

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 (K)

DIPS

Served with seasonal raw vegetables and breadsticks

Tzatziki (K)
Pea hummus



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

• MAINS •

Arancini all'amatriciana / 10

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

Focaccia meatballs / 14

Meatballs, tomato sauce, ricotta, lemon zest, basil

Watermelon & feta (K) salad / 14

Watermelon, feta, red onion, cucumber, Kalamata olives, mint, pistachios (K)

Burrata, roasted peer / 12

Burrata, honey-roasted peaches, cherries, speck shavings, basil, rosemary olive oil, balsamic vinegar, pistachios (K)

Creamy mozzarella with basil, tomatoes & cherries / 16

Mozzarella, tomatoes, cherries, red onion, basil, pine nuts

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

Beef carpaccio (K) / 21

Matured ribeye, shavings of parmesan, pink peppercorn oil

• DESSERTS •

Ice cream sundae / 6

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

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 / 10

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

8 / 41

Côtes de Provence AOC cru classé – fresh, rich, briny

Domaine de la Font des Pères

10 / 52

Bandol – Elegant, fruity, mineral

WHITE

Demoiselle – Domaine de Laballe (rich)

7 / 38

IGP Côtes de Gascogne Sweet & Rich – sweet, indulgent, aromatic

Irrésistible – Domaine de la Croix

8 / 41

Côtes de Provence AOC cru classé – mineral, exotic, elegant

Château de Sancerre

10 / 55

AOC Sancerre – HVE – mineral, fruity

Léoube – Singulier

59

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

Les Héritiers St Genys – Clos Marcily Monopole 2019

70

AOC Mercurey 1er Cru – full-bodied, well-balanced, structured, citrus note

RED

Les Pentes Vieilles Vignes – Domaine Bruneau-Dupuy

6 / 33

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

Irrésistible – Domaine de la Croix

8 / 41

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

SPARKLING

Spumante Rosé Brut – Domaine Terre Dei Buth

6 / 28

Organic – Wild berries, citrus fruits, sparkling

Prosecco Frizzante – Domaine Terre Dei Buth

7 / 30

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

Champagne De Venoge – Cuvée Cordon Bleu Brut

75

Well-balanced, complex, lively

ALCOHOL FREE

Sauvignon Blanc – Chavin Zero

6 / 32

French Alcohol-Free Wine. Crisp, pure and naturally expressive

Rosé – Chavin Zero

6 / 32

French Alcohol-Free Wine. Crisp, pure and naturally expressive

• APÉRITIFS, DIGESTIFS & SPIRITS •

APÉRITIFS 5cl

Ricard / 5

Starlino Rosso Vermouth / 6

White Vermouth Lillet / 6

Rinquiquin – 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