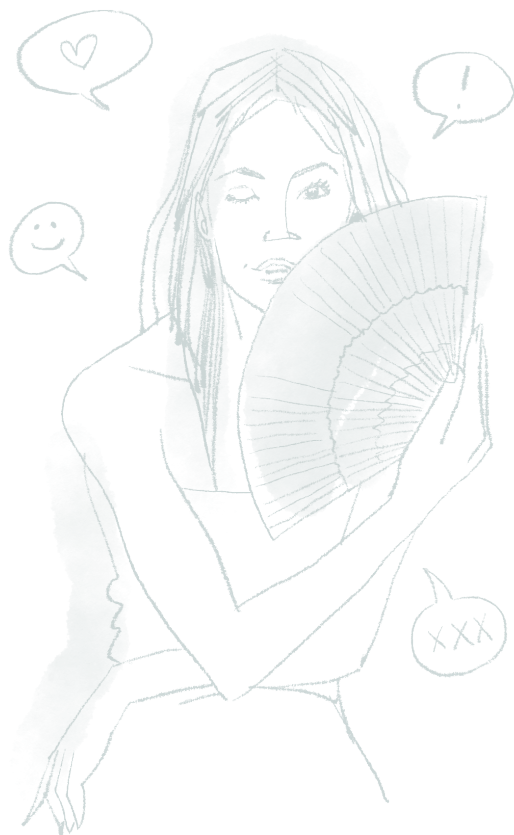
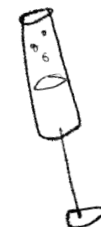




THE GRAND SOLEIL FAN

Learn the secrets behind
"The language of the fan" with our Riviera fan 195,-



CHAMPAGNE

	Glass	75cl	150cl	300cl
N.V. Ruinart R de Ruinart	220,-	1 295,-	2 700,-	8 000,-
N.V. Ruinart Blanc de Blancs	375,-	2 100,-	4 300,-	12 000,-
N.V. Ruinart Rosé	375,-	2 100,-	4 300,-	12 000,-
2015 Dom Pérignon	795,-	4 900,-		

French Bloom Sparkling Wine 37,5cl

(Non alcoholic)

125,-/345,-

SIGNATURE DRINKS

Chandon Garden Spritz 175,-

Peach Whiskey Highball 195,-

Naked malt, Peach, Jasmine, Soda

Mandarin & Limoncello 195,-

Sipsmith gin, Limoncello, Mandarin liqueur, Champagne cordial, Soda

Negroni 195,-

Sipsmith gin, Campari, Mancino Rosso

Dry Martini 195,-

Taggiasco Olive Dry Gin, Cocchi extra dry, Olive

White Negroni 195,-

Sipsmith Gin, Cocchi Extra Dry, Aqua di Cedro

Dirty Basil Smash 195,-

Taggiasco Olive Dry Gin, Basil, Lemon, Olive Brine

Gin & Tonic 195,-

Taggiasco Olive Dry Gin, Three Cents Tonic

Strawberry Sbagliato 105,-

(Non alcoholic) Cinot Apéritif, Strawberries, Sparkling Rosé



TO START WITH...

Oysters	1 pc 75,- 6 pcs 375,- 12 pcs 695,-
Olives (V)	65,-
Almonds (V)	65,-
Tuna Tartare*	125,-
Artichoke & chèvre-ricotta	105,-
Pulpo, green chili & lemon	125,-
Charcuterie	145,-

GRATINATED SHELLFISH

Oyster & Hollandaise Sauce	75,-
Langoustine & Garlic Butter	145,-
Half Lobster Thermidor	395,-

SALADS

Chèvre Salad	265,-
<i>caramelised walnuts, pancetta & apple</i>	
Niçoise Salad*	295,-
<i>tuna*, egg, olives & tomatoes</i>	
Avocado Salad (V)	235,-
<i>cucumber, white beans, tomato, pine nuts, water cress & lemon</i>	



* - MSC (Certified Sustainable Seafood)

** - Locally sourced produce

(V) - Vegan

Please ask us where the meat comes from and kindly let us know if you have any allergies

CALVADOS & POMMEAU (6cl)

Lauriston Calvados Fine, France	180,-
Camut Calvados 12 ans d'Age, France	570,-
Dupont Pommeau, France	168,-

COGNAC & ARMAGNAC (6cl)

Hennessy VS Cognac, France	180,-
Hennessy XO Cognac, France	480,-
Darroze Grand Assemblage 12 yrs Armagnac, France	252,-

GRAPPA & EAU-DE-VIE (6cl)

Nardini Grappa, Italy	210,-
Romani Levi Grappa Riserva, Italy	384,-
Cazottes Poire Williams, France	390,-



RUM & LIQUERS (6cl)

Eminente, Cuba	240,-
Flor de Caña 12 yrs, Nicaragua	288,-
Ricard Pastis, France	180,-
Roulot Abricot, France	330,-

WHISKY (6cl)

Ardbeg 10 yrs Single Malt, Islay, Scotland	210,-
Macallan 12 yrs Single Malt, Speyside, Scotland	300,-
Blanton's Straight From Barrel, Kentucky, USA	312,-
Coperies Whisky Francais, France	270,-



This is a selection of our digestifs, please ask your waiter for the full list.

DRAFT BEER



Brasserie Meteor Lager, France	94,-
Spendrups Signatur Lager, Sweden	92,-

BOTTLED BEER AND CIDER

Gotlands Bryggeri Sitting Bulldog IPA, Sweden	105,-
Menabrea Lager, Italy	89,-
Brasserie Meteor Blanche, France	94,-
Omnipollo Pilsner, Sweden	95,-

Boulard Cidre de Normandie, France	95,-
Golden Cider Company Apple, Sweden 27,5cl	110,-

NON ALCOHOLIC BEVERAGES

Sparkling Water Service	35,-
Otto Lemon & Elderflower Soda	75,-
Fonti di Crodo Limonata	70,-
Real Raspberry	75,-
Golden Cider Company Rhubarb 27,5cl	75,-
Three Cents Ginger Beer / Grapefruit Soda 20cl	72,-
Coca Cola / Coca Cola Zero / Fanta / Sprite	70,-



French Bloom Sparkling Wine 37,5cl	125,-/345,-
Leitz Sparkling Riesling or Rosé 25cl	70,-

Gotlands Bryggeri Wisby Lager	75,-
Gotlands Bryggeri Easy Rider IPA	78,-

COFFEE AND TEA

Tea, Coffee, Americano, Espresso	64,-
Caffe Latte, Cappuccino	66,-

Our coffee is both organic and sustainably sourced

ALWAYS AT SOLEIL

Moules Frites	245,-
<i>aioli, lemon & parsley</i>	
Chicken Escalope	295,-
<i>mayonnaise, artichoke, parmesan & lemon</i>	
Beef Tartare	295,-
<i>truffle, pecorino & french fries</i>	
Ragu Bolognese	275,-
<i>pappardelle & parmesan</i>	

A LA PLANCHA

Vongole, Pulpo & Langoustine	285,-
<i>linguine, garlic & parsley</i>	
Duck à l'orange	315,-
<i>pommes anna, orange & rosemary</i>	
Swedish Entrecôte	395,-
<i>green pepper sauce, side salad, & french fries</i>	
Mushrooms	285,-
<i>truffle, poached egg, pecorino & mushroom broth</i>	



CHEESE AND DESSERT

Cheese Selection from our trolley**	1 pc 65,-
Tiramisu	145,-
Plum Tart, mascarpone, pistachios & olive oil	145,-
Creme Caramel, whipped cream & raspberries	145,-
Chocolate Mousse, caramelised hazelnuts & orange (V)	135,-

ICE CREAM & SORBET

Vanilla ice cream & "chantilly"	75,-
Chocolate ice cream & "chantilly"	75,-
Raspberry ice cream	75,-
Hazelnut ice cream	75,-
Apple sorbet (V)	75,-
Orange sorbet (V)	75,-





WHITE WINES

	Glass	75cl
2023 Picpoul de Pinet, Gérard Bertrand, Languedoc, France	145,-	625,-
2024 Albarino, Laurent Miquel, Languedoc, France	150,-	650,-
2022 Riesling, Trimbach, Alsace, France	165,-	680,-
2023 Chablis, Lucie Thieblemont, Chablis, France	195,-	780,-
2024 Sancerre, Pascal Jolivet, Loire, France	200,-	850,-
2017 Pouilly-Fuisse "Les Insarts", Château de Beauregard, Burgundy France	295,-	1 300,-

ROSÉ WINES

	Glass	75cl
2024 Whispering Angel, Ch d' Esclans, Provence, France	185,-	720,-
2022 Cru Classé Rosé, Ch Galoupet, Provence, France	250,-/10cl	1 500,-

RED WINES

	Glass	75cl
2022 Côtes du Rhône, E. Guigal, Rhône, France	145,-	625,-
2023 Rosso di Montepulciano, Poliziano, Tuscany, Italy	165,-	680,-
2024 Saumur "Les Moulins", Guiberteau, Loire, France	170,-	700,-
2024 Bourgogne Rouge, Rochette, Burgundy, France	195,-	825,-
2020 Barolo, Sobrero, Piedmont, Italy	275,-	1 250,-
2021 Sito Moresco Langhe, Gaja, Piedmont, Italy	300,-	1 500,-

SWEET & FORTIFIED WINES

	Glass	Bottle
2023 Moscato d'Asti, Vietti, Piedmont, Italy 37,5cl	105,-	395,-
2022 Sauternes, Ch Fontebriede, Bordeaux, France 37,5cl	130,-	595,-
Ratafia Solera, Henri Giraud, Champagne, France	210,-/6cl	



WINE CELLAR SELECTION

CHAMPAGNE & SPARKLING

N.V. Extra Old, Veuve Clicquot, Champagne, France	1 800,-
N.V. Blanc de Noirs Grand Cru, Eric Rodez, Champagne, France	2 100,-
N.V. Initial Grand Cru, Jacques Selosse, Champagne, France	3 900,-
2018 Rosé, Pol Roger, Champagne, France	1 900,-
2018 Blancs de Noirs, Alessandra Divella, Lombardy, Italy	2 100,-

WHITE WINES

2022 Beaujolais Blanc, Mee Godard, Beaujolais, France	700,-
2024 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	1 000,-
2016 Riesling, Nikolaihof, Wachau, Austria	1 200,-
2021 Chardonnay Jurassique, Domaine Renardière, Jura, France	1 100,-
2023 Got Grapes, Broc Cellars, California, USA	1 000,-
2023 Meursault, Antoine Jobard, Burgundy, France	2 400,-

ROSÉ WINES

2024 Tavel Rosé, E. Guigal, Rhône, France	750,-
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RED WINES

2023 Pinot Noir, Cloudy Bay, Marlborough, New Zealand	1 000,-
2022 Bourgogne Côte d'Or, Jean-Marc Bouley, Burgundy, France	1 500,-
2019 Marquis de Calon, Château Calon Ségur, Bordeaux, France	1 500,-
2020 "Montcalmés", Terrasses du Larzac, Languedoc, France	1 200,-
2013 Renaissance, Domaine Clape, Rhône France	1 500,-
2021 Chateauneuf-du-pape, Domaine Bois de Boursan, Rhône France	1 200,-

Looking for more wine? Our wine cellar list is also available.

