



Room Service

SIGNATURE COCKTAILS

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| Le Gingembre
Var Brown Ale, Whisky, Homemade Ginger Syrup, Lemon Juice | €22 |
| La Sauge
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 |
| 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 Menu



Tax & service charge included
Room Service is available 24/7.



Room Service

HOT DRINKS

COFFEES

Espresso	€7
Double Espresso	€8
American-Style	€9
Cappuccino	€9
Latte	€12
Decaffeinated	€9

TEAS

GREEN	€9
Lemon-Mango	
Peach-Guava-Ginger	
Strawberry-Jasmine-Chilli Pepper (organic)	
Tangerine-Grapefruit-Ginger-Lemon- Blend of Sencha Green Tea & Pai White Tea	

BLACK	€11
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Breakfast, Ceylon, Darjeeling, Earl Grey	
Lady Star (Ceylon Citrus) - Strawberry-Raspberry	

WHITE	€15
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White Monkey	
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HERBAL TEAS	€10
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Lime Flower, Verbena, Mint, Camomile, Fresh Mint	
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HOT CHOCOLATES

Château de Berne Valrhona 70 % cocoa	€9
Viennese	€11
French-Style with Grand Marnier	€15

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DISHES & DESSERTS

Charcuterie & Cheese Platter with a Green Salad Bowl	€22
Salers Beef Burger & Fries with Smoked Paprika	€34
Pizza, Ham & Salad	€34
Dish 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

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 "Imbroglia" €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



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 "Terre de Berne" Rosé per person (adults)

1 soft drink per person (children)

1 bottle mineral water per person

