

DRINKS

WINES

WHITE	1dl	1btl	ROSÉ	1dl	1btl	RED	1dl	1btl
SAUVIGNON Côté Mas, Pays d'Oc, France	9	52	CHÂTEAU LA COSTE Coteaux d'Aix, Provence, France	8	55	SYRAH GRENACHE Côté Mas, Pays d'Oc, France	9	52
FENDANT Cave Ozenit, Valais, Suisse	11	65				CUVÉE W VERBIER Cave Ozenit, Valais Suisse	19	110
PETIT CHABLIS D. Christophe & fils Bourgogne, France	14	83						

BUBBLES	1dl	1btl	BEERS	33cl
LOUIS ROEDERER Brut	20	100	HEINEKEN	10
LOUIS ROEDERER Rosé		200	ERDINGER, ERDINGER 0%	10
PROSECCO EXTRA Brut Asolo, Italie	12	70	LA NÉBULEUSE Embuscade IPA	12
			LA NÉBULEUSE Stirling Pale Ale	12
			LA NÉBULEUSE Speakeasy Light IPA	12

COCKTAILS

19

AMARETTO SOUR
Amaretto, lemon juice

PISCO SOUR
Pisco, lemon juice,
sugar syrup

MOSCOW MULE
Vodka, lime juice,
ginger beer

ESPRESSO MARTINI
Vodka, Kahlua coffee liquor,
sugar syrup, espresso

MOJITO
White rum, dark rum, mint,
lime juice, soda water, sugar

MARGARITA
Don Julio Tequila blanco,
Cointreau, lime juice

MOCKTAILS

14

GREEN REVIVAL
Gin Tanqueray 0%, pineapple juice,
lime juice, sugar syrup,
fresh cucumber, basil leaves

JASMINE BLISS
Jasmine tea, pear juice, Jsotta blanco,
elderflower syrup,
fresh mint

AND MORE

SOFTS	HOME MADE	COFFEE
Still, sparkling water (50 cl) 7	Ice Tea 10	Espresso, Ristretto 6
Pepsi, Pepsi Max (25 cl), juice 7	Lemonade 8	Long black 7
		Double espresso 7,5
		Cappuccino 8,5
		Latte Macchiato 9

TEA /INFUSION
8

LA PLAGE

SALADS AND MORE...

CAPRESE SALAD BUFFALO MOZZARELLA, COLORED TOMATOES, FRESH BASIL, BLACK OLIVES CROUTONS V, 2, 7, 14	32
CAESAR SALAD CHICKEN OR SMOKED SALMON ROMAINE LETTUCE, CAESAR DRESSING, GRANA PADANO, CROUTONS, LARD SEC DU VALAIS, BOILED EGG 2, 4, 5, 7, 9, 14	32
HAMACHI CEVICHE HAMACHI, LIME JUICE, RED ONION, CHILI PEPPER, LECHE DE TIGRE, GREEN LOLLO 1, 5, 14	36
SALMON TIRADITO SALMON, MANGO MISO DRESSING, SESAME, SPRING ONION, YUZU PEARLS, GINGER 1, 2, 5, 8, 12, 13, 14	32

SUSHIS

NIGIRI SELECTION - 6 PCS 2 TUNA, 2 SALMON, 2 HAMACHI 1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13	29
SUSHI ROLL SALMON, RICE, AVOCADO, CUCUMBER SPICY TUNA TARTARE, CUCUMBER, MAYO-KIMCHI SAUCE, RICE VEGGIE: AVOCADO, MANGO, CUCUMBER, RICE 1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14	29 31 18
CHEF'S SUSHI PLATTER - 12 PCS 6 SUSHI ROLLS, 6 NIGIRI 1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14	52

HOT

HOT DOG (P, 1, 2, 4, 9, 12, 14)	15
SUPER HOT DOG WITH FRIED ONIONS AND PICKLES P, 1, 2, 4, 9, 12, 14	18
FRENCH FRIES WITH HOMEMADE TRUFFLE MAYO (V, 2, 4, 7)	10
SWEET POTATO FRIES WITH HOMEMADE TRUFFLE MAYO (V, 2, 4, 7)	10

HOT OFF THE GRILL

SERVED WITH FRENCH FRIES AND SALAD

BEEF BURGER 2, 4, 7, 12, 14	34
PORK SAUSAGE P, 1, 2, 4, 9, 12, 14	34
OLMA ST-GALL P, 1, 2, 4, 9, 12, 14	32
LAMB ARROSTICINI 1, 2, 4, 9, 14	36
SHRIMPS 1, 2, 3, 4, 9, 14	34
SALMON & HALIBUT SKEWER 1, 2, 4, 5, 9, 14	38
PORTOBELLO MUSHROOM 1, 2, 4, 9, 14	32

SUGAR, PLEASE!

'LA PLAGÉ' SUNDAE CUP WHIPPED CREAM, STRAWBERRY MACARONS, MADAGASCAR VANILLA ICE CREAM, CRUMBLE, RED FRUITS, STRAWBERRY SAUCE 2, 4, 7, 10	16
'FRAGRANCE' FRUIT SALAD GRILLED PINEAPPLE, FRESH CANTALOUPE MELON AND RASPBERRIES POACHED IN THEIR JUICE 2, 4, 7, 10	16
CROFFLE (CROISSANT IN WAFFLE STYLE) BITTER CHOCOLATE ICE CREAM, CARAMEL SAUCE, CRISPY CHOCOLATE PEARLS 2, 4, 7, 13	16

NUTRITIONAL INFORMATION: A = Alcohol, V = Vegetarian, P = Pork
ALLERGENS: 1. Celery, 2. Gluten, 3. Shellfish, 4. Egg, 5. Fish, 6. Lupine, 7. Milk, 8. Mollusk, 9. Mustard, 10. Nut, 11. Peanut,
12. Sesame seed, 13. Soybean, 14. Sulfur dioxide

ORIGIN OF MEAT AND FISH:
Hamachi: Denmark / Salmon: Scotland / Halibut: Norway / Tuna: Spain
Shrimp: Vietnam / Lamb: Italy / Beef and pork: Switzerland