

COCKTAILS

Apérol Spritz Apérol, prosecco, sparkling water	25 cl	13 €
Saint Germain Spritz Liquor St Germain (sweet and floral), prosecco, sparkling water	25 cl	13 €
Sarti Spritz Exotic liquor Sarti Rosa, prosecco, ginger beer	15 cl	13 €
Rosé Hibiscus Rosé wine "Folly by Mascaronne", hibiscus syrup, fresh raspberry	15 cl	11 €
Mojito White rum Havana club, cane sugar syrup, sparkling water, fresh mint, lime	15 cl	13 €
Daiquiri Organic white rum, lime juice, cane sugar syrup	12 cl	13 €
Negroni Gordon's Gin, Martini Rouge, Campari	9 cl	11 €
Yuzu Collins French Gin with peppery and tangy notes, lime juice, elderflower syrup, sparkling water	17 cl	13 €



Cocktail of the moment - very fresh : Chardo Mule

White wine Chardonnay, ginger beer, lime juice

25 cl 13 €

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	10 €
Citronnade Lemon juice, watermelon juice, fresh mint	25 cl	10 €

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	16 €
Kir Royal : Glass of Champagne with blackcurrent	12 cl	16 €
Half bottle dry Champagne Taittinger Réserve	37,5 cl	47 €
Bottle dry Champagne Taittinger Réserve	75 cl	90 €
Glass of dry Prosecco	12 cl	7.5 €
Bottle of dry Prosecco	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	11 €
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 €
French Gin Yuzu Tonic (Sorgin)	12 cl	12 €
French Whisky Bellevoys 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	6.0 €
Still : Evian	100 cl	8.0 €
Sparkling : Badoit, San Pellegrino	50 cl	6.0 €
Sparkling : Badoit, San Pellegrino	100 cl	8.0 €

WINES LIST



Glass
12cl



50cl



75cl

BUBBLES

- Prosecco DOC Treviso
- Champagne AOP

Castello di Roncade	7,5€	37€
Taittinger - Réserve Brut	16€	90€
<i>*Available in half bottle 37,5 cl - 47€</i>		

WHITES

PROVENCE & MEDITERRANEAN

- Pays D'OC - IGP
- ♥ • Côtes de Provence AOP
- Côtes de Provence AOP
- Cassis AOP



La Cour des Dames - 2024	7€		
Château La Mascaronne - 2024	8,5€	35€	45 €
Châtellenie de Mistral - 2024		30 €	38€
Domaine du Paternel - 2024			51 €

RHONE VALLEY

- ♥ • Ventoux AOP
- Cairanne AOP



Domaine Terre de Ghaya - Le Précieux 2023 - Hand harvest		35€	
Camille Cayran - Grande réserve - 2024		30 €	

BURGUNDY

- ♥ • Chablis AOP
- Ladoix AOP
- Pouilly-Fuissé 1er Cru AOP



Grand Calcaire - 2023	9,5€	58€	
Domaine d'Ardhuy - La source - 2023		70 €	
Domaines Auvigue - Aux Chailloux - 2022		78€	

ROSÉS

PROVENCE & MEDITERRANEAN

- Côtes de Provence AOP
- ♥ • Côtes de Provence AOP
- Côtes de Provence AOP
Cru Classé
- ♥ • Côtes de Provence AOP



Folly by Mascaronne - 2024	7€		
Château La Mascaronne - 2024	8,5€	32€	40€
Domaine d'OTT - Château de Selles 2023			69€
Whispering Angel -Château d'Esclans 2025			55€

WINES LIST



Verre
12cl

50cl

75cl

REDS

PROVENCE

- Côtes de Provence AOP
- Côtes de Provence AOP



Châtellenie de Mistral - 2024

30€ 38€

Château La Mascaronne - 2022

8,5€ 44€

**Available in Magnum - 2020 - 90€*

RHONE VALLEY

- Côtes du Rhône AOP
- Ventoux AOP
- Cairanne AOP
- Crozes- Hermitage AOP



Caprices d'Antoine - 2024

7€ 37€

Terre de Ghaya - Cuvée gravité
hand-harvested - 2023

42€

Camille Cayran - Grande réserve - 2023

40€

Les Pontaix - single-vineyard wine -
Laurent Fayolle - 2022

74€

BURGUNDY

- Nuits Saint Georges AOP
- Côtes de Beaune Villages AOP



Domaine d'Ardhuy - Aux herbues -
Les Argillats - 2023

99€

Domaine d'Ardhuy - Les Combottes
2023

75€

BORDEAUX

- Bordeaux supérieur
- Pomerol AOP
Grand vin de Bordeaux
- Médoc AOP



Château Gayon - 2021

7,5€ 35€

Château Clos de Salles - 2011

99€

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	3.0
Café américain, Double café	3.5
Café noisette	4.3
Café crème, Café au lait, Cappuccino	5.0
Black Tea Organic Malongo : Earl Grey, English breakfast, darjeeli	4.0
Green Tea Organic Malongo : Gunpowder, mint, jasmine	4.0
Infusion Bio Malongo : Rooibos, verbenas, lime tree	4.0

ACCEPTED PAYMENT METHODS

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

OPENING 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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