

# NOVOTEL MARSEILLE CENTRE PRADO

CONSULT THE  
RESTAURANT MENU ON  
YOUR SMARTPHONE



DRINK

Share together the news of the day,  
and laugh...always



# All aboard

<b>CHAMPAGNES</b>	12,5cl	37,5cl	75cl
Champagne Tsarine Premium Brut	9		49
Laurent Perrier Brut Millésimé 2008			85
Laurent Perrier La Cuvée Brut	12	35	65

## APÉRITIFS

Pastis 51 2cL			4.5
Porto rouge Graham's Fine Tawny 6cL			6
Martini bianco ou rosso 6cL			5
Ricard 2cL			4.5
Campari 6cL			5

## DRINKS

Kir with white Burgundy			5
<i>with Cartron crème de cassis de Bourgogne- blackcurrant</i>			
Lillet Tonic 15cL			8
Amber St Raphaël 6cL			6

## BEERS

Draft beers	15cl	25cl	50cl
<i>Heineken</i>	3.5	4.5	7.5
Bottled beers			
Grimbergen ambrée-bitter & sweet 33cL			5
Hapkin blonde-rich with character 33cL			6
Desperados-tequila flavoured with notes of citrus 33cL			5
Ciney blonde-sweet & balanced 33cL			5.5
Lagunitas IPA-citrus & spicy notes 35.5cL			6
Heineken 0.0- 33cL			4.5
Mort Subite Kriek-sweet taste of cherry 33cL			6
Grimbergen blanche-citrus & spicy notes 33cL			5
Zoumaï Blonde TIBOULEN 33 cl-Organic beer made in Marseille			7
Zoumaï white Gaby 33 cl-Organic beer made in Marseille			7
Zoumaï ambrée RIOU 33 cl-Organic beer made in Marseille			7

## CIDER

<i>Cidre Bio "SASSY" de Normandie 33cL</i>			5
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# Alcool

Rhum vieux Saint James cuvée 1765	4cl	16
Diplomatico Exclusiva Reserva		16
Gin Monkey 47 Dry		9.5
Rhum Havana Club 3 Ans		7
Gin Gibson		7
Gin Generous coriandre & combava - made in France (bio)		10.5
Vodka Absolut		7
Tequila Olmeca Blanco		7

## WHISKIES BLEND - 4cl

Whiskie J&B rare		6
Chivas Regal 12 ans		8

## WHISKIES CLASSIC MALT

Talisker Port Ruighe		9.5
Aberlour 10 ans		7

## AMERICAN WHISKY

Bulleit Rye		12
Jack Daniel's		7.5

## IRISH WHISKEY

Jameson		7
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## SCOTCH WHISKEY

Haig Club Clubman		8.5
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- 8.5 -

The Botanic

Sassy cider, peach syrup, Aperol

-

The Smoked

Lagavulin Whiskey, Amber St Raphaël, Orange Bitter

-

The Leather

Lager, Cointreau, Tequila

-

The Floral

White Lillet, elderflower liqueur, champagne

-

The Citrus

Gin monkey 47, Paragon Timur, lime juice

-

The Exotic

Diplomatico Rhum, St-Germain liqueur, pineapple juice

ASK US  
FOR CLASSICS !

## MOCKTAILS

- 6.5 -

The Fruity

Kusmi Tea earl grey, raspberry syrup, cranberry juice

-

The greedy

Mango juice, coconut puree, lime juice

-

The sailor

Tao jasmine green tea, lemon syrup, tonic

-

The Spicy

Apple juice, Kusmi Tea mint green tea, ginger beer

Les cocktails et les mocktails sont préparés avec les sirops Monin.  
*Cocktails and mocktails are made with Monin syrups.*



<b>WHITE WINE</b>	15cl	37,5cl	75cl
<b>Languedoc - Roussillon (bio)</b> <i>Naturally Gérard Bertrand IGP Pays d'Oc cépage Sauvignon 2019</i>			<b>28</b>
<b>Sud-Ouest</b> <i>BIG (Born In Gascony) IGP Côtes de Gascogne 2019</i>			<b>24</b>
<b>Bourgogne</b> <i>J. Moreau et Fils AOP Chablis 2020</i>	<b>9</b>	<b>25</b>	<b>42</b>
<b>ROSE WINE</b>	15cl		75cl
<b>Provence</b> <i>Château du Rouet Cuvée Esterel AOP Côtes de Provence 2020</i>	<b>7</b>		<b>29</b>
<b>Vallée du Rhône</b> <i>Domaine La Champone AOP Lubéron 2020</i>			<b>24</b>
<b>RED WINE</b>	15cl	37,5cl	75cl
<b>Bordeaux</b> <i>Château Lieujean AOP Haut-Médoc Cru Bourgeois 2015</i>		<b>23</b>	<b>39</b>
<b>Languedoc - Roussillon (bio)</b> <i>La Livinière Sirius AOP Minervois 2019</i>			<b>26</b>
<b>Val de Loire</b> <i>Terroirs rabelaisiens AOP Chinon 2018</i>	<b>5.5</b>	<b>14</b>	<b>24</b>
<b>Beaujolais</b> <i>Château de Pierreux AOP Brouilly 2018</i>	<b>8</b>		<b>30</b>

# HUNGRY?

## SALTY SIDE

Country paté with espelette chilli	<b>5</b>
Croque Monsieur* - Grilled comté cheese and ham sandwich	<b>11</b>
Selection of PDO cheese platter	<b>13</b>
Small sardines in a tin, butter and toast	<b>6</b>
Dry pork sausage from the Abotia domain	<b>6</b>
Selected cheese	<b>6</b>
Humus, pita bread	<b>5</b>
Iberian ham 24 months of maturing	<b>9</b>

## SWEET SIDE

Chocolate fondant cake	<b>6</b>
Dark chocolate mousse*	<b>6</b>
Chia pudding with coconut milk* and fresh seasonal fruits	<b>7</b>
Pancakes with maple syrup	<b>6</b>
Iced yogurt granola	<b>6</b>

\* Previously frozen

# **Thirsty**

Free carafe or glass of water on request

<b>MINERAL WATER</b>	33cl	50cl	1l
<i>Evian</i>		3.5	4.5
<i>Badoit</i>		3.5	4.5
<i>Perrier</i>	4		

## **SODAS** 4.5

*Orangina 25cL, Fuze tea peach 25cL, Sprite 33cL, Schweppes agrum / Schweppes Indian tonic / Redbull 25cL, Oasis tropical 25cL, Coca-Cola / Coca-Cola Cherry / Coca-Cola sans sucre 33cL, Fanta orange 33cL,*

## **GRANINI FRUITS JUICE AND NECTARS** 4.5

*Orange juice 25cL, Grapefruit nectar 25cL, Pineapple nectar 25cL, Apple juice 25cL, Tomato juice 25cL, Apricot nectar 25cL, Strawberry nectar 25cL*

## **APERIKIDS - ONLY FOR CHILDREN!** 5

## **A TOUCH OF FRESHNESS (15CL)** 6.5

*Homemade lemonade*

*Fresh herbal : lemon, cucumber, thyme, sprkling water*

*Homemade iced-tea*

KEEP

# **Warm**

## **HOT BEVERAGES**

<i>Nespresso coffee</i>	
<i>Double espresso</i>	3.2
<i>Macchiato glacé à la vanille</i>	4.9
<i>Espresso</i>	2.4
<i>Café tiramisu onctueux</i>	4.9
<i>Latte Macchiato</i>	4.9
<i>Flat white</i>	4.9
<i>Cappuccino</i>	4.9
<i>Tea Kusmi tea</i>	3.5
<i>Prince Wladimir Black tea, lemon, vanilla and spices</i>	
<i>Sencha green tea</i>	
<i>Nanah green mint tea China green tea flavoured with Nanah mint</i>	
<i>Label impérial Thé vert, orange et cannelle</i>	
<i>English Breakfast Tea</i>	
<i>Detox Mate, green tea and lemon grass</i>	
<i>Boost Mate, green tea and spices</i>	
<i>Infusions Kusmi Tea</i>	3.5
<i>Aquarosa Flavoured blend of hibiscus, blackberries, fruits, plants</i>	
<i>Camomile</i>	
<i>Lattes</i>	3.5
<i>Chocolat Commerce Equitable Monbana (bio)</i>	
<i>Matcha</i>	



# Elixirs

## COGNAC - 4cl

Hennessy VS 9.5

Hennessy XO 13

## ARMAGNAC - 4cl

Château de Laubade Hors d'Age 8

## CALVADOS - 4cl

Drouin 7.5

## EAUX DE VIE - 4cl

Mirabelle Cartron 7.5

Poire Williams Cartron 7.5

## LIQUEURS - 4cl

6.5

Get 27

Cointreau

SEE YOU  
ON ...



Prix nets (PR)

Prices in euros incl.tax.

Alcohol abuse can be dangerous to your health  
- drink responsibly.

Allergenic products: consult information available  
at the restaurant reception.



Products from organic farming.



We undertake to promote a balanced diet and foster responsible purchasing.  
Because every gesture counts, our restaurant promotes positive hospitality.

We are serious about sustainability! This card is printed on PEFC-certified paper.

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DÉVELOPPÉ PAR **SOPEDI**



**SOPEDI**

Services & Supports Communicatifs