

Le Faron

A refuge between sky and earth

You've made it, you're at the top!
At the foot of Place de la Liberté, admire our beautiful Mont Faron.
And yes, here there's no need to climb it to enjoy it...

• TO SHARE... OR NOT •

Custom boards

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

Ingredients (your choice)

Served with pickles and "La Rade" bread

Cured meats: Coppa di Parma IGP OR Speck Alto IGP

Cheese: 24-month Comté OR AOP Limnos Feta (K)

Served with seasonal raw vegetables and breadstick

Spreads: Tzatziki (K) OR Artichoke spread (K)



• MAIN DISHES •

Focaccia meatballs / 14

Meatballs, tomato sauce, ricotta, lemon zest, basil

Parisian salad & pita / 16

Tzatziki, (K) falafel, marinated artichoke,
courgettes, asparagus, pistachios, tarragon,
mustard

Beef carpaccio (K) / 21

Aged sirloin, Parmesan shavings, black pepper oil

Burrata & roasted pear / 12

Hazelnuts, maple syrup, oil

Speck & fig pinsa (K) / 18

Cherry tomatoes, speck, candied figs, fig cream,
toasted almonds

Truffle mushroom pinsa / 21

Truffle cream, roasted mushrooms, rocket, basil,
summer truffle shavings

Arancini all'amatriciana / 10

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

• DESSERTS •

Ice cream cup / 6

Yogurt (K), honey, pistachio pieces (K)

Seasonal pavlova / 7

Cherry jam, raspberries, basil

Brownie / 7

Salted caramel, almonds, and fleur de sel

• COCKTAILS •

• SPRITZ • 15cl

Orange / 11

Aperol, Prosecco, thyme

Peach / 11

Provence peach liqueur,
Prosecco, basil

♥ Melon / 11

Cavaillon melon liqueur,
Prosecco, rosemary

Lemon / 11

Sicilian lemon liqueur,
Prosecco, mint



SIGNATURES 12cl

♥ Faron / 13

Old Manara rum, white vermouth, peach
liqueur, fresh rosemary

♥ Casanier / 13

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

Paloma / 13

Tequila, grapefruit tonic, lime juice, agave
syrup

MOCKTAILS (Alcohol-free - 25cl)

Virgin Spritz / 9

Sanbitter, sparkling water,
fresh orange

CLASSIQUES 12cl

Gin To / 12-14

London Dry Gin (notes of lime,
juniper, and pink peppercorn) / 12
Brockmans Gin (notes of blackberry,
blueberry, and almond) / 14

Mule / 12

Moscow (vodka, ginger beer, lime juice)
London (gin, ginger beer, lime juice)
Cuba (spiced rum, ginger beer, lime juice)

Fresh / 8

Apple juice, lemon juice, mint
syrup, basil

• BEERS FROM LA RADE •

DRAUGHT

Pint (50cl) / 8,5

Half (25cl) / 4,5

BOTTLED 33cl

La Daurade - Wheat Beer 4% / 8,5

Berliner Vice 3,5% / 8,5



• SOFTS •

COLD DRINKS

Lemonade(33cl) / 5

AAzuria Organic by La Rade

Symples - Sparkling infusions / 5,5

made from organic plants

Energizing (thyme, rosemary, peppermint)

Relaxing (lavender, chamomile, verbena)

Fruit juice(24cl) / 4,5

Apple, Press of Provence

Syrup with water / 3,5

House iced tea / 5

White peach & orange blossom

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

Blacks: Russian Taste 7 Citrus

Greens: Jasmine, Paris for you by day (rose,
raspberry, lychee)

Infusion: Herbalist No. 74 (linden,
chamomile, orange blossom), Verbena

Coffee / 3

Ristretto, espresso or lungo

Café crème / 5

coffee with cream

• APERITIFS, DIGESTIFS & SPIRITS •

APERITIFS 5cl

Ricard / 5
 Vermouth Rosso Starlino / 6
 Vermouth blanc Routin / 6
 Rinquinquin - peach / 7

DIGESTIFS 5cl

Get 27 / 6
 Shankys Whip / 8
 Caramel liqueur
 Pisco Moscatel del Governor / 8
 Luxardo Liqueur Marachino / 8

SPIRITUEUX 5cl

WHISKYS

Pointe Blanche / 12
(France)
 Bulleit / 8
(Bourbon)
 Glenfiddich / 9
(Ecosse)
 Kujira / 11
(Japan)
 Local Heroes Big Smoke / 11
(Scotland)

RUMS

Saint James Ambré / 8
(Martinique)
 Old Manada Blanc / 9
(Martinique/Marseille)
 Duppy Shared Spiced / 9
(Jamaica)

COGNACS

Planat VSOP / 10
 Planat 10 ans / 16

GINS

Gin Lind & lime / 9
 Planat 10 ans / 16

TEQUILA & MEZCAL

Olmeca Blanco Silver / 8
 Neurita Picante / 10
 Mezcal Herodes / 9

• WINES •

ROSÉ

Panaché - Château de Calavon Glass 12cl / Bottle 75cl
 AOP Côteaux d'Aix-en-Provence - fresh, fruity, mineral 6 / 34
 Irrésistible - Domaine de la Croix 8 / 41
 Côte de Provence AOC cru classé - fresh, gourmet, salty

WHITE

Sauvignon - Domaine de Fontenay 6 / 32
 AOC Vallée de la Loire - lively, fresh, thirst-quenching
 Demoiselle - Domaine de Laballe (moelleux) 7 / 38
 IGP Côte de Gascogne Doux Moelleux - light, gourmet, aromatic
 Irrésistible - Domaine de la Croix 8 / 41
 Côte de Provence AOC cru classé - mineral, elegant, aromatic
 Léoube - Singulier 59
 AOC Côte de Provence - mineral, exotic, elegant
 Les Héritiers St Genys - Clos Marcily Monopole 2019 70
 AOC Mercurey 1er Cru - gourmet, fruity, structured

RED

Les Pentes Vieilles Vignes - Domaine Bruneau-Dupuy 6 / 33
 Saint-Nicolas-De-Bourgueil - crunchy fruit, elegant
 Irrésistible - Domaine de la Croix 8 / 41
 Côte de Provence AOC cru classé - generous, silky fruit
 Espée- Olivier Ravoire 55
 AOC Crozes Hermitage - powerful, Mediterranean

SPARKLING

Spumante Rosé Brut - Domaine Terre Dei Buth 6 / 28
 Fresh red fruits, elegant bubbles, gourmet
 Prosecco Frizzante - Domaine Terre Dei Buth 7 / 30
 DOC de Treviso et Veneto - fresh, floral, balanced
 Champagne De Venoge - Cuvée Cordon Bleu Brut 75
 Balanced, complex, lively