SET LUNCH L'ARLATAN

Monday to Friday
From 11:00 a.m to 3:00 p.m

MENU 39€

Starter, Main & Dessert
Water & coffee inclusive

Discover our choices of dishes in asking our restaurant team

All prices are in euros, service and taxes included.
CB, AMEX and cash are accepted for payment. Bank checks are not.
Water is available for no supplementary fee.
Allergen list available upon request.
Meat origin: France & Italie. For more detail, feel free to ask us.

L'Arlatan © June 2025

TO SHARE & STARTERS

Houmous 9
Black sesame

Charcuteries from our regions 16

Karaage Chicken 16

Cheese of Trident 12
Fig Chutney

Cheese of the day 12

Biou 15
Cherry tomato & pesto

Swordfish 15
Ceviche,
lemongrass & coconut

Tomato 14
Ice cream
& tomato emulsion

Additional Msmen 3

MAIN DISHES

Poultry supreme 28
Pequillo pepper

Tuna 27
Escabeche Sauce

Risotto of Camargue 24
Vegetables

Club-sandwich 22

Prime Rib 80
(to share)

Served with a choice of :
Seasonal vegetables
Panisse
Tabbouleh
Red rice of Camargue
Green salad
French Fries

Additional side 7

DESSERTS

**Pairing dessert-spirits*

Blood Orange Soufflé 10

**Grappa di Barolo* 12

Choux pastry 10
Strawberry & pistachio

**Darroze Armagnac 7 ans* 12

Chocolate 10

**Puni Gold, Pure Malt* 12

Rhubarb tartel 18
(To share)

**Compagnie des Indes Caraibes, 5 ans* 12

HOMEMADE ICE CREAM & SORBETS

1 scoop	2 scoops	3 scoops
6	8	12

SPIRITS SELECTION 4cl

Lheraud XO Eugenie 30
Cognac XO

Lheraud Millesime 1990 50
Cognac Hors D'Age

Christian Drouin 11
Calvados

Marc de Provence 1997 25
Château de Pibarnon

Darroze Bas Armagnac 22
Distilled in 1989

Grappa di Barolo 12
Montinaro, Italie

Ferroni Brut De Fut 2012 15
Rhum, Barbade

Compagnie Des Indes 16
Rhum West Indies 8 ans

Chartreuse Verte 9

Adriatico 11
Amaretto

Limoncello Mamma Mia! 7

Don't hesitate to ask for our complete drink menu

SIGNATURE COCKTAILS

Cocktail of the moment 14

L'Aperitivo 10
Cinzano Aperitivo infused parslay, lemon juice, sugar, egg white
Tasty & Colorful

Pacific Bloom 18 cl 12
Pisco, Mezcal, Quaglia Bergamotto, citrus tincture, Lemon tonic
Sparkling & tangy

No_jito 18 cl 13
Rhum Plantation 3 Stars, ginger & mint cordial, Sparkling water
Sweet & Effervescent

Goldfinger 18 cl 14
Monkey Shoulder, Rinquinquin, honey, mint, Fig soda
Aromatic & pleasant

This menu was designed by revisiting great classics from the end of the 19th and the beginning of the 20th century, by studying: the ingredients, the protagonists and their stories

Tilia 18 cl 15
Akavit infused linden, Saké Yuzu, Lemon Tonic
Sparkling & fresh

Sunset 15 cl 13
Bourbon, Aperol, Orange Bitters, passion puree, mint
Sweet & Exotic

Côte Bleue 18 cl 16
Gin Oruza, Skinos, water Mastiha, lemon juice, sugar
Fresh & acidulous

Monnalisa 18 cl 12
Vodka Renaissance, Armagnac 7 ans, Angostura Bitters, lemon juice, Ginger beer
Sparkling & Spicy

Mediterranée 15 cl 16
Gin Oruza, Noilly Prat Dry, La Tomato, basilic tincture
Fresh & Dry

Vesper Mexicano 15 cl 14
Tequila, olive oil tincture, Lillet Blanc
Creamy & Dry

MOCKTAILS

Flamant Rose 18 cl 9
No-alcohol Juniper,
Grapefruit Juice, Agave Syrup,
soda
Fresh & acid

E-Spritz Libre 18 cl 10
No-alcohol BTTR N°1 bitter,
Maté Bio, Sparkling Water
Refreshing & Bitter

Tea Time 18 cl 9
No-alcohol VRMH vermouth,
Charitea Black Tea, Lemon
Juice Sugar Syrup
Aromatic & Sweet

Rayon de Soleil 18 cl 9
Pineapple juice, Passion fruits
mash, Mint Leaves, Sparkling
Water
Fruity & Sparkling

FRUIT JUICES

Maison Meneau 25 cl 5
· Apple
· Strawberry & Raspberry
· Apricot
· Tomato Juice (Spicy : +1€)

SOFTS

Homemade lemonade 12cl 6
(with almond syrup)

Homemade orangeade 12cl 6
(with almond syrup)

Coca-Cola / **Zéro** 33 cl 5

Hysope Bio 20 cl 5
· Ginger Beer
. Tonic Lemon
. Tonic Classic

ChariTEA 33 cl 6
· Red rooibos · Maté bio
· Green Tea · Black Tea bio

Perrier 33 cl 4,5

Microfiltered Water 75 cl
Still or Sparkling 4,5

BEERS 33cl

Sulauze, *Miramas 33cl* 7,5

· Tropicool (Lager)
· Macho Man (Blanche)
· Panpan Culcul (Rye IPA)
· Bière Blonde du moment

COFFEES FROM THE MOKA BURNERY

Origin Brazil Cerrado

Espresso	2,80
Espresso macchiato	2,80
Americano	2,80
Cappuccino	4,80
Latte	4,80
Iced coffee	5,50
Hot Chocolate	5,00

All of our coffees are available in a decaf version

TEAS & INFUSIONS

GREEN TEAS 4,5

Genmaïcha
salty & grilled

Sencha Kashiwagi
Vegetal notes

BLACK TEAS 4,5

Earl Grey
bergamot

English breakfast
tonic

Smokey Lapsang
smoky

INFUSIONS 4,5

Verbena mint
digest

Chamomile
calming

Rooibos vanilla
sweet