

INVENTEUR DU BON GOÛT

— Depuis 1682 —

Discovered by Louis XIV in 1682, DALLOYAU's "Officiers de Bouche" dazzled with splendor the Court of Versailles until the French Revolution. In 1802, the DALLOYAU family founded the first "Maison de Gastronomie", located at 101, rue du Faubourg Saint-Honoré in Paris.

Master pastry chefs, caterers, master ice-cream makers, master chocolate chefs ... DALLOYAU has ensured with excellence and audacity the transmission of its expertise sharing with all the gourmets the French art-de-vivre, thanks to their avant-gardes and mythical creations.

Parisian and family-owned since always, the DALLOYAU House is part of the living heritage of the French gastronomy with Inimythables products such as the Opéra cake, the Religieuse de Rêve®, the Saint-Honoré, the Macarons and the Chocolates.

DALLOYAU TERRASSES DU PORT OPEN 7 DAYS A WEEK

To book a table in the Restaurant or Tearoom (2nd level)

Phone: 04 91 45 75 11

Open from 10:00 am

Possible restaurant privatization from 6:00 pm

For pastry or caterer order

Tél : 04 91 45 75 11

COCKTAILS

Here it's Pastis by Nico20 cl Pastis, orange juice, peach syrup, lemon juice	11,00 €	Spritz, 12 cl Aperol, Prosecco, eau gazeuse	11,00 €
Caipirinha, 12 cl Cahaga brown sugar, lime.	11,00 €	Gin Fizz, 12 cl Gin, lemon juice, sprakling water.	11,00 €
Pina Colada, 20 cl Rum, coconut cream, pineapple juice	12,00 €	Sex on The Beach, 20 cl Vodka, peach liqueur, pineapple juice, cranberry juice	12,00 €
Chili Spicy, 12 cl Lemongrass and chilli infused vodka, Passoã, Maracuja, ginger	11,00 €	Moscow Mule, 12 cl Vodka, Ginger beer, lime juice	13,00 €
Saint Germain Spritz, 20 cl Saint Germain, Prosecco, sparkling water	14,00 €	Autumn' Spritz, 20 cl Brut Cider, Aperol, chestnut syrup	11,00 €

MOJITOS, 12CL

Mojito	12,00 €	Passion-Pineapple Mojito	14,00 €
Royal Mojito	16,00 €	Mojito Royal Passion-Pineapple	17,00 €

ALCOHOL FREE COCKTAILS, 20 CL

Virgin Pina Colada Coconut cream, pineapple juice	8,00 €	Virgin Beach JCranberry juice, pineapple, peach syrup	8,00 €	L'Exotique Pineapple, orange, mango, grenadine	8,00 €
Virgin Mojito	8,00 €	Vanilla Dream Pineapple juice, maracuja, vanilla syrup, lemon juice	9,50 €	Virgin Passion-Pineapple Mojito	9,50 €
Goyave Island Guava nectar, almond milk, grenadine	10,00 €				

WINE BY THE GLASS, 12 CL

SEASONAL WINE Selection by our sommelier.	6,50 €
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WHITE WINES

IGP Lacoste, Lisa	6,00 €
IGP Pays d'OC, Moulin de Gassac, Chardonnay	6,00 €
IGP Pays d'OC, Les Jamelles, Viognier	6,50 €
AOC Coteaux d'Aix en Provence, Château de Beaupré 	7,50 €
DOC Frizzante, Prosecco Bellino Extra Dry	7,50 €
AOC Côtes du Rhône, Les becs fins 	7,50 €
AOC Sauternes, Château du Levant	10,00 €
AOC Chablis, Domaine William Fevre	13,00 €
AOP Coteaux d'Aix en Provence, Les pentes douces	13,50 €

ROSE WINES

IGP Lacoste, Lisa	6,00 €
AOP Bandol, Domaine Dupuy De Lôme	7,00 €
AOC Coteaux d'Aix en Provence, Château de Beaupré 	7,00 €
IGP Île de Beauté, Cuvée Yves Leccia 	10,00 €
AOP Côtes de Provence, Sainte Magdeleine	12,00 €

RED WINES

IGP Pays d'OC, Les Jamelles, Syrah	6,50 €
AOC Coteaux d'Aix en Provence, Château de Beaupré 	7,00 €
AOC Vacqueyras, Domaine les Ondines 	11,00 €
AOC Château Catherine de Montgolfier, Grand Ramade 	12,00 €
AOC Saint Joseph, Domaine Laurent Courbis	14,00 €

DRINKS

Anisette phénix, 5l, Ricard, 2cl	4,00 €	Glass of champagne Théophile, 1l cl	13,00 €
SanBitter San Pellegrino, 10 cl	5,00 €	Glass of champagne Charles Heidsieck, 1l cl	16,00 €
White Martini, Rosé or Red, 4 cl	5,50 €	Gin Tonic, 12 cl	11,00 €
Porto White or Red, 8 cl	6,00 €	Gin, Schweppes Tonic	
Whisky Ballantine's, 4 cl	7,00 €	White wine kir, 12 cl	7,50 €
Whisky Jack Daniel's, 4 cl	9,00 €	Blackcurrant, raspberry, peach or blackberry	
Américano, 12 cl	7,00 €	Royal kir, 12 cl	12,00 €
		Blackcurrant, raspberry, peach or blackberry.	
		Brut Cidre, 12 cl	4,50 €

WINE LIST

SEASONAL WINE

Selection by our sommelier

AIX EN PROVENCE

AOC Château Calissanne, Red / Rosé / White	50 cl	75 cl
IGP Lacoste, Lisa, White	24,00 €	29,00 €
AOC Château de Beaufort, Red / Rosé		33,00 €
AOC Château de Beaufort, White		35,00 €
AOP Coteaux d'Aix en Provence, Les pentes douces, White		37,00 €
		69,00 €

COASTS OF PROVENCE

AOP Côtes de Provence, Domaine Coussin, Sainte Victoire, White	75 cl	42,00 €
AOP Côtes de Provence, Domaine Coussin, Sainte Victoire, Red		45,00 €
AOP Côtes de Provence, Sainte Magdeleine, Rosé		52,00 €
AOC Domaine Ott « Clos Mireille », White of white		75,00 €

BANDOL

AOP Bandol, Domaine Dupuy De Lôme, Rosé	75 cl	35,00 €
AOC Domaines Ott « Château Romassan », Rosé		79,00 €

RHÔNE VALLEY

AOC Vacqueyras, Domaine les Ondines, Red	75 cl	55,00 €
AOC Côtes du Rhône, Les becs fins, White		40,00 €
AOC Saint Joseph, Domaine Laurent Courbis, Red		70,00 €

BORDEAUX

AOC Sauternes, château du Levant, White	75 cl	49,00 €
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BURGUNDY

AOC Saint-Bris, La Chablisienne, White	75 cl	45,00 €
AOC Chablis, Domaine William Fevre, White		65,00 €

LANGUEDOC

IGP Pays d'OC, Moulin de Gassac, Chardonnay, White	75 cl	33,00 €
GP Pays d'OC, Les Javelles, Syrah Red or Viognier White		33,00 €
AOC Château Catherine de Montgolfier, Grand Ramade, Red		59,00 €

CORSICA

IGP Île de Beauté, Cuvée Yves Leccia, Rosé	75 cl	50,00 €
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ITALY

DOC Frizzante, Prosecco Bellino Extra Dry, White	75 cl	37,50 €
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SAVOURY SNACKS

FRIED CHICKPEA « PANISSE » BLACK GARLIC "AIOLI"		10,00 €
MUSSELS GRATINATED WITH PARSLEY 18 Mussels		15,00 €
TRUFFLE FLAVORED MIMOSA EGGS Almond granola		12,00 €
AVOCADO TOAST Salmon gravlax, poached egg, avocado, citrus cream cheese, red onion pickles		15,00 €
TRUFFLE FLAVORED CRUNCH Arugula salad		15,00 €
SEMI-COOKED FOIE GRAS Pear in texture, Port gel		23,00 €
REGIONAL CHEESE WITH FIG JAM		17,00 €

LARGE SALADS

MEDITERRANEAN SALAD Bulgur with fresh herbs, colored radishes, marinated chickpeas, grilled chestnuts, fried halloumi, fig emulsion		20,00 €
CHIKEN CAESAR SALAD Marinated chicken, shavings of Parmesan Reggiano, roman salad, cherry tomatoes, dried tomatoes, garlic croutons, Caesar sauce		21,00 €
PRAWN AND AVOCADO SALAD Pan-fried prawns, diced mango, fresh cheese with citrus, avocado, cherry tomatoes, dried tomatoes, young mesclun shoots		22,50 €

MENU 42€

Only for dinner

TRUFFLE FLAVORED MIMOSA EGG
Almond granola

OR

MUSSELS GRATINATED WITH PARSLEY
9 Mussels

CORDON BLEU WITH FOURME D'AMBERT
Breaded chicken escalope, smoked turkey,
fourme d'Ambert accompanied by new potatoes and
roasted mushrooms, poultry jus

OR

FILET OF SEABASS
Gnocchi with Parmesan cream,
walnut kernels, fresh herb oil

OR

EVENNING SUGGESTION

DALLOYAU PASTRY
a choice

OR

TWO SCOOPS ICE CREAM

CHILDREN MENU

Until the age 12 ans – 14,00 €

MINCED STEAK

OR

FISH OF THE DAY

With mashed potatoes
or Linguini pasta with butter
or with seasonal vegetables

ONE SCOOP ICE CREAM

With Vanilla Whipped Cream

OR

ONE MACARON

MAIN DISHES

Service time table : lunch from 11:30 to 15:00 / Dinner from 18:30 to 22:30

Non-stop service from 11:30 to 22:30 in weekends, public holidays and school holidays.


All season long, our chefs offer you traditional and gourmand recipes

DAILY DISH (ONLY FOR LUNCH)	18,50 €
EVENNING SUGGESTION (ONLY FOR DINNER)	18,50 €

MEATS

FRENCH CHICKEN SUPREME WITH MORELS Linguine with morel cream, morel crumble	25,00 €
ARGENTINE RIBEYE «250 GR» Old-fashioned mashed potatoes, small seasonal vegetables, meat juice	36,00 €
BEEF BURGER Cereal buns, Boucher's minced steak, arugula peanut condiment, candied onions, Cheddar sauce accompanied by thyme-roasted new potatoes	26,50 €
CORDON BLEU WITH FOURME D'AMBERT Breaded chicken escalope, smoked turkey, fourme d'Ambert accompanied by new potatoes and roasted mushrooms, poultry jus	26,00 €
LAMB SHANK Pressed potatoes with spices, glazed carrots, cooking juices	34,00 €

FISHES

PAN FRIED ROYAL SEA BREAM FILET « BOUILLABAISSE STYLE » Fish soup, steamed potatoes, crunchy croutons, cold provencal « rouille » sauce, flavored with garlic and pepper, fried vegetables	27,50 €
GRILLED OCTOPUS TENTACLES Sweet potato slices, roasted pumpkin horn, candied lemon and sweet pepper gremolata	26,00 €
SALMON SLAB «300 GR» Gnocchi with Parmesan cream, walnut kernels, fresh herb oil	30,00 €
FILET OF SEABASS  Mini Butternut stuffed with mushrooms, citrus chutney	27,00 €

PASTA

ALL'ARRABBIATA AND STRACCIATELLA LINGUINES 	18,00 €
RIGATONI WITH PRAWNS Shellfish cream, fresh herb condiments	26,00 €



Gluten free product




Vegetarian product

INDIVIDUAL CAKES

300 years of creation in each DALLOYAU pastry

CHOCOLATE AND PRALINE CAKES

DALLOYAU 	11,00 €
Praline heart melting in a meringue DALLOYAU & praline cream, surrounded by nougatine rock	
THE REAL OPERA - DALLOYAU Creation 1955	10,00 €
A mythical French pastry created by DALLOYAU, a great emotion in its original version	
CROC CHOCO - DALLOYAU Creation 2015	11,30 €
Crunchy Piedmont hazelnuts, soft biscuit, Bahibé milk chocolate mousse with 46% cocoa from the Dominican Republic, creamy hazelnut	
TONKA - DALLOYAU Creation 2017	11,00 €
Chocolate mousse, pure origin Peru 63% cocoa with a Tonka bean flavor, sea salt caramel ganache, Chestnut crispy praliné on a chocolate biscuit	
PARIS BREST - DALLOYAU Creation 2012	10,00 €
Cream puffs, melted praliné custard and a crunchy nougatine	
THE CHOCOLATE CARAMEL DELIGHT - DALLOYAU 2025	11,00 €
The creaminess of dark chocolate with a salted butter caramel heart on a hazelnut biscuit	

DALLOYAU CLASSICS

CHOCOLATE-HAZELNUT, GRAND MARNIER OR PRALINE CREPE	7,50 €
Served with whipped cream	
RUM-RAISIN BOUCHON	9,50 €
The eternal rum sponge cake with Corinth raisins served with whipped cream	
CHOCOLATE OR COFFEE RELIGIEUSE	9,00 €
Intense chocolate or DALLOYAU coffee: a DALLOYAU fondant cream in two choux pastries	
VANILLA MILLE-FEUILLE	10,00 €
An airy, crunchy and delicately caramelized puff pastry, case of a pastry cream with the delicate taste of vanilla from Madagascar	
LEMON MERINGUE TART	9,50 €
On a buttered shortbread, a lemon curd cream with a touch of sweet Italian meringue	
RASPBERRY GARDEN - DALLOYAU Creation 2022	11,00 €
Crunchy almonds, vanilla madeleine biscuit, raspberry compote, vanilla mousse from Madagascar and fresh raspberries	
THE CHESTNUT	11,50 €
Crunchy chestnut, chestnut biscuit, Ardèche chestnut cream and mousse with Tahitian vanilla, chestnut vermicelli and a hint of rum	
SEASONAL PIE	10,00 €
Served with whipped cream	
LA PROFITÉROLE EN RELIGIEUSE - New DALLOYAU 2019	15,50 €
Choux pastry garnished with a scoop of vanilla ice cream and small choux pastry with intense chocolate, chocolate sauce, whipped cream	
EXOTIC FRUITS GAZPACHO - Creation 2024	13,00 €
Fresh pineapple, exotic coulis, coconut biscuit and a scoop of coconut ice cream	
PINEAPPLE COUPE	11,00 €
Fresh pineapple, whipped cream, almond tuile	
CREATION OF THE MOMENT (ONLY SATURDAYS AND SUNDAYS)	10,00 €
Our master pastry chef, Franck Charvoz, offers you throughout the seasons its gourmet and timeless creations	

THE LIÈGE WAFFLES

Served with vanilla from Madagascar Whipped Cream

SUGAR WAFFLE	7,00 €
CARAMEL BUTTER SALTED WAFFLE	8,50 €
DARK CHOCOLATE SAUCE 60% WAFFLE	9,00 €
PRALINE CHOCOLATE SAUCE WAFFLE	9,00 €
CHESTNUT CREAM WAFFLE	9,50 €

CHEESE

REGIONAL CHEESE WITH FIG JAM 	17,00 €
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MILK-SHAKE

1 PERFUME OF YOUR CHOICE 

Served with vanilla from Madagascar Whipped Cream

Pure Arabica coffee, Ecuador chocolate, Guérande salt caramel, Primo Fiore lemon, Sicilian strawberry, Williamette raspberry, Alphonso mango from India, candied chestnut, Piedmont hazelnut IGP, Sri Lankan coconut, Sicilian pistachio, Madagascar vanilla

MACARONS AND CONFECTIONERY

CANDIED CHESTNUT 	4,00 €
SMALL OVEN MACARON  Coffee, Salted butter caramel, Lemon, Chocolate, Raspberry, Pistachio, Praliné, Vanilla, Yuzu-Raspberry-Grapefruit, macaron of season	3,00 €
MACARON LITTLE BREAK 	14,50 €
Five macarons to discover according to your taste	
THE DALLOYAU CAKE Served with Bourbon vanilla whipped cream and chocolate sauce	7,00 €
COOKIES PISTACHIO or HAZELNUT Served with Bourbon vanilla whipped cream	7,00 €

GOURMET ICE CREAM SCOOPS

ICE CREAM CUP OR SORBET CUP	ONE SCOOPS 5,00€	TWO SCOOPS 8,00 €	THREE SCOOPS 11,00 €
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Served with vanilla from Madagascar Whipped Cream

Pure Arabica coffee, Ecuador chocolate, Guérande salt caramel, Primo Fiore lemon, Sicilian strawberry, Williamette raspberry, Alphonso mango from India, candied chestnut, Piedmont hazelnut IGP, Sri Lankan coconut, Sicilian pistachio, Madagascar vanilla

BANANA SPLIT  A vanilla scoop, an intense chocolate scoop, a strawberry sorbet scoop, chocolate sauce, banana, Malagasy Bourbon vanilla Whipped Cream	13,50 €	EXOTIC FRUITS COUPE  Coconut scoop, mango scoop, lemon scoop, fresh pineapple, exotic coulis whipped cream flavored with vanilla from Madagascar	15,00 €
DALLOYAU DAME BLANCHE DALLOYAU  Three scoops of vanilla ice cream, chocolate sauce, whipped cream flavored with Bourbon vanilla from Madagascar, meringue	13,50 €	LIÉGEOIS COFFEE Three scoops of DALLOYAU coffee ice cream, coffee sauce, whipped cream flavored with Bourbon vanilla from Madagascar, almond biscuit	12,00 €
MACARONS COUPE  Two scoops of vanilla ice cream, raspberry sorbet, custard cream, Whipped cream flavored with Bourbon vanilla from Madagascar, three macarons	15,50 €	LIEGEOIS CHOCOLATE Three scoops of intense Chocolate ice cream, chocolate sauce, whipped cream flavored with Bourbon vanilla from Madagascar, almond biscuit	13,00 €
AMIRAL COUPE  Three lemon balls, Pear brandy	12,50 €	COLONEL COUPE  Three scoops of lemon, vodka	12,50 €

BREAKFASTS (from 9:45 to 11:30am)

THE DALLOYAU BREAKFAST Hot drink (coffee, hot chocolate or tea), freshly-squeezed fruit juice (orange or lemon), viennoiserie (croissant or chocolate croissant)	11,00 €
NATURE OMELETTE	8,50 €
CHEESE OMELETTE	9,00 €
VIENNOISERIE (croissant or chocolate croissant)	2,80 €
THE DALLOYAU CAKE Served with Bourbon vanilla whipped cream and chocolate sauce	7,00 €
COOKIES PISTACCHIO or HAZELNUT Served with Bourbon vanilla whipped cream	7,00 €

GOURMET COFFEES AND CHOCOLATES

COFFEE

	<i>Almond milk</i>	<i>Classic</i>
COFFEE (100% ARABICA COFFEE)		2,80 €
DECAFFEINATED COFFEE (NOBLE ORIGINS)		2,80 €
COFFEE « NOISETTE »	3,10 €	3,00 €
COFFE WITH CREAM	3,90 €	3,80 €
ICED COFFEE, 25 cl		4,50 €
VIENNESE COFFEE		4,50 €
FLAVORED VIENNESE COFFEE Caramel, hazelnut or vanilla		5,00 €
CAPPUCINO	5,20 €	5,00 €
DOUBLE COFFEE		5,20 €
LATTE MACCHIATO	5,70 €	5,50 €
AFFOGATO COFFEE A coffee and a scoop of vanilla ice cream		7,00 €
IRISH COFFEE		8,50 €
DALLOYAU COFFEE A coffee and a little macaron		4,50 €
CHESTNUT COFFEE A coffee and a candied chestnut		6,00 €
COFFEE AND CHOCOLATES A coffee and three DALLOYAU chocolates		7,00 €
COFFEE MACARONS With three little DALLOYAU macarons		9,50 €
GOURMET COFFEE With a small macaron, DALLOYAU pastry, chocolate and whipped cream		14,50 €

CHOCOLATES - 70% of pure cocoa from « Santo Domingo »

HOT CHOCOLATE	6,50 €
VIENNESE HOT CHOCOLATE	7,50 €
VANILLA ICED CHOCOLATE Served with whipped cream flavored with Bourbon vanilla	7,50 €
FLAVORED VIENNESE HOT CHOCOLATE Caramel, hazelnut or vanilla	8,00 €
HOT CHOCOLATE AND MACARONS Hot chocolate and three little DALLOYAU macarons	13,50 €
GOURMET HOT CHOCOLATE With a small macaron, DALLOYAU pastry, chocolate and whipped cream	17,00 €

HERBAL TEAS AND TEAS

TEAS

TEA AND MACARONS	13,00 €
Tea « mélange DALLOYAU » and three little DALLOYAU macarons	
GOURMET TEA	16,50 €
Tea « mélange DALLOYAU » With a small macaron, DALLOYAU pastry, chocolate and whipped cream	
DALLOYAU TEA	6,50 €
All the authenticity and harmony of a tea from China and India. A great flavored classic with citrus essences which give it a very endearing character	
VINEYARD PEACH CEYLAN TEA	6,50 €
Fruity and invigorating, it combines the intense scent of sun-drenched vine peach, with the roundness of a black tea from China and Sri Lanka	
4 RED FRUITS BLACK TEA	7,00 €
Blend of Chinese and Ceylon teas flavored with cherry, strawberry, raspberry and Redcurrant aromas, garnished with pieces of strawberries and currants. A fully and deliciously fruity bouquet.	
OOLONG TEA - SALTED BUTTER CARAMEL OOLONG	7,50 €
The naturally velvety notes of oolong tea combine with the sweet and salty notes of a caramel aroma. A nice balance between vegetal notes and those of a confectionery that many will find with happiness in a deliciously indulgent cup	
CHINA LAPSANG SOUCHONG	6,50 €
Its robust infusion emanates very characteristic smoky notes: its smoky taste comes from the drying of the leaves, called souchong, in a smoker filled with spruce embers. A tea low in caffeine for the afternoon or around a brunch	
JASMIN MANDARIN GREEN TEA	6,50 €
Full-bodied green tea with the sweet scent of jasmine and embellished with dried jasmine flowers. It is the tea par excellence that is suitable for Chinese cuisine	
MINT GREEN TEA	6,50 €
Fruit of a combination of green tea rolled into balls and Nanah mint, it is the symbol of hospitality in the Maghreb. It punctuates the day with its thirst-quenching freshness.	
YUNNAN CHINESE GREEN TEA	7,50 €
Mysterious province, Yunnan would shelter in its steep-sided valleys thousand-year-old tea trees. Precious, its liquor combines strength, fragrance and smoothness without any bitterness. Stimulates without upsetting, with digestive properties	
EARL GREY SUPERIEUR "POINTES BLANCHES"	7,50 €
An excellent Calabrian bergamot associated with a black tea from China, from the golden triangle of Anhui province. A real citrus bouquet for this great English classic	
DARJEELING G.F.O.P.	7,50 €
Surnommé « champagne du thé », ce thé des Indes est réputé pour sa richesse aromatique et sa finesse inégalée. Un mélange de différents jardins lui confère un nez fruité, très subtil	
PAÏ MU TAN WHITE TEA	8,50 €
It is named after one of the most beautiful flowers in China, the white peony. Harvested in spring in Fujian province, delicate and precious, it is ideal for an introduction to white teas	

HERBAL TEAS

SUBTLE VERBENA	5,50 €
SUBTILE MINT VERBENA	5,50 €
Common in our gardens, lemon verbena is native to South America. Its tender green leaves spread a pleasant lemony smell when crumpled between the fingers. It has digestive properties	
LINDEN MINT	5,50 €

FRESH DRINKS

PURE FRUIT JUICE AND FRUIT NECTAR, 25 cl	6,50 €
Tomato, Reinette Apple, Mara des bois Strawberry, Williams Pear, Bergeron Apricot, vine Peach, Pineapple	
FRESHLY-SQUEEZED FRUIT JUICE , 20 cl	6,50 €
Orange or lemon.	
ICED COFFEE, 25 cl	4,50 €
VINEYARDPEACH ICED TEA, 25 cl	4,90 €
VANILLA ICED CHOCOLATE	7,50 €
70% of pure cocoa « Sainito Domingo »	
With whipped cream flavoured with vanilla	
SIROP-MANIA AND EVIAN, 33 cl	4,20 €
Lemon, strawberry, gambetta, grenadine, mint, orgeat, peach, vanilla, caramel, hazelnut	
LEMONADE, 25cl	4,20 €
SCHWEPPE, SCHWEPPE CITRUS,25cl	4,20 €
COCA-COLA, COCA-COLA ZÉRO, 33 cl	4,20 €
ORANGINA, 25cl	4,20 €
LIPTON ICE TEA, 25 cl	4,20 €

ALCOHOL FREE COCKTAILS , 20 CL

Virgin Pina Colada	8,00 €	Virgin Beach	8,00 €	L'Exotique	8,00 €
Coconut cream, pineapple juice		JCranberry juice, pineapple, peach syrup		Pineapple, orange, mango, grenadine	
Virgin Mojito	8,00 €	Vanilla Dream	9,50 €	Virgin Passion-Pineapple Mojito	9,50 €
Goyave Island	10,00 €	Pineapple juice, maracuja,			
Guava nectar, almond milk,grenadine		vanilla syrup, lemon juice			

BEERS

Draft,					
HEINEKEN	25 cl	4,50 €	50 cl	8,00 €	
AFFLIGEM	25 cl	4,80 €	50 cl	8,50 €	
WHITE AFFLIGEM	25 cl	4,80 €	50 cl	8,50 €	
Bottle,					
Pietra, 33 cl					6,50 €
Cubanisto, 33 cl					7,00 €
Desperado Virgin 0.0%, 33 cl					6,00 €

WATERS

FLAT MINERAL WATERS

Evian, 33 cl	3,60 €
Evian, 75 cl	6,50 €

SPARKLING WATERS

Badoit « Marseille » , 33 cl	4,00 €
Perrier, 33 cl	4,20 €
Badoit, 75 cl	6,50 €
Orezza, 100 cl	7,50 €

CHAMPAGNES

	THE GLASS 11CL	75 cl	Magnum
Théophile Brut Roederer	13,00 €	65,00 €	
Charles Heidsieck	16,00 €	85,00 €	
Louis Roederer Brut Premier		85,00 €	
Roederer Cristal		330,00 €	900,00 €

DIGESTIVES

The Kraken "Black Spiced", 4 cl		9,00 €
Rhum Diplomatico, 4 cl		10,00 €
Rhum Don Papa, 4 cl		11,00 €
Vodka, 4 cl		7,00 €
Get 27, 6 cl		8,00 €
Get 31, 6 cl		8,00 €
Bailey's, 6 cl		8,00 €
Kahlua, 6 cl		8,00 €
Limoncello, 6 cl		8,00 €
Manzana, 6 cl		8,00 €
Eau de vie de Poire, 4 cl		8,00 €
Amaretto, 4 cl		8,00 €
Cognac Hennessy, 4 cl		10,00 €
Armagnac Duc de Loussac, 4 cl		10,00 €
Jack Daniel's Tennessee FIRE "Cinamon Spice, 4 cl		12,00 €
Whiskey Cardhu 12 ans, 4 cl		12,00 €
Whiskey Lagavulin 16 ans, 4 cl		12,00 €

DALLOYAU RÉCEPTIONS

— Côte d'Azur —

Depuis le XVII^{ème} siècle, DALLOYAU organise les fêtes les plus somptueuses et met au service de ses clients sa parfaite maîtrise des métiers de bouche pour que chaque réception soit unique.

Pour vos événements privés ou d'entreprises, DALLOYAU perpétue pour vous le goût de l'excellence et l'art de vivre à la française.

Equipe commerciale expérimentée, cellule artistique pour la mise en scène de décors personnalisés, service de recherche de lieux, maîtres d'hôtel formés aux critères de service et d'exigence de la Maison, Chefs Cuisiniers, Pâtisseries et chocolatiers réalisant des plats de haute gastronomie et des créations sur mesure...

Confiez-nous vos désirs, nous les transformons en réalité !

restaurant.marseille@dalloyau.fr

Our products are offered according to the availability of the day, thank you in advance for your understanding.

The "homemade" dishes are locally manufactured with raw products.

Find out the origin of our meats at the restaurant checkout

The list of notifiable allergens presents in our products is available from our staff through a simple request.

Our prices are indicated in euro, including services and taxes, and assume a 10% VAT (except alcoholic beverage at 20%).

Dining room prices include an additional service, which may result in a price difference compared to take-out.

The House does not accept the cheques.