



L'ORANGERIE

Pool Bar

Afternoon Gourmadises

Chestnut flour waffles (afternoon only) with honey, homemade marmelade or spread, whipped cream	8€
Large bowl of fresh fruit	8€
"Amandine" seasonal fruits tart,	12€

Ice Cream Sundaes

Scoop of Artisan Ice Cream	4€
A Bianca <i>Vanilla and Sheeps yogurt ice cream, hot chocolate, meringue shards, wafer</i>	11€
Castagniccia <i>Chestnut and chestnut tree honey ice cream, chestnut cream and crispy tuile</i>	13€
Alba <i>Clementine and sheeps yogurt ice cream, chestnut tree honey, crispy tuile</i>	13€
Corsara <i>Rhum raisin and vanilla ice cream, caramel sauce, rhum macerated grapes and wafer</i>	13€
Trè Isule <i>Chestnut tree honey, lemon and clementine ice cream, orange marmelade, crispy tuile</i>	15€

LE HAMEAU DE SAPARALE

DRINKS

Wines

Large glass of rosé with frosted grapes 15cl	12€
Domaine Saparale Rouge / Blanc / Rosé	6€ 29€
Cuvée Casteddu Blanc	9€ 47€
Cuvée Casteddu Rosé	8€ 38€
Natura Rouge	38€

Beers

Craft beers Petra Longa - 33cl	8.5€
Blond, wheat, IPA	
Pietra Ambrée - 33cl	7€

Cocktails

Mojito	12€
Aperol / Campari Spritz	12€
Gin Tonic	12€
Moscow Mule	12€

Signature Cocktail : Strawberry and bergamot Spritz	15€
--	------------

Champagnes

Philipponnat Royal Réserve - 75cl	100€
Philipponnat Royal Réserve Rosé - 75cl	145€

Softs

Orezza/Saint-Georges 50cl et 1L	4.5€ 5.5€
Coke/Coke Zéro/Limonade/Ginger Beer/Tonic 25cl	4.5€
Syrup : Mint/Strawberry/Violet/Peach/Lemon/Grenadine	2.5€

Homemade Iced -Tea	7€
---------------------------	-----------

Expresso/Double Expresso	3€ 4.5€
Tea/Infusion	4.5€