



Le Bar *au Soleil*



CINQ MÔNDES
SPA PARIS



Tax & service charge included



Le Bar au Soleil
Menu served every day from noon to 6 pm

OUR COCKTAIL OF THE DAY – €25

Signature Cocktails

LE GINGEMBRE €22	Var Brown Ale, Whisky, Homemade Ginger Syrup, Lemon Juice
LE SAUGE €22	Local Gin, Blood Orange, Homemade Sage Syrup, Agave Syrup
LE GRENADE €22	Local Gin, Saint Germain Liqueur, Pomegranate Syrup, Cucumber, Lime Juice
RATAFIA €22	Local Rum, Ratafia Liqueur, Blackberry Syrup, Ginger Ale, Chilli Pepper
LA ROSE €22	Berne Sparkling Wine, Martini Bianco, Rose Syrup, Vanilla Syrup

Alcohol-Free

CERISE-MAUVE €18	Cherry Juice, Mauve Infusion, Pomegranate Juice, Bergamot Syrup
VERVEINE €18	Garden Verbena, Barley Syrup, Licorice, Star Anise

Classics

€22

MANHATTAN

DAIQUIRI

TEQUILA SUNRISE

APEROL SPRITZ

MOJITO

NEGRONI

OLD FASHIONED

Alcohol-Free Classics

€18

VIRGIN MOJITO

VIRGIN COLADA

VIRGIN MARY

VIRGIN MARGARITA



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Château Wines, Côtes de Provence

CHÂTEAU DE BERNE

75cl - CÔTES DE PROVENCE

2015 White	€48
2019 Rosé	€48
2016 Red	€48

TERRES DE BERNE

75cl - CÔTES DE PROVENCE

2018 White	€35
2019 Rosé	€35
2017 Red	€35

TERRES DE BERNE

150cl - CÔTES DE PROVENCE

2019 Rosé	€88
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ULTIMATE PROVENCE

75cl - CÔTES DE PROVENCE

2019 White	€34
2019 Rosé	€34

Aperitifs, Spirits & Liqueurs

Choice of Aperitifs 7 cl	€8 to €17
Aniseed Drinks 4 cl	€9 to €12
Whisky 5 cl	€12 to €48
Vodka & Gin 5 cl	€10 to €38
Tequila & Rum 5 cl	€10 to €45
Liqueurs, Calvados & Eaux de Vie 5 cl	€18 to €35
Cognac & Armagnac 5 cl	€16 to €45



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Served by the Glass 14 cl

Champagne

Laurent Perrier	€19
Ruinart Rosé	€22

White Wine

AOP Côtes de Provence, Château de Berne	€12
Côtes de Provence, Domaine de Jale	€12
Macôn Fuissé, Domaine Sophie Cinier	€15

Rosé Wine

IGP Vin de Pays des Maures, St Roux 'Friponne'	€11
AOP Côtes de Provence, Château de Berne	€12

Wine Selection

<i>White Wine</i>	75cl	150cl
Provence		
2019 Côtes de Provence, Domaine de Jale	€35	€125
Burgundy		
2019 Macôn Fuissé, Domaine Sophie Cinier	€43	€105
<i>Rosé Wine</i>		
2019 VDP Vin de Pays des Maures, Château St Roux 'Friponne'		€28



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ORGANIC CAVIAR OSCIETRE 30G - €98

Starters

Lobster with Brioche	€42
Tomatoes From Our Garden with Burrata Cheese, Vineyard Olive Oil and Grated Summer Truffle	€36

Main Courses

Charolais Beef Carpaccio, Pesto Verde & Rocket	€25
Homemade Focaccia with Salad	€28
Deep Fried King Prawns with Spicy Tomato & Lemon Chutney	€28
Crunchy Fennel Salad with Cherry Tomatoes, Pine Nuts, Vineyard Olive Oil and Orange Zest	€15

Side Dishes

Fries	€10
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Desserts

Homemade Tiramisu	€18
Fréjus Watermelon	€10
Red Berry Salad	€12
Vanilla & Seasonal Fruit Panna Cotta	€14
Homemade ice creams: Vanilla, Caramel, Pistachio, Chocolate	€3,5/B
Homemade sorbets: Strawberry, Coconut, Mango, Lemon, Rosé	€3,5/B



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CHILDREN'S MENU- €35
(up to 14 years)

Raw Vegetables from our Garden & Producers with Lemon & Olive Oil

or

Vegetable Soup with Croutons

Roast Chicken Supreme, with Creamy Mashed Potato & Meat Gravy

or

Grilled Fillet of Fish of the Day with Steamed Vegetables & Herbs

or

Pasta with Cream & Parmesan Cheese

Chocolate Brownies with Caramel Ice Cream

or

Homemade Ice Creams & Sorbets (choice of flavours)

Ice Creams: Vanilla, Caramel, Pistachio, Chocolate

Sorbets: Strawberry, Coconut, Mango & Passion Fruit, Lemon, Rosé