



## Room Service Menu



Tax & service charge included



## Room Service

### SIGNATURE COCKTAILS

<b>Cocktail Signature</b> Champagne, Berne's Marc, amaretto sugar, Tonka bean	25€
<b>Negroni with spices</b> Cinnamon infused red martini, aperol, gin Hendricks, orange bitter	22€
<b>Farigoule</b> Berne white wine, elderflower liqueur, prosecco, homemade thyme syrup, lemon juice and fresh thyme from our garden	22€
<b>Wine Lime</b> Berne red wine, blackberry cream, lime, brown sugar with rhubarb bitter	22€
<b>Délice</b> Berne rose wine, lychee liqueur, homemade rose syrup, raspberry juice, dried rose buds	22€
<b>Bison futé</b> Bison grass infused vodka, lavender honey, pear juice, rosemary from our garden and fresh ginger	22€
<b>Bourbon Mint</b> Bourbon whiskey, angostura bitter, mango coulis, fresh mint, ginger ale	22€

### MOCKTAIL

<b>Var-veine</b> Garden verbena infusion, apple juice, cinnamon, elderflower syrup	€18
<b>Smoothie</b> According to the desire of the moment : Red fruits, exotic fruits...	€18

*Please contact 432 for the full bar menu.*



## Room Service

### HOT DRINKS

#### COFFEES

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

#### TEAS

#### *GREEN* €8

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

#### *BLACK* €8

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

#### *WHITE* €8

White Monkey
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#### HERBAL TEAS €7

Lime Flower, Verbena, Mint, Camomile, Fresh Mint
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#### HOT CHOCOLATES

Château de Berne Valrhona 70 % cocoa	€10
Viennese	€12
French-Style with Grand Marnier	€12

## Room Service

### DISHES\* Available on opening hour of Jardin de Berne

Charcuterie & Cheese Platter with a Green Salad Bowl	€22
Market garden salad, olive oil from the and balsamic from Alain Ignace (Vegetarian)	€18
Salers Beef Cheeseburger & Fries with Smoked Paprika	€36
Grilled fish filet of the moment, steamed vegetables	€35
Fresh pasta, tomato confit, basil, parmesan cheese (Vegetarian)	€33
Pizza, Ham & Salad	€34
Dish of Fries	€12
Cheese plate	€25
Chocolate and pecan brownies, caramel ice-cream	€20

### 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	€24
Chicken Leg with a Château Wine Sauce	€20
Artichoke Barigoule with Streaky Bacon & Onion	€12
Crushed Potatoes	€10
Chocolate Mousse with Caramelized Peanuts	€16
Far Breton, prunes and old rum	€16
Jar of Seasonal Ice Cream & Sorbet	€14

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## Room Service

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### WINE SELECTION

#### *Wines by the Glass 14cl*

##### *Rosé*

AOP Côtes de Provence, Château de Berne €14

##### *White*

AOP Côtes de Provence, Château de Berne €14

##### *Red*

AOP Côtes de Provence, Château de Berne €14

#### *Rosé Wines 75cl*

2021 IGP Vin de Pays des Maures, Château St Roux "Friponne" €28

AOP Côtes de Provence, Château de Berne €58

#### *White Wines 75cl*

2021 AOP Côtes de Provence, St-Louis la Manuelle, Pascau €40

AOP Côtes de Provence, Château de Berne €58

#### *Red Wines 75cl*

AOP Côtes de Provence, Château de Berne €58

2019 AOP Côtes de Provence, St-Louis la Manuelle, Clos la Manuelle  
€60

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## Room Service

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### 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

Pastry of the day

½ bottle "Terre de Berne" Rosé per person (adults)

1 soft drink per person (children)

1 bottle mineral water per person



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## Breakfast

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### FRUIT JUICES

*Freshly Squeezed 25cl* 15€

Orange  
Grapefruit  
Lemon

*Fruit Juice 25cl - Granini* 9€

Orange  
Grapefruit  
Banana  
Mango  
Pineapple  
Passion  
Cranberry  
Strawberry

*Organic Fruit Juice 33cl - Benedetti* 12€

Apricot  
Peach  
Pear  
Apple  
Apple-Raspberry  
Tomato



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## Breakfast

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### HOT DRINKS

#### COFFEES

Espresso	€7
Double espresso	€9
American-Style	€9
Cappuccino	€9
Decaffeinated	€9

#### TEAS *Green*

Lemon-Mango	€8
Peach-Guava-Ginger	
Strawberry-Jasmine-Chilli Pepper (organic)	
Tangerine-Grapefruit-Ginger-Lemon- Blend of Sencha Green Tea	

#### *White*

White Pai	€8
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#### HERBAL TEAS

Lime Flower, Verbena, Mint, Camomile, Fresh Mint	€7
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#### CHOCOLATES

Hot chocolate, Château de Berne Valrhona 70 % cocoa	€10
Cold chocolate	€10

#### WATER

Still	€9
Sparkling	€9



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## Continental Breakfast

€45

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*Your dairy products*

Plain yogurt, cottage cheese, rice pudding

*Fruits*

Whole fruit, fresh fruit salad, compote

*Breads*

Basket of pastries, croissant, chocolate bread, slices of marbled cake or lemon cake

*Hot beverage:*

Coffee, Tea, Hot Chocolate, Cappuccino

*Fruit juice:*

Orange juice, Grapefruit juice

*Cereals*

Choco rice, Honey Balls, Corn flakes

*Served with:* Cold or hot semi-skimmed milk  
Cream Cold or hot skimmed milk  
Cold or hot whole milk  
Cold or hot almond milk  
Cold or hot soy milk

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## American Breakfast

€55

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*Your dairy products*

Plain yogurt, cottage cheese, rice pudding

*Pancakes*

Plain, sugar, Nutella, maple syrup

*Fruits*

Whole fruit, fresh fruit salad, compote

*Breads*

Basket of pastries, croissant, chocolate bread, slices of marbled cake or lemon cake

*Hot beverage:*

Coffee, Tea, Hot Chocolate, Cappuccino

*Fruit juice:*

Orange juice, Grapefruit juice

*Cereals :*

Choco rice, Honey balls, Corn flakes

Served with dairy

*HOT:*

Omelet : Herbs Plain Cheese Ham Onions Mushroom Salad  
Tomato Bacon

Scrambled eggs, fried eggs, boiled eggs, soft-boiled eggs, eggs benedict