to ask for our complete drink menu*

COFFEES FROM  
THE MOKA BURNERY  
*Origin Brazil Cerrado*

## SIGNATURE COCKTAILS

### **Cocktail of the Moment** 14

**Jupiter** 15cl 12  
Bitter Select, Grapefruit Juice,  
Soda, Salty Still Water, Soda  
*Sparkling & Aromatic*

**Venus** 12cl 14  
Plantation Pineapple Rhum,  
Peers & Passion fruit's Shrub,  
lemon Juice  
*Fresh & Fruited*

**Cérès** 12cl 14  
Gin Oruza, Lillet Blanc's  
Emulsion, Stout's Syrup,  
Orange Bitter  
*Hoppy & Persistent*

**Luna** 12cl 13  
Vodka Fair, Frangelico's Foam,  
Chocolate Bitter, Espresso  
*Sweet & Hezelnuts' notes*

**Vesta** 15cl 16  
Mezcal, Tequila, Campari, Lime  
Juice, Rooibos Syrup, Eggs  
White, Orange Jelly  
*Smokey & Little bit Bitter*

**Bacchus** 18 cl 14  
Prosecco, Rhum Sailor Jerry  
Spiced, Chinotto Quaglia, Bob's  
Chocolate Bitter, Mandarin's  
Cordial

*Sparkling & Fruited*

**Sol** 12 cl 15  
Citrus Infused Vodka,  
Maraschino, Galliano, Lemon  
juice

*Citrus & Herbal*

**Diana** 12cl 16  
Maiz Nation, Smokey Shoulder,  
Cinzano Rosso, Nixta  
*Sweet & Smokey*

**Neptune** 12cl 13  
Samphire Infused Gin, Lillet  
Blanc, Grapefruit Juice  
*Spicy & Acid*

## MOCKTAILS

**Citrus Addict** 15 cl 9  
Juniper Without Alcool,  
grapefruit juice, elderflower  
cordial, lemon juice & tonic  
*Fresh & acid*

**Pomme Vert** 15 cl 8  
Apple juice, thé Matcha Syrup,  
Lemon juice, Mastiqua Soda  
water  
*Refreshing et Iced*

**Red Notice** 15 cl 8  
Fruits mash, lemon juice, agave  
syrup, rooibos  
*Fruity & Sweet*

## FRUIT JUICES

**Chaume-Arnaud** 20 cl 5  
· Tomato Juice

**Maison Meneau** 25 cl 5  
· Apple  
· Strawberry & Raspberry  
· Apricot

## SOFTS

**Homemade lemonade** 12cl 6

**Homemade orangeade** 12cl 6

**Coca-Cola / Zéro** 33 cl 5

**Hysope Bio** 20 cl 5

- Ginger Beer
- Tonic Lemon
- Tonic Classic

**ChariTEA** 33 cl 6

- Red rooibos
- Green Tea
- Maté bio

**Perrier** 33 cl 4,5

**Eau Filtrée sur place**  
plate ou pétillante  
50 cl – 3,5 75 cl – 4,5

## BEERS 33cl

**Sulauze, Miramas** 33cl 7,5

- Oai IPA
- Blanche Macho Man
- John Beer Kveik

## TO SHARE & STARTERS

**Espresso** 2,80

**Espresso macchiato** 2,80

**Americano** 2,80

**Cappuccino** 4,80

**Latte** 4,80

**Iced coffee** 5,50

**Hot Chocolate** 5,00

*All of our coffees are available  
in a decaf version*

All prices are in euros, service and taxes included. CB, AMEX  
and cash are accepted for payment. Bank checks are not.

Water is available for no supplementary fee.  
Allergen list available upon request. Meat origin: France &  
Italie. For more detail, feel free to ask us.

L'Arlatan © November 2023

## TEAS & INFUSIONS

GREEN TEAS 4,5

**Genmaïcha**  
*salty & grilled*

**Sencha Kashiwagi**  
*Vegetal notes*

BLACK TEAS 4,5

**Darjeeling**  
*nature & floral*

**Earl Grey**  
*bergamot*

**English breakfast**  
*tonic*

**Smokey Lapsang**  
*smoky*

INFUSIONS 4,5

**Verbena mint**  
*digest*

**Chamomile**  
*calming*

**Tilleul**  
*herbal***Rooibos vanilla**  
*sweet*