

COCKTAILS

Apérol Spritz Apérol, prosecco, sparkling water	25 cl	12 €
Saint Germain Spritz Liquor St Germain (sweet and floral), prosecco, sparkling water	25 cl	12 €
Mojito Organic white rum & dark rum, cane sugar syrup, sparkling water, fresh mint, lime	15 cl	12 €
Daiquiri Organic white rum & dark rum, lime juice, cane sugar syrup	12 cl	12 €
Negroni Gordon's Gin, Martini Rouge, Campari	9 cl	10 €
Yuzu Collins Yu de Sorgin French Gin with peppery and tangy notes, lime juice, elderflower syrup, sparkling water	17 cl	13 €

♥ **Cocktail of the moment** : Sarti Spritz 15 cl 12€
Exotic liquor Sarti Rosa, prosecco, ginger beer

NON-ALCOHOLIC COCKTAILS

Red Blush Grapefruit juice, homemade rosemary syrup, sparkling water	25 cl	10 €
Floreal Floréale alcohol-free martini, tonic	25 cl	10 €
Virgin mojito Organic cane syrup, lime, rum syrup, fresh mint, lime juice, sparkling water	17 cl	10 €
Homemade iced tea Black tea, lemon, fresh mint, organic cane syrup	25 cl	8€

APERITIFS

Sweet wine Muscat Beaumes de Venise. Special vintage APSOM	5 cl	7.5 €
Kir : white wine and blackcurrent	12 cl	7.5 €
Glass of dry Champagne Taittinger Réserve	12 cl	15 €
Kir Royal : Glass of Champagne with blackcurrent	12 cl	15 €
Glass of dry Prosecco Castello Di Roncade	12 cl	7.5 €
Bottle of dry Prosecco Castello Di Roncade	75 cl	37 €
Pastis 51, Ricard	4 cl	7.0 €
White Martini, Red Martini	4 cl	7.0 €
Porto, Campari	4 cl	7.0 €
Americano	12 cl	10 €
Beer Blond Heineken	33 cl	7.0 €
Organic local beer du Comté de Nice : Blond, Amber	33 cl	7.5 €
Gin tonic (Gordon's)	12 cl	10 €
Gin Français Yuzu Tonic (Sorgin)	12 cl	12 €
French Whisky Bellevoeye Bleu Triple Malt	4 cl	11 €
Whisky Jack Daniels Old NO.7	4 cl	9.5 €
Whisky JB	4 cl	7.0 €
Whisky JB & coca	12 cl	10 €

NON-ALCOHOLIC

Coca, Coca Zéro	33 cl	6.0 €
Fruits juice : Apricot, pineapple, apple, tomato	25 cl	6.0 €
Limonade, Tonic, Orangina, Ice tea peach	25 cl	6.0 €
San Bitter Venezzio	20 cl	5.0 €
Non alcoholic blond beer Leffe	25 cl	6.0 €

WATERS

Still : Evian	50 cl	5.0 €
Still : Evian	100 cl	7.0 €
Sparkling : Badoit, San Pellegrino	50 cl	5.0 €
Sparkling : Badoit, San Pellegrino	100 cl	7.0 €

WINES LIST



Verre
12cl

50cl

75cl

BUBBLES


• Prosecco DOC Treviso	Castello di Roncade	7,5		37
• Champagne AOP	Taittinger - Réserve Brut	15		85

WHITES

PROVENCE & MEDITERRANEAN

• Pays D'OC - IGP	La Cour des Dames - 2024	7		
♥ • Côtes de Provence AOP 	Château La Mascaronne - 2024	8,5	35	45
• Côtes de Provence AOP	Châtellenie de Mistral - 2024		30	38
• Cassis AOP 	Domaine du Paternel - 2024			51

RHONE VALLEY

♥ • Ventoux AOP 	Domaine Terre de Ghaya - Le Précieux 2023 - Hand harvest			35
• Cairanne AOP	Camille Cayran - Grande réserve - 2024			30

BURGUNDY

♥ • Chablis AOP	Grand Calcaire - 2023	9,5		58
• Ladoix AOP 	Domaine d'Ardhuy - La source - 2023			70
• Pouilly-Fuissé 1er Cru AOP	Domaines Auvigue - Aux Chailloux - 2022			78

ROSÉS

PROVENCE & MEDITERRANEAN

• Méditerranée IGP	Domaine Amourdedieu - 2024	7		
♥ • Côtes de Provence AOP 	Château La Mascaronne - 2024	8,5	32	40
• Côtes de Provence AOP Cru Classé	Domaine d'OTT - Château de Selles 2023			69
♥ • Côtes de Provence AOP 	Whispering Angel -Château d'Esclans 2025			55

WINES LIST





Verre
12cl

50cl


75cl

REDS


PROVENCE

- Côtes de Provence AOP  Châtellenie de Mistral - 2024 30 38
- ♥ • Côtes de Provence AOP  Château La Mascaronne - 2020 8,5 44


RHONE VALLEY

- Côtes du Rhône AOP Caprices d'Antoine - 2024 7 37
- Crozes- Hermitage AOP  Les Pontaix - Vin parcellaire - Laurent Fayolle - 2022 74

BURGUNDY

- Nuits Saint Georges AOP  Domaine d'Ardhuy - Aux herbues - Les Argillats - 2022 99
- Côtes de Beaune Villages AOP Domaine d'Ardhuy - Les Combottes 2023 75

BORDEAUX

- Bordeaux supérieur  Château Gayon - 2021 7,5 35
- Pomerol AOP
Grand vin de Bordeaux Château Clos de Salles - 2011 99
- ♥ • Médoc AOP Cos d'Estournel- Cuvée G - 2020 70

ITALY

- ♥ • Puglia IGP Appassimento - CA Vittoria - 2024 7,5 39

HOT DRINKS

Café expresso Malongo « Grande réserve » 100% Arabica	2.5
Café américain, Double café	3.0
Café noisette	2.8
Café crème, Café au lait, Cappuccino	4.5
Black Tea Organic Malongo : Earl Grey, English breakfast, darjeeli	3.5
Green Tea Organic Malongo : Gunpowder, mint, jasmine	3.5
Infusion Bio Malongo : Rooibos, verbena, lime tree	3.5

ACCEPTED PAYMENT METHODS

Cash - Credit card Visa - Mastercard - American Express - Apple pay

OPENNING HOURS

Lunch: Saturday, Sunday

Dinner: Thursday, Friday, Saturday, Sunday

PRIVATISATION

Possibility of privatization to organize your family meals, weddings, baptisms, birthdays, corporate meals, year-end meals, association meals...

GIFT VOUCHER

Are you looking for an original gift idea? We have just what you need! Give a gift voucher for a delicious meal in our restaurant. Our gift vouchers are the perfect way to offer a gourmet moment to your loved ones.

- Free amount
- Valid for 1 year

Freedom of choice on the menu or à la carte

SOCIAL MEDIAS



Restaurant le Romarin - La Colle sur Loup



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