

584 m  
Mont Faron

# Le Faron

A haven between the sky and the city

You've made it to the top!  
Right by Place de la Liberté, take a look at our beautiful Mont Faron.  
And yes, with us, there's no need to climb it to enjoy the view...

## CUSTOMISE YOUR BOARD

*Choose your size, then select your ingredients*

Small (1 ingredient) / 8  
Medium (3 ingredients) / 21  
Large (6 ingredients) / 39

## CHARCUTERIE & CHEESE

*Served with pickles and bread*

Coppa di Parma IGP  
Speck alto IGP  
18-month-old Comté  
Limnos PDO Feta <sup>(K)</sup>

## DIPS

*Served with seasonal raw vegetables and breadsticks*

Tzatziki <sup>(K)</sup>  
Artichoke



<sup>(K)</sup> OKKO x Kalios: the best of Greece's local produce for a menu filled with Mediterranean flavours

## • MAINS •

### Focaccia meatballs / 14

*Meatballs, tomato sauce, ricotta,  
lemon zest, basil*

### Spring salad & pita bread / 16

*Tzatziki (K), falafel, marinated artichoke,  
zucchini, asparagus, pistachios, tarragon, mint,  
homemade pickles*

### Beef carpaccio (K) / 21

*Matured ribeye, shavings of Parmesan,  
pink peppercorn oil*

### Burrata, roasted pear / 12

*Hazelnuts, maple syrup, olive oil*

### Pinsa with speck and figs / 18

*Tomato sauce, speck, cherry tomatoes,  
fig jam, roasted almonds*

### Pinsa with truffled mushrooms / 21

*Truffle cream, roasted mushrooms, rocket, basil  
and shavings of summer truffle*

### Arancini all'amatriciana / 10

*Risotto balls stuffed with tomatoes, smoked  
bacon and pecorino, served with a marinated  
pepper sauce*

## • DESSERTS •

### Ice cream sundae / 6

*Yoghurt (K), honey, chopped pistachios (K)*

### Seasonal pavlova / 7

*Cherry jam, fresh strawberries, basil*

### Brownie / 7

*Salted butter caramel, walnuts and fleur de sel*

## • COCKTAILS •

### SPRITZ 15cl

#### Orange / 11

Aperol, Prosecco, thyme

#### Peach / 11

Peach aperitif from Provence, Prosecco, basil

#### ♥ Melon / 11

Melon aperitif from Cavaillon, Prosecco, rosemary

#### Lemon / 11

Sicilian lemon aperitif, Prosecco, mint



### SIGNATURES 12cl

#### ♥ Faron / 13

Old Manada rum, white vermouth, Rinquinquin peach, fresh rosemary

#### ♥ Casanier / 13

Citadelle gin, pear nectar, orgeat syrup, lemon juice, Prosecco, fresh thyme

#### Toulonnais / 13

Old Manada rum, mimosa liqueur, farigoule, pastis, lemon juice, rosemary

#### Paloma / 13

Neurita Spicy Tequila, grapefruit tonic, lime juice, agave syrup

### CLASSICS 12cl

#### Gin To / 12-14

**Lind & Lime 5cl** (notes of lime, juniper berries and pink pepper) / 12

**Brockmans 5cl** (notes of blackberries, blueberries and almonds) / 14

**Juillet Maison Ferroni 5cl** (hints of apricot, white peach) / 14

#### Mule / 12

**Moscow** (smooth vodka, ginger beer, lime juice)

**London** (dry gin, ginger beer, lime juice)

**Cuba** (spiced rum, ginger beer, lime juice)

### MOCKTAILS (Without alcohol - 25cl)

#### Virgin Spritz / 10

**San bitter**, sparkling water  
**Lime Venezio**, sparkling water

#### Fresh / 8

Apple juice, lemon juice, mint syrup, basil

#### ♥ Dew Flower / 8

Cordial with elderflower and rose, sparkling water, basil

#### ♥ Mimosa / 11

Raspberry effervescent, fresh-squeezed orange juice, sparkling water

#### Provençal / 10

Sparkling orange juice, lavender syrup, sparkling water

## • DE LA RADE BEERS •

### DRAFT

Blonde PILS – Pint (50cl) / 8,5

Blonde PILS – Half-pint (25cl) / 4,5

### BOTTLE 33cl

La Torpille – Session IPA 4% / 8,5

La Daurade – White 4% / 8,5

Berliner Vice 3,5% / 8,5

## • SOFTS •

### FRESH DRINKS

Lemonade (33cl) / 5

*Azuria Bio De La Rade*

Symples – Fizzy herbal teas / 5,5

*made from organic herbs*

**Energising** (thyme, rosemary, peppermint)

**Relaxing** (lavender, camomile, verbena)

Fruit juice (24cl) / 4,5

*Apple, Provence Wine Press*

Water-based syrup / 3,5

Homemade iced tea / 5

*White peach and orange blossom*

Kombucha – Archipel / 5

**Fig Leaf** – Organic

**Blackcurrent Leaf** – Organic

Coca Cola (33cl) / 5

*Original / Zero*

Evian (50cl – 1 L) / 3 – 5

San Pellegrino (50cl – 1 L) / 3 – 5

### HOT DRINKS

Palais des Thés teas / 5

*Black teas: Russian Style 7 Citrus*

*Green teas: Jasmine, Paris for you by day (rose, raspberry, lychee), Mint*

*Herbal tea: Herboriste No. 74 (lime blossom, camomile, orange blossom), Verbena*

Coffees / 3

*Espresso, long*

Iced Coffee Latte / 5

*Vanilla, almond*



## • WINES •

### ROSÉ

Glass 12cl / Bottle 75cl

#### Irrésistible - Domaine de la Croix

*Côtes de Provence AOC cru classé - fresh, rich, briny*

8 / 41

#### Domaine de la Font des Pères

*Bandol - Elegant, fruity, mineral*

10 / 52

### WHITE

#### Demoiselle - Domaine de Laballe (Rich)

*IGP Côtes de Gascogne Sweet & Rich - sweet, indulgent, aromatic*

7 / 38

#### Irrésistible - Domaine de la Croix

*Côtes de Provence AOC cru classé - mineral, exotic, elegant*

8 / 41

#### Château de Sancerre

*AOC Sancerre - HVE - mineral, fruity*

10 / 55

#### Léoube - Singulier

*AOC Côtes de Provence - Organic - mineral, deep, white-fleshed fruits*

59

#### Les Héritiers St Genys - Clos Marcily Monopole 2019

*AOC Mercurey 1er Cru - full-bodied, well-balanced, structured, citrus notes*

70

### RED

#### Les Pentes Vieilles Vignes - Domaine Bruneau-Dupuy

*Saint-Nicolas-De-Bourgueil - Organic - crisp, juicy, elegant*

6 / 33

#### Irrésistible - Domaine de la Croix

*Côtes de Provence AOC classified growth - full-bodied, silky, fruity*

8 / 41

### SPARKLING

#### Spumante Rosé Brut - Domaine Terre Dei Buth

*Organic - Wild berries, citrus fruits, sparkling*

6 / 28

#### Prosecco Frizzante - Domaine Terre Dei Buth

*DOC from Treviso and Veneto - Organic - fresh, floral, well-balanced*

7 / 30

#### Champagne De Venoge - Cuvée Cordon Bleu Brut

*Well-balanced, complex, lively*

75

# • APÉRITIFS, DIGESTIFS & SPIRITS •

## APÉRITIFS 5cl

Ricard / 5

Starlino Rosso Vermouth / 6

White Vermouth Lillet / 6

Rinquinquin - peach / 7

## DIGESTIFS 5cl

Get 27 / 6

Shankys Whip / 8

*Caramel liquor*

Pisco Moscatel del Governor / 8

Luxardo Marachino Liquor / 8

## SPIRITS 5cl

### WHISKYS

Pointe Blanche / 12  
*(France)*

Bulleit / 8  
*(Bourbon)*

Glenfiddich / 9  
*(Scotland)*

Kujira / 11  
*(Japan)*

Local Heroes Big Smoke / 11  
*(Scotland)*

### RHUMS

Saint James Ambré / 8  
*(Martinique)*

Old Manada Blanc / 9  
*(Marseille)*

Honey / 9  
*(Marseille) - Provence IGP honey, saffron*

Duppy Shared Spiced / 9  
*(Jamaica)*

### COGNACS

Planat VSOP / 10

Planat 10 years / 16

### GINS

Lind & lime gin / 9

Brockmans gin / 10

Gin de Provence Juillet / 10

### TEQUILA & MEZCAL

Cazadores Blanco Silver / 8

Neurita Picante / 10

Mezcal Herodes / 9

# OKKO

HOTELS



*Opening hours from Tuesday to Saturday. 5.00 pm to 10.00 pm  
Prices are listed in euros, including tax and service charges*

*\*Meat sourced from: France, Italy, Germany, Austria, Belgium, Denmark, the Netherlands  
List of allergens available on request*