

Draft Beers

	25cl	50cl
Blond.....	3,20€	5,80€
Blond + syrup (peach, lemon, grenadine, strawberry, blackcurrant, mint, orgeat).....	3,40€	6€
Panaché (+ limonade)	3,40€	6€
Monaco (+ limonade & grenadine)	3,40€	6€
Picon beer	3,40€	6€

Beers bottles & non-alcoholic beer

Leffe 33cl.....	4,50€
Chouffe 33cl.....	4,90€
Desperados 33cl.....	4,80€
Non-alcoholic beer 33cl	3,80€
Orval.....	4,90€

Glass & Pitcher of wine

	12,5cl	25cl	50cl
Pink IGP Pays du Gard	3€	5,50€	10€
White IGP Pays d'Oc	3€	5,50€	10€
Red IGP Pays du Gard	3€	5,50€	10€

Bottles of wine 75cl

<i>Pink</i> Grenache 2020 IGP Pays du Gard (12,5°)	19€
<i>Pink</i> "Esprit" 2021 IGP Pays des Bouches du Rhône, Terre de Camargue (13°)	17€
<i>White</i> Sauvignon 2020 IGP Pays d'Oc (11,5°)	19€
<i>White</i> "Esprit" 2019 IGP Pays des Bouches du Rhône, Terre de Camargue (12,5°)	17€
<i>Red</i> Merlot 2018 IGP Pays d'Oc (14,5°)	19€
<i>Red</i> "Esprit" 2019 IGP Pays des Bouches du Rhône, Terre de Camargue (14°)	17€

Aperitifs & Digestifs

Pastis 51 (2cl)	2,80€
Kir white wine, blackcurrant, peach; white wine & picon (10cl).....	3,80€
Martini red, Martini white, Porto red (5cl)	4€
Martini Tonic, Get 27, Manzanita (10cl)	6€
Whisky, Rhum, Vodka, Gin, Campari, Limoncello (5cl)	5€
Rhum or Whisky coke, Vodka or Campari orange, Tequila or Gin Tonic	7€
Calvados, Cognac, Grand Marnier, Génépi (4cl)	7€

Alcohol free : Gambetta lemonade 3,50€

Sodas & Water

Coca Cola, Coca Cola Zero (33cl) 3,50€

Schweppes Tonic, Schweppes Agrum', FuzeTea peach, Orangina (25cl) 3,50€

Juices Granini (25cl; orange, apple, banana, pineapple, A.C.E., strawberry) 3,50€

Limonade 7up (33cl) 3,30€

Diabolo (33cl); limonade & syrup: peach, lemon, grenadine, strawberry, blackcurrant, mint, orgeat) 3,50€

Syrup & water (peach, lemon, grenadine, strawberry, blackcurrant, mint, orgeat)..... 2,50€

50cl 1L

Vittel (still water) 3€ 4€

Badoit (sparkling water) 3€ 4€

Perrier (33cl)..... 3,50€

Perrier (33cl) slice (lemon); syrup (peach, lemon, grenadine, strawberry, blackcurrant, mint, orgeat,)... 3,70€

Coffees & Chocolate

Espresso 1,80€

Noisette (espresso+milk) 1,80€

Double Espresso 3,40€

Decaf 1,80€

Americano (espresso+water) 1,80€

Coffee & milk (americano+milk) 2,30€

Cappuccino (americano+milk+milk foam+sprinkled cacao) 4€

Viennese Coffee (americano+milk+chantilly+sprinkled cacao)..... 4€

Coffee ice-cream (americano+vanilla ice-cream +chantilly+ sprinkled cacao)..... 4,50€

Hot chocolate 3,50€

Viennese chocolate (chantilly+sprinkled cacao) 4€

Hot or cold milk 1,80€

Irish Coffee (americano+whisky+sugar+chantilly) 8€

Teas & Infusions

Tea and Infusions..... 3,50€

Starters

Breaded Calamari rings with aioli sauce (10 pieces)

With salad 12,50€

Salads

Caesar Salad

Chicken Tenders, hard-boiled egg, croutons, parmesan, salad,
Caesar sauce with anchovies..... 16,50€

Alphonse Daudet Salad

Baked goat cheese on bread, nuts, olive oil, Provence herbs, onion confit, salad,
tomatoes, red onions 15,50€

Supplements : 3,50 €

Bowl of garnished salad 

French fries 

Kids special : 10,90 €

Chopped steak or chicken nuggets, with French fries or tagliatelle pasta

+ 1 scoop of ice cream

Take away

French fries 3,50€

Pizzas (see prices on the next page)



Homemade



Vegetarian

Our dishes may contain allergens, please refer to the list of allergens on the left side of the kitchen

Our Speciality

-  *Honey roasted Camembert-style cheese bake (≈200g), with olive oil and Provence Herbs*
With potatoes, raw ham and salad 17€

Meat and fish

- Rib Steak (≈250g), salad and French fries*
With either pepper sauce or home-made AOP gorgonzola cheese sauce..... 23€
-  « *Saint Gabriel* » *Hamburger*
Butcher-style chopped steak (≈180g), home-made AOP gorgonzola or Cheddar cheese sauce, onion confit, salad, tomatoes, pickles, buns. Served with salad and French fries ...19€
-  « *Alpilles Natural Park* » *Hamburger*
Chicken tender, home-made AOP gorgonzola or Cheddar cheese sauce, onion confit, salad, tomatoes, pickles, buns. Served with salad and French fries.....18€
-  *Chef's Bull Gardiane*
Marinated for 5 hours in red wine, carrots, onions, olives, thyme, bay leaves, orange zest. Served with Camargue rice and our home-made Provencal ratatouille18€
- Salmon Fillet*
Served with Camargue Rice..... 17,50€
- Butcher- style Beef minced meat (≈180g), salad and French fries* 16€

Our Pasta Dishes

-  *Vegetarian tagliatelle pasta* 
Grilled zucchinis, bell peppers and eggplants with Provence herbs, parmesan shavings, olive oil, basil 15,50€
- PP
-  *tagliatelle Pasta with AOP gorgonzola cheese sauce* 
Home-made AOP gorgonzola cheese sauce, parmesan shavings, basil16€

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Pizzas

Margarita

Tomato sauce, fresh tomatoes, mozzarella, olives, oregano 11,50€

Seguin

Tomato sauce, goat cheese, honey, mozzarella, olives, oregano 13,00€

Gorgonzola

Tomato sauce, AOP gorgonzola cheese, mozzarella, olives, oregano 13,50€

Reine

Tomato sauce, mushrooms, ham, mozzarella, olives, oregano 13,50€

4 Cheeses

Tomato sauce, AOP gorgonzola cheese, goat cheese, AOP Savoie reblochon cheese, mozzarella, olives, oregano 14,00€

Vegetarian

Tomato sauce, grilled zucchinis, bell peppers and eggplants with Provence herbs, mozzarella, olives, oregano 14,00€

Provençale

Tomato sauce, grilled bell peppers with Provence herbs, raw ham, goat cheese, mozzarella, olives, oregano 14,00€

+ Extra Toppings for 0,50€

Booking available at the front desk

Tuesday nights (July and August)

 Karaoke and Restaurant

Thursday nights (June, July and August)

 All-you-can eat mussels & fries with musical entertainment .. 17€ adult / 9€ children (-10)

 Home made

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Desserts : 7€

Directly on the chalk board

Ice cream

The Classics

Chocolate Liégeois

2 scoops of Mexican chocolate, 1 scoop of vanilla, chocolate topping and
chantilly 8,50€

Dame Blanche

3 scoops of vanilla, chocolate topping and chantilly 8,50€

Banana Split

1 scoop of vanilla, 1 scoop of banana, 1 scoop of strawberry, one whole banana, chocolate
topping and chantilly 9,50€

Fruity : 9€

Summer Orchard

1 scoop of vineyard peach, 1 scoop of strawberry, 1 scoop of vanilla, red fruits topping and
chantilly

Tropical Sunset

1 scoop of tropical fruit, 1 scoop of pineapple, 1 scoop of babana, red fruits topping and
chantilly

Tea & Peach

1 scoop of bubble tea, 1 scoop of vineyard peach, 1 scoop of vanilla and chantilly

*The Gourmands : 9,50€**After Eight*

1 scoop of mint chocolate, 1 scoop of Mexican chocolate, 1 scoop of white chocolate, chocolate topping and chantilly

Café Gourmand

1 scoop of coffee, 1 scoop of vanilla, 1 scoop of salted butter caramel, coffee topping and chantilly

Provençal Delight

1 scoop of lavender honey & pine nut, 1 scoop of vanilla, 1 scoop of salted butter caramel, caramel topping and chantilly

Caramel Cookie

1 scoop of Cookie Nuts, 1 scoop of salted butter caramel, 1 scoop of vanilla, caramel topping and chantilly

*With alcohol : 10,50€**Mojito Fresh*

1 scoop of mojito, 1 scoop of pineapple, 1 scoop of blood orange, rum and chantilly

Mont Blanc

1 scoop of Mont Blanc, 1 scoop of Génépi, 1 scoop of vanilla, Génépi liqueur and chantilly

Make it as you wish

<i>1 scoop</i>	<i>2 scoops</i>	<i>3 scoops</i>
3€	5,50€	7,50€

Ice creams: Vanilla, Coffee, Salted Butter Caramel (PDO), Mont Blanc, Lavender Honey & Pine Nuts, Mexican Chocolate, White Chocolate, Mint Chocolate, Cookies Nuts, Bimbo, Banana, Vineyard Peach, Blood Orange, Strawberry Sorbet, Pineapple Sorbet, Tropical Fruits, Bubble Tea Sorbet, Bubble Gum, Mojito, Génépi.

Chantilly supplement 0,80€

Extra topping 0,80€