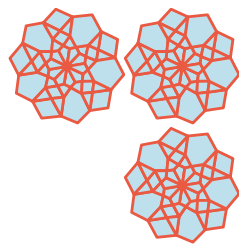
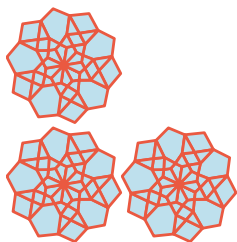


Bar Menu

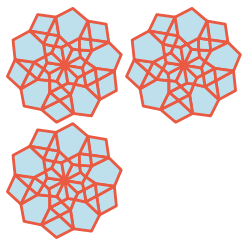


L'ARLATAN

ARLES



 @LARLATAN



L'ARLATAN'S SMALL DELIGHTS

Everyday, between 12:00 p.m. and 10:30 p.m. (last order)

Croq'Arlatan Herb-cured ham, melted mozzarella and homemade fries.	€ 17
Burrata Verde Seasonal tomatoes & salsa verde.	€ 17
Club Sandwich, L'Arlatan Style Chicken, egg, sun-dried tomatoes, curry mayonnaise, green salad & homemade fries.	€ 22
Selection of Cured Meats Homemade pickles.	€ 17
Selection of Cheeses Seasonal condiments.	€ 17
Homemade Guacamole Crispy tortillas chips.	€ 10
Bravas Fries Smoked pepper mayonnaise.	€ 10

HOMEMADE ICE CREAMS

1 scoop

€ 5

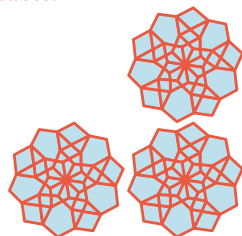
2 scoops

€ 9

3 scoops

€ 12

Please ask our team about the flavors currently available.



SIGNATURE COCKTAILS

Blues 9 cl 14

Monkey shoulder whisky,
honey syrup, rosemary syrup,
orange bitter, sparking water

Dark Cabaret 12 cl 13

Rinquinquin, Gran Classico
bitter, absinthe, cane sugar
syrup, lemon, milk

Soul 11 cl 15

Old Bardstown bourbon, vine
peach liqueur, pineapple
cordial, cocoa bitter, lemon

Afro house 13 cl 14

Chili-infused mezcal, pandan
liqueur, passion fruit,
cramberry juice, ginger, lie,
coconut milk

French Touch 17 cl 12

Oruza gin, elderflower liqueur,
grapefruit, orange blossom and
verbena syrup, lemon,
sparkling water

Bossa Nova 13,5 cl 12

Melon and anise-infused white
port, lime, campari and basil
foam

Reggaeton 18 cl 17

Planteray pineapple rum,
Cointreau, lime juice, cane
sugar syrup, Scrappry's bitter
lime, Charitea Mate

Purple Drink 21 cl 17

Hibiscus, vanilla and tonka-
infused vodka, cherry liqueur,
lemon juice, elderflower
syrup, lemonade, sencha tea
and lychee soda

CLASSIC COCKTAILS

Feel free to ask for your favorite classic cocktail to our staff.

Negroni 12 cl	13	French 75 16 cl	16
Gin Oruza, Campari, Punt e Mes		Gin, lemon, cane sugar syrup, Ayala champagne	
Cosmopolitan 12 cl	14	Don's special Daiquiri 11 cl	13
Vodka, Cointreau, cranberry juice, lime		Gold rum, white rum, passion fruit, lemon, honey syrup	
Sidecar 12 cl	15	Pisco Sour 12 cl	14
Cognac VS Lheraud, Cointreau, cane sugar syrup, lemon		Pisco, lemon, sugar, egg white, Angostura bitters	
Espresso Martini de L'Arlatan 14 cl	12	Spritz 18 cl	12
Vodka, Cointreau, sugar syrup, espresso		Prosecco, sparkling water + at choice:	
Old Fashioned 13 cl	14	Select Bitter	
Bourbon Whisky, Angostura bitters, sugar		Campari Bitter	
		Aperol	
		Elderflower	
		Lillet Blanc ou Rosé	
		Cynar	
		Limoncello	

MOCKTAILS

A capella 16 cl 8
 Passion fruit purée, coconut milk, lime juice, vanilla syrup

Mashup 21 cl 12
 Alcohol free rum, cold brew coffee, amarena syrup, tonic topped with honey, sea salt and cream foam

Remix 20 cl 12
 Alcohol free gin, peach syrup, hibiscus, lime, ginger and tonic water

Sample 20 cl 12
 Alcohol free vermouth, tomato juice, lime, basil, Tabasco, Worcestershire sauce

SOFTS & FRUIT JUICE

Homemade Lemonade or Orangeade 20cl 6

Thé glacé du moment 20cl 5

Coca Cola / Coca Cola Zéro 33 cl 5

Limonade Elixia Bio 33 cl 5

Eau de Mastiqua 33 cl 5

Perrier 33 cl 4,5

Hysope Bio 20 cl 5
 Ginger Beer

ChariTEA 33 cl 6
 Red, passion fruit rooibos
 Maté
 Green tea, ginger and honey
 Black tea , lemon

Jus de la Maison Meneau 25 cl 5
 Apple
 Strawberry & Raspberry
 Apricot
 Tomato

Orange ou Citron pressé 20cl 5

COFFEE

*Arabica Caturra coffee,
Dominican Republic*

Espresso	2,8
Ristretto	2,8
Espresso Macchiato	3
Lungo	2,8
Cappuccino	4,8
Iced coffee	5
Affogato	8,5

BOISSONS CHAUDES

Matcha Latte	6
Homemade Chocolate	6

TEA AND HERBAL TEA

– GREEN TEA	4,5
Genmaïcha	
Sencha Kashiwagi	
– BLACK TEA	4,5
Earl Grey	
English breakfast	
Lapsang Souchong	
– HERBAL TEA	4,5
Verbena & mint	
Chamomile	
Vanilla & rooibos	

BEERS

33 cl

Sulauze, Miramas

7,5

-Lager

-White

-IPA

-Luma Libre IPA

(alcohol free 0,8%)

ANISÉS

4 cl

Henri Bardouin

5

Ricard

4

Pastis Martinat

6

Anisette Martinat

7

APERITIFS & BITTERS

6 cl

Suze

6

Aperol

6

Campari

6

Cynar

6

Select Aperitivo

7

Ramazzotti

7

Fernet Branca & Menta,

7

Gran Classico

9

Fernet Branca & Menta,

7

Adriatico & Bianco

11

PORTO & SHERRY

6 cl

Quinta do Noval :

Tawny White

7

Tawny Reserve

9

Vintage 2017

10

10 ans

12

Colheita 2009

18

Tío Pepe, Fino Sherry

6

L'Héritage des Druides,
Organic mead

7

LIQUEURS

6 cl

Farigoule

Thyme

6

Mandarine Napoléon

Mandarin

7

Caffé Borghetti

Espresso

7

Ernest

Mint

7

Limoncello Mamma Mia !

Lemon

7

Italicus

Bergamote

7

Dom Bénédictine

Plants

7

Cointreau

Orange peels

7

Saint-Germain

Elderflower

8

Skinos

Mastiha

8

Chartreuse jaune

Plants

9

Chartreuse verte

Plants

9

Noce Royal

Pear & Cognac

9

VERMOUTHS

6 cl

Vermouth de Forcalquier

France

6

Rinquinquin

France

6

Noix St-Jean

France

6

Lillet (blanc & rosé)

France

6

Noilly Prat (ambré & dry)

France

6

Punt E Mes

Italy

7

Cinzano Bianco

Italy

7

Antica Formula

Italy

9

CALVADOS	4 cl	EAU DE VIE	4 cl
Drouin, Sélection	11	Taffel Akvavit Aalborg, Denmark	9
COGNAC	4 cl	Pisco Waqar, Chile	10
Lheraud VS	12	Marc de Provence Cordeliers de Forcalquier, France	10
Lheraud XO Eugenie	30		
Lheraud Millésime 1990	50	Marc de Provence 1997 Château de Pibarnon, France	25
BAS ARMAGNAC	4 cl	Absinthe de Pontarlier des Còquetelers, France	11
Darroze Unique Collection		Grappa di Barolo Montanaro, Italy	12
7 years	12	Eau-de-vie de poire Manguin, Avignon	13
20 years	14		
Millésime 1993	18		
Millésime 1989	22	VODKA	4 cl
		Oruza France – Camargue	9
		Fair Quinoa France	9
		Reneissance France	8
		Chopin Rye Poland	10

GIN	4 cl	TEQUILA	4 cl
Oruza France – Camargue	8	José Cuervo Mexico – Jalisco	7
Bigourdan France – Camargue	10	Ocho – Reposado Mexico – Jalisco	11
Gin Anae France	8	Agalia Italy – Sicily	14
La Perle Noir France	8		
Citadelle France	9	MEZCAL	4 cl
Citadelle – Old Tom France	12	Madre	8
Yu Gin France	8	Los Danzantes Reposado	14
Gin Plymouth England	9	Rey Campero <i>Jabali</i>	19
Baigur Vietnam	9	Rey Campero <i>Mexicano</i>	19
Hendrick's Scotland	10		
Monkey 47 Germany	14		
<i>Hysope Tonic Supplement</i>	5		

WHISKY

4 cl

– FRANCE

Rozelieures – Origine 9
Single Malt – Lorraine

Rozelieures – Tourbé 12
Single Malt – Lorraine

– SCOTLAND

Tomatin 15 ans, 14
Moscatel Finish
Single Malt – Highland

Glenturret, 12 ans 22
Single Malt – Highland

Bunnahabhain Staoisha 12
9 ans
Single Malt – Islay

Lagavulin, 16 ans 16
Single Malt – Islay

Monkey Shoulder 7
Blended Malt – Speyside

Smokey Shoulder 9
Blended Malt – Speyside

– IRLANDE

Redbreast 12 ans 15
Blended Malt

Irishman 12
Single Malt

– ITALY

Puni Gold 12
Blended Malt

– USA

Templeton 4 ans, Rye 8

Old Bardstown, Bourbon 7

Koval, Single Barrel, 18
Rye

– JAPAN

Nikka Yoichi 15
Single Malt

Toki Suntory 11
Blended Malt

Nikka From The Barrel, 14
Blended Malt

RUM 4 cl

WHITE RUM

Planteray – 3 stars 7
Caribbeans

Clairin Vaval 11
Haïti

Ferroni – Dame Jeanne n°14 8
Canary Islands

Neisson bio 12
Martinique

Chalong Bay, Kaffir lime, 14
Thailand

BROWN RUM

Ferroni – Ambre 8
Fût de Vin Doux Naturel

Ferroni – Boucan d'Enfer 8
Fût de Wisky tourbé

Plantation O.F.T.D, 9
Caribbeans

Plantation – Pineapple 9
Caribbeans

Fair XO 10
Belize

Sol Tarasco 10 ans 14
Fûts de Bourbon et sherry
Mexique

Ferroni – Brut de fût 15
Barbados

El Dorado, Guyane

12 years 14

15 years 18

21 years 35

Free water available.

The list of our allergens is available.

Meat origin: France. Details available on request.

All our prices are in euros, all taxes and service included.

Means of payment accepted : CB, AMEX, cash.

Cheques and Ticket Restaurant are not accepted.

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