



LA TERRASSE DE BERNE



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*The chef invites you to enjoy a true
moment of friendship and conviviality
with our sharing plates.*

COFFEE & DIGESTIVES

Espresso	7€
Double Espresso	9€
Noisette	8€
Latte	9€
Flat White	9€
Café au lait	9€
Americano	8€
Cappuccino	9€
Tea	8€
Herbal tea	7€
Home-made hot chocolate	10€

SELECTION OF DIGESTIVES

<i>Liqueurs</i>	15€
Strawberry, Raspberry, Apricot, Mandarine, Manzana, Limoncello, Bailey's, Amaretto, Bénédictine, Génépi, Fernet Branca, Jägermeister	
<i>Cream</i>	15€
Blackberry, peach, blackcurrant, raspberry...	
<i>Others</i>	
Marc de Bourgogne	19€
Marc de Provence Berne	20€
Vieille Prune	20€
Grappa	15€
Pear, Raspberry, Mirabelle, Kirsch	20€

WINE SELECTION

ROSÉ WINE

Côtes de Provence, Terres de Berne *	42€
IGP Méditerranée Château St Roux « Friponne » *	38€
Côtes de Provence Château de Berne *	58€

WHITE WINE

Côtes de Provence, Terres de Berne *	42€
Côtes de Provence Château de Berne *	58€

RED WINE

Côtes de Provence, Terres de Berne *	42€
Côtes de Provence, Château de Berne *	58€

MENU 75€ per person

*Consisting of one starter, one main course,
a side order and a dessert or a cheese board.
(20€ extra per person for the prime beef rib)*



CINQ MONDES
SPA PARIS

Prix nets, service inclus



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STARTERS

« Caillette vigneronne », raisin chutney with red wine, herbs and pickled radish 18€/pers

Vitello tonnato, mayonnaise of mediterranean red tuna confit and veal jus, fried capers, lemon and olive taggiasche 21€/pers

Little colorfull beetroots roasted with honey and our olive oil, fresh goat cheese from St-Roux and pine nuts 17€/pers



Prix nets, service inclus

WINE SELECTION BY THE GLASS

CHAMPAGNES

Blanc
Champagne, Henriot Blanc de Blanc 29€

Rosé
Champagne, Henriot Rosé 31€

ROSÉ WINE

IGP Vin de Pays des Maures, Château St Roux « Friponne » * 11€
Côtes de Provence, Château de Berne * 14€
Côtes de Provence, Terres de Berne * 9€

WHITE WINE

Côtes de Provence, Château de Berne * 14€
Côtes de Provence, Domaine de Jale 12€
Bourgogne Hautes-Côtes de Nuits 15€
Patrick Hudelot « Les Plançons »

RED WINE

Côtes de Provence, Château de Berne * 14€
Côtes de Provence, Terres de Berne * 9€
IGP Collines Rhodaniennes Rémi Niéro « Les Agathes » 15€



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RECOMMENDATIONS FROM OUR SOMMELIER

CHAMPAGNE 75 cl

Henriot Blanc de Blanc
Henriot Rosé

145€
155€

WHITE WINE

Languedoc Roussillon

2014 Coteaux du Languedoc Château Sauvageonne
2014 Limoux Gérard Bertrand « Aigle Royal »

98€
115€

Bourgogne

2020 Bourgogne Hautes-Côtes de Nuits
Patrick Hudelot « Les Plançons »

75€

RED WINE

Provence

2019 Côtes de Provence Saint Louis La Manuelle
"Clos La Manuelle"

60€



Prix nets, service inclus

MAIN COURSE

Cod from Atlantic in Aioli, seasonal vegetables
and black confit garlic

44€/pers
vegetarian 38€/pers

Prime beef rib matured 3 to 4 weeks cooked over coals, crispy
rosemary and a lemon-thyme sabayon

2 pers min 65€/pers

Duck filet roasted with honey and sweet spices, fried sage
and duck jus

35€/pers

SIDE ORDERS

Bowl of salad with herbs seasoned with a balsamic
vinegar from Alain Ignace

6€/pers

Roots vegetables roasted, wild mushrooms cooked with chestnut
and hazelnut from Piemonte

12€/pers

Baby potatoes roasted with garlic and spinach sprouts

7€/pers

Fregola sarda cooked with tarragon butter, grilled broccoli, fresh figs
and parmeggiano cheese

12€/pers



Prix nets, service inclus

CHEESE

Cheese board from Château St-Roux, chutney 18€/pers

DESSERTS

Pavlova with fresh figs and raspberries, fig compote and raspberry sorbet 17€/pers

Floating island with lime, passion caramel and caramelized almonds and coconuts 15€/pers

Château chocolate millefeuille 73% with cocoa nibs praliné 18€/pers



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Vin à la Ficelle

Legend tells that in the 15th century, an innkeeper named Gauttier from Saint-Pourçain served wine in clay and tin pitchers that prevented him from seeing exactly how much his customers had drunk. To put an end to fruitless discussions about how much was owed, he came up with the idea of placing a piece of string in the pitchers and tied a knot in it corresponding to the measurements used at the time, the half-pint and pint.



18c/

25c/

50c/

75c/

*All of our wines from our Estates marked with a * are available a la ficelle.*



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