COLD DRINKS

Our Juice

FRUITS JUICES & NECTARS 20cl **3.9**
strawberry/pineapple/pink grapefruit/
apricot/apple/ACE/tomato

FRESH ORANGE JUICE 20cl **5.5**

FRESH LEMON JUICE 20cl **5.5**

Our Smoothies

SMOOTHIE FRESH 30cl **7.5**
strawberry, orange & mint

SMOOTHIE BOOST 30cl **7.5**
orange, mango, carrot,
lime & ginger

Our Sodas

WATERED-DOWN SYRUP 33cl	**2.3**
LEMONADE 33cl	**3.6**
DIABOLO 33cl	**3,6**
ICED TEA 33cl	**3.8**
COCA, COCA ZERO 33cl	**3.8**
SCHWEPPES TONIC 33cl	**3.8**
SCHWEPPES AGRUM' 33cl	**3.8**
TROPICAL OASIS 33cl	**3.8**
PERRIER 33cl	**3.8**
ORANGINA 33cl	**3.8**
Extra syrup	+0.2

Iced Coffee 30cl **4.8**

HOT DRINKS

ESPRESSO, DECAF 1.9
DOUBLE ESPRESSO 3.8
COFFEE W/CREAM, LONG COFFEE 2
LONG COFFEE W/MILK 3.6
HOT CHOCOLATE 3.8
COFFEE or **HOT CHOCOLATE WITH WHIPPED CREAM 4.2**

CAPPUCCINO 4

TEA 4
green/green fresh mint/
Earl Grey/Darjeeling/Ceylan
/red fruits/jasmin

HERBAL TEA 4
verbena/mint verbena

Our Beers

Draft beer

FADA BLONDE 25cl **4** 50cl **7.8**
La FADA Blonde is a fine lager that showcases the fresh, floral heart of Mistral hops. Malty notes are balanced by a light and subtle bitterness.

SHANDY *beer w/lemonade*, **MONACO, BEER W/SYRUP** **4** **7.8**

BEER WITH PICON **4.8** **9**

Bottled beer

FADA SUNNY IPA 33cl **6**
Fresh and flavorful, with a light taste of tropical fruits and a fine, pleasant bitterness.

FADA BLANCHE 33cl **6**
A true white beer, with notes of orange peel and coriander, enriched with a hint of Provençal rosemary.

FADA ABRICOT 33cl **6**
Delicately flavored with apricot, very refreshing.

FADA AMBRÉE 33cl **6**
A characterful beer with subtle notes of caramel and spices.

DESPERADOS 33cl **6**

CARLSBERG 33cl **6**

1664 ALCOHOL FREE 33cl **5.5**

Our Wines

	GLASS 14cl	CARAFE 25cl	CARAFE 50cl
IGP MÉDITERRANÉE Esprit de Saint Pons *Red / Rose / White*	4	6.8	12

	VERRE 14cl	BT 75cl
Red		
AOP CÔTE DE PROVENCE Domaine Saint Pons, Cuvée authentique *Elegant nose, with fruity and indulgent notes.*	-	26
AOP CÔTES DU RHÔNE Famille perrin, Cuvée Perrin *Full-bodied and fruity, with finesse and depth.*	6	28
Rose		
AOP CÔTE DE PROVENCE Domaine Saint Pons, Cuvée authentique *Fruity and floral nose.*	-	26
CÔTE DE PROVENCE Château Rasque, Cuvée Alexandra *Bright color, with delicate aromas.*	-	39
White		
AOP CÔTE DE PROVENCE Domaine Saint Pons, Cuvée authentique *Floral and fruity nose, with citrus & dried fruits.*	-	26
IGP D'OC Domaine Brescou, Chardonnay BIO *Roundness, freshness, with floral and honeyed flavors.*	6	28
IGP CÔTE DE GASCOGNE Domaine de Joy, « Enjoy », Moelleux gros manseng *Fresh and fruity, with notes of citrus and tropical fruits.*	6	28

MINÉRAL WATER

Available only to accompany your meals.

VITTEL still water 50cl **3.9** **SAN PELLEGRINO** sparkling water 50cl **3.9**

Aperitifs

MARTINI 4cl White OR Red **4.8**
KIR 14cl blackcurrant/peach/blackberry/raspberry **4.2**
GLASS OF PROSECCO 10cl **6**

SPRITZ CORNER 8.5

APEROL SPRITZ
aperol 6cl, prosecco 9cl, sparkling water

HUGO SPRITZ
elderflower liqueur 4cl, prosecco 6cl, sparkling water

LIMONCELLO SPRITZ
limoncello 4cl, prosecco 6cl, sparkling water

Prices are in euros, inclusive of service. Minimum card payment: 30€.

Dejeuners & cafés ensoleillés

La Belle Vie

Déjeuners et cafés ensoleillés

English Menu

Boulevard de la Plage
83530 Agay
04 94 53 32 20

Follow us !

The list of allergens is available upon request.
Prices are in euros, inclusive of service. Minimum card payment: 30€.

SANDWICHS CORNER

Our Paninis

Served with fresh salad

GARRIGUE tomato, mozzarella, pesto — 8.5
PARISIEN cooked ham, mozzarella, tomato, pesto — 9.5
ITALIEN cured ham , mozzarella, tomato, pesto — 9.5
PANINI DE TOM curry chicken, mozzarella, tomato, parsley, garlic — 10.5
TUNA tuna, mozzarella, tomato, pesto — 10
CHÈVRE goat cheese, mozzarella, honey, tomato — 9.5

Our Wraps

POULET 13
breaded chicken strips, cheddar, lettuce, tomato, onion, honey mustard

SAUMON 13
marinated salmon, cucumber, lettuce, tomato, chive cream.

VEGGIE 13
vegetarian fritter, goat cheese, grilled vegetables, lettuce, tomato.

OUR CRISPY POTATO fritters

Served with fresh salad

LA CAMARGUAISE crispy potato fritter, ground beef patty, bacon, caramelized onions, cheddar cream — 17

LA NORVÉGIENNE crispy potato fritter, marinated salmon, mango salmon tartare, avocado, chive cream — 18

FRENCH FRIES

PLATE OF FRENCH FRIES 5
PLATE OF FRENCH FRIES + **CHEDDAR CREAM & FRIED ONIONS** 7

Our Salads

CHÈVRE CHAUD 17
salad, goat cheese bricks, tomato, bacon, nuts, honey

SALADE CÉSAR 17
romaine lettuce, breaded chicken strips, egg, croutons, parmesan, homemade Caesar dressing

VEGAN BOWL 18
salad, falafels, roasted vegetables, hummus, curry quinoa, sliced almonds, raisins, coriander, mint.

TUNA POKE BOWL 18
Vinegar rice, avocado, mango, edamame, grated carrot, cucumber, radish, sesame seeds, soy sauce.

THE BRASSERIE

CLASSIC BEEF TARTARE with fresh french fries & salad — 18.5
Prepared in-house

ITALIAN BEEF TARTARE with fresh french fries & salad — 18.5
parmesan, tomates séchées, pesto, câpres

SALMON TARTARE with fresh french fries & salad — 18.5
Mango and avocado

FISH AND CHIPS cod fish, homemade tartar sauce — 18

STUNA STEAK sesame-crusted seared — 19

BUTCHER'S CUT — SEE THE CHALKBOARD

CROQUE-MONSIEUR white bread, fresh french fries & salad — 12
(+1€ fried egg for a Croque-Madame)

MARINATED SALMON TARTINE toasted country bread, guacamole, marinated salmon, chive cream, salad — 17

Our Burgers

Served with fresh salad

BACON CHEESE BURGER — 18.5
bun, ground beef, bacon, cheddar cream, caramelized onions, tomato, burger sauce

CHICKEN BURGER — 18.5
bun, breaded chicken strips, cheddar cream, caramelized onions, avocado, tomato, sweet chili sauce

VEGGIE BURGER — 18.5
bun, vegetarian fritter, grilled vegetables, caramelized onions, tomato, cheddar cream, burger sauce

Our Pizzas

From June to September

MARGUERITE 12
tomato sauce, mozzarella, olives, oregano

REINE 15
tomato sauce, mozzarella, ham, mushrooms, olives, oregano

PARMA 17
tomato sauce, mozzarella, cured ham, homemade pesto, arugula, olives, oregano

VÉGÉTARIENNE 15
tomato sauce, mozzarella, roasted vegetables, mushrooms, olives, oregano

3 FROMAGES 16
tomato sauce, mozzarella, goat cheese, blue cheese, olives, oregano

ANDALOUSE 16.5
tomato sauce, mozzarella, chorizo, peppers, onions, olives, oregano

NORVÉGIENNE 17
cream base, mozzarella, homemade marinated salmon, olives, oregano, chive cream

POULET 16
tomato sauce, mozzarella, chicken, peppers, onions, garlic, parsley, olives, oregano

KID'S MENU 12€

FRESH GROUND BEEF *ou* **BREADED CHICKEN STRIPS**
+ fresh french fries
+ 1 scoop of ice cream to choose
+ 1 watered-down syrup

DESSERTS

« Homemade » from la Belle Vie

TIRAMISÙ — 8
WARM TARTE TATIN /w vanilla ice cream & whipped cream — 8.5
MOLTEN CHOCOLATE CAKE /w vanilla ice cream — 8.5
FRENCH-TOAST-STYLE BRIOCHE salted caramel butter, vanilla ice cream, whipped cream — 8.5
COFFEE WITH MINI PASTRIES (+1€ TEA) — 9

Our Waffles

PLAIN OR **SUGAR** 5
NUTELLA 5.8
FRESH FRUITS & HONEY 7.5
EXTRA WHIPPED CREAM OR VANILLA ICE CREAM +1.5€

ICE CREAM CORNER

Our flavors

ICE CREAM **VANILLA, CHOCOLATE, COFFEE, SALTED CARAMEL BUTTER, COOKIES, PRALINE, PISTACHIO, RUM RAISIN**

SORBETS **STRAWBERRY, LEMON, PASSION FRUIT, PINEAPPLE**

1 scoop 3.5 — 2 scoops 6 — 3 scoops 7

EXTRA WHIPPED CREAM +1.5€

Sundaes

DAME BLANCHE 9
vanilla ice cream, chocolate sauce, whipped cream

CHOCOLAT LIÉGEOIS 9
chocolate ice cream, chocolate sauce, whipped cream

CAFÉ LIÉGEOIS 9
coffee ice cream, iced coffee, whipped cream

CARAMEL LIÉGEOIS 9
salted caramel ice cream, vanilla ice cream, caramel sauce, whipped cream

STRAWBERRY SUNDAE 9
strawberry sorbet, vanilla ice cream, red fruit coulis, whipped cream

LA BELLE VIE 10
vanilla ice cream, cookies ice cream, praline ice cream, whipped cream, caramel sauce, cookie crumbs

COUPE FRAÎCHEUR 10
strawberry sorbet, lemon sorbet, pineapple sorbet, fresh fruit, whipped cream

Prices are in euros, inclusive of service. Minimum card payment: 30€.