



Room Service is available 24/7.



Room Service Menu



Tax & service charge included





Room Service

SIGNATURE COCKTAILS

Le Gingembre Var Brown Ale, Whisky, Homemade Ginger Syrup, Lemon Juice	€22
Le Saugé Local Gin, Blood Orange, Homemade Sage Syrup, Agave Syrup	€22
Le Grenade Local Gin, Saint Germain Liqueur, Pomegranate Syrup, Cucumber, Lime Juice	€22
Le Ratafia Local Rum, Ratafia Liqueur, Blackberry Syrup, Ginger Ale, Chilli Pepper	€22
La Rose Berne Sparkling Wine, Martini Bianco, Rose Syrup, Vanilla Syrup	€22
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Alcohol-Free	
Le Cerise-Mauve Cherry Juice, Mauve Infusion, Pomegranate Juice, Bergamot Syrup	€18
Le Verveine Garden Verbena, Barley Syrup, Liquorice, Star Anise	€18

Please contact 432 for the full bar menu



Room Service

HOT DRINKS

COFFEES

Espresso	€5
Double Espresso	€7
American-Style	€6
Cappuccino	€8
Latte	€8
Decaffeinated	€5

TEAS

GREEN	€6
Lemon-Mango	
Peach-Guava-Ginger	
Strawberry-Jasmine-Chilli Pepper (organic)	
Tangerine-Grapefruit-Ginger-Lemon- Blend of Sencha Green Tea & Pai White Tea	
BLACK	€6
Breakfast, Ceylon, Darjeeling, Earl Grey	
Lady Star (Ceylon Citrus) - Strawberry-Raspberry	
WHITE	€6
White Monkey	
HERBAL TEAS	€7
Lime Flower, Verbena, Mint, Camomile, Fresh Mint	
HOT CHOCOLATES	
Château de Berne Valrhona 70 % cocoa	€7
Viennese	€9
French-Style with Grand Marnier	€12



Room Service

STARTERS

Creamy Leek, Soft-Boiled Egg, Capers, Parsley, Gribiche Sauce, Croutons	€24
Poached Trout, Heritage Radish Salad, Herby Cream	€28
Asparagus Salad, Ricotta Cheese, Taggiasca Olives, Grated Lemon	€22
Market Salad, Château Olive Oil, Balsamic Vinegar by Alain Ignace	€18

MAIN COURSES

Grilled Beef Shoulder Aged for 6 Months, Potatoes, Tangy Onions, Château Wine Sauce	€42
Monkfish with Orange Peel, Swiss Chard with Haut-Var Saffron & Tarragon	€48
Grilled Fish of the Day, Steamed Vegetables	€35
Sardinian Fregola Risotto, Oyster Mushroom, Vinegar by Alain Ignace, Piedmont Hazelnuts, Spring Onions	€32
Fresh Pasta, Confit Tomato, Basil, Parmesan Cheese (vegetarian)	€33

Room Service

DESSERTS

Cheese Platter	€18
Citrus Baba, with Madagascar Vanilla Chantilly Cream	€12
Château de Berne Chocolate Millefeuille with Iranian Pistachio	€17
Vanilla Panna Cotta with Strawberries from Le Pradet	€15
Chocolate & Pecan Nut Brownies with Caramel Ice Cream	€20
Pineapple Carpaccio with Lime	€16

All our dishes are Home Made

A 35-minute wait is required to guarantee the finest eating experience



Room Service

SNACKS

Charcuterie & Cheese Platter with a Green Salad Bowl	€22
Salers Beef Burger, Fries with Smoked Paprika	€34
Our Pizza-Style Focaccia, Ham & Salad	€34
Plate of Fries	€10

OUR HOME-MADE JARS AVAILABLE 24/7

Country Terrine with Gherkins and Fruit Chutney	€18
Soup of the Day, Croutons	€15
Monkfish à la Sétoise with Baby Leeks & Mushrooms	€22
Chicken Leg with a Château Wine Sauce	€20
Artichoke Barigoule with Streaky Bacon & Onion	€12
Crushed Potatoes	€10
Chocolate Mousse with Caramelized Peanuts	€16
Seasonal Fruit Cake	€16
Jar of Seasonal Ice Cream & Sorbet	€14



Room Service

PICNIC MENU

Takeout Menu - Lunchtimes Only

Adults €45

Children €25

Homemade Country Terrine & "Piment Rouge" Charcuterie, Gherkins, Baguette from our Baker

Raw Vegetables From Our Garden & Producers with a Tomato & Basil Pesto

Coriander Tabbouleh, Smoked Salmon & Lime

Regional Cheese with Homemade Chutney

Vanilla & Raspberry Roll

Chocolate & Pecan Nut Brownies

½ bottle "Terres de Berne" rosé per person (adults)

1 soft drink per person (children)

1 bottle mineral water per person





Room Service

RECOMMENDED BY OUR SOMMELIÈRE

WHITE WINES 75cl

Provence

- 2016 AOP Côtes de Provence, Château Roubine "Lion et Dragon" €62
2016 AOP Côtes de Provence, Château Carpe Diem "Artus" €48
2017 AOP Côtes de Provence, Château Léoube €48

Burgundy

- 2018 AOP Chablis Domaine William Fevre €48

Loire

- 2017 IGP Val de Loire, Jean Paul David " Renaissance" €48

Languedoc

- 2014 IGP Côtes Catalanes, Domaine des Clos des Fées
"Vieilles Vignes" €61

RED WINES 75cl

Provence

- 2014 AOP Côtes de Provence, Château la Martinette
"La Grande Pièce" €68
2015 AOP Côtes de Provence, Domaine de Sainte Croix
"Clos la Manuelle" €42
2005 IGP Bouches du Rhône, Domaine Villa Minna
"Minna Vineyard" €85

Loire

- 2014 AOP Saumur Champigny, Domaine A. Sanzay " Les Poyeux" €75

Burgundy

- 2012 AOP Beaune, 1er Cru Les Boucherottes, Domaine A.F Gros €138

Please contact 432 for the full wine menu.



Room Service

WINE SELECTION

WINES BY THE GLASS 14cl

- Rosé* - AOP Côtes de Provence, Château de Berne €12
White - AOP Côtes de Provence, Château de Berne €12
Red - AOP Côtes de Provence, Château de Berne €12

ROSÉ WINES 50CL

- AOP Côte de Provence, Terres de Berne €29

ROSÉ WINES 75CL

- 2019 IGP Vin de Pays des Maures, Château St Roux "Friponne" €28
2018 AOC Côtes de Provence, Domaine de la Font des pères €48
2020 AOP Côtes de Provence, Château de Berne €48

WHITE WINES 50CL

- 2019 AOP Côtes de Provence, Terres de Berne €29

WHITE WINES 75CL

- 2018 AOP Coteaux Varois en Provence, Domaine Valcolombe €37
2016 IGP Vin du Pays, Château La Martinette "Imbroglio" €35
2019 AOP Côtes de Provence, Château de Berne €48

RED WINES 50CL

- 2017 AOP Côtes de Provence, Terres de Berne €29

RED WINES 75CL

- 2017 AOP Côtes de Provence, Château de Berne €48

