



PETRARQUE & LAURE

RESTAURANT FAMILIAL DEPUIS 1967

OUR PROPOSALS

FORMULE DOUCEUR*

22,50

**Grilled rib steak
with Provençal herbs
& French fries**

Sauce supplement 2.00

or

**Trout meunière du vivier
with rice**

& tomato Provençal sty

Almond supplement 2.00

*Formula cannot be changed

GIANT SALADS

TOMATO AND BURRATA SALAD 16,50

PÉTRARQUE SALAD 16,50
Salad, tomatoes, smoked duck breast, chicken gizzards confit

CAESAR SALAD 16,50
Salad, chicken, tomatoes, parmesan shavings, egg, breadsticks, croutons

ITALIAN SALAD 16,50
Salad, tomatoes, cured ham, sun-dried tomatoes, mozzarella, black olives

FRESH TAGLIATELLE

PLAIN / PORCINI / ROQUEFORT

14,00

OMELETTES WITH FRENCH FRIES AND SALAD

PLAIN / CHEESE / HAM / MIXED

14,00

CROQUE-MONSIEUR

14,00

with French fries and salad

CROQUE-MADAME

15,00

with French fries and salad

SNACK

Ground steak 150 g with French fries and salad 14,00

7 Chicken nuggets with French fries and salad 14,00

Plate of French fries Small 2,50 / Big 4,00

Salad bowl Small 2,50 / Big 4,00

CHILDREN'S MENU (-12ans)

11,00

Chopped steak & fries or **Chicken nuggets & fries**

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Jar of chocolate vanilla or **strawberry vanilla ice cream**

.....

1 glass of syrup

Extra glass of Coke instead of syrup 2.00

GOURMET FORMULAS

MAIN COURSE & DESSERT

30,00

STARTER & PLAT

32,00

STARTER, MAIN COURSE & DESSERT

35,00

STARTERS

Price a la carte

PÉTRARQUE SALAD 16,50
Salad, tomatoes, smoked duck breast,
chicken gizzards confit

LA CASTAGNICCIA" CORSICAN CHARCUTERIE 17,00
Coppa, salami, lonzo, cured ham, sausage

MUSSEL AND SHRIMP CROUSTADE 16,50

DUCK FOIE GRAS "HOMEMADE" 20,50
WITH ONION COMPOTE (sup menu 5,50)

EGGPLANT PAPETON, BASIL COULIS 16,50

VERRINE OF FRESH GOAT'S CHEESE, 16,50
TOMATO CONFIT AND TAPENADE

MAIN COURSE

MILLING TROUT FROM THE VIVIER 23,50

TROUT WITH ALMONDS 25,50
FROM THE VIVIER (sup menu 2,00)

FISH OF THE MOMENT 23,50

GRILLED RIB STEAK WITH PROVENCE HERBS 23,50

DUCK BREAST WITH PEPPER SAUCE 23,50

CHICKEN SUPREME WITH PORCINI MUSHROOM SAUCE 23,50

LAMB MICE CONFIT IN OLIVE OIL 28,50
(sup menu 5,50)

SAUCES: CEPES, PEPPER OR ROQUEFORT 2,00

DESSERTS

WHOLE SAINT-MARCELLIN CHEESE 6,00

GOURMET COFFEE (sup menu 3,50) 8,00

VANILLA CRÈME BRÛLÉE 7,50

CHEF'S PATISSERIE 7,50

MELBA-STYLE RUM BABA 7,50

DAME BLANCHE 7,50

CHOCOLATE MI-CUIT 7,50

ICE CREAM OR SORBET (2 SCOOPS) 6,00

THE CAVE

RED WINES

Glass 12,5 cl 50 cl 75 cl

AOP Ventoux
Domaine Terrus ♥ 6,00 20,00 31,00

AOP Rasteau
Alain Jaume • Les Vallats 41,00

AOP Vacqueyras
Alain Jaume • Grande Garrigue 44,00

AOP Côtes-du-Rhône
Domaine Tourbillon • Cuvée du Grand-Père 34,00

AOP Châteauneuf-du-Pape
Domaine Juliette Avril 57,00

AOP Gigondas
Domaine Tourbillon • Vieilles Vignes 45,00

ROSÉ WINES

AOP Ventoux
Domaine Terrus ♥ 6,00 20,00 31,00

AOP Côtes-du-Rhône
Domaine Tourbillon 34,00

AOP Côtes-de-Provence
Domaine Leos • Augusta (Patrick Bruel) ♥ 6,00 34,00

WHITE WINES

AOP Ventoux
Cave de Lumières • Aubépine 31,00

AOP Châteauneuf-du-Pape
Domaine Juliette Avril 57,00

AOP Cassis
Bodin (blanc de blancs) 41,00

IGP Méditerranée
Clos Venturi • Viognier 6,00 31,00

AOP Vacqueyras
Alain Jaume • Grande Garrigue 44,00

IGP Méditerranée
Domaine Leos • Augusta (Patrick Bruel) ♥ 6,00 34,00

PICHET DE VIN DE PAYS

RED, ROSE & WHITE

Verre (12,5 cl) 4,00

25 cl 7,00

50 cl 10,00

75 cl 14,00

DRINKS

CORSICAN CHARCUTERIE BOARD

17,00

Coppa, salami, lonzo, cured ham, sausage

COCKTAILS

GIN TONIC 25 cl / 10,00

Gin, indian tonic Schweppes,
yellow lemon

SPRITZ 25 cl / 10,00

Aperol, Prosecco, orange, sparkling water

AMERICANO 25 cl / 10,00

Campari, red and white Martini,
Noilly-Prat, Gin, orange

CUBA LIBRE 25 cl / 10,00

White rum, Coca-Cola and limet

MOJITO 25 cl / 10,00

White rum, Perrier, lime, mint leaves,
powdered cane sugar

MOJITO SOFT 25 cl / 8,00

Perrier, lime, mint leaves,
powdered cane sugare

APÉRITIFS

Pastis, Ricard, Casanis .. 2 cl / 4,50

Porto, Muscat, Suze, 5 cl / 4,50

Martini rouge & blanc, Guignolet,
Ambassadeur, Campari

Baby 2 cl / 4,50

Whisky 4 cl / 6,00

Verre de vin de pays .. 12,5 cl / 4,00

Kir 10 cl / 4,50

Kir pétillant 10 cl / 5,00

Peach, Blackberry, Raspberry, Blackcurrant

CHAMPAGNE BRUT

Veuve Pelletier 75 cl / 45,00

DRAUGHT BEERS

KROMBACHER HELL

25 cl 4,50

50 cl 8,00

THE BEER OF THE MOMENT

25 cl 5,50

DIGESTIFS

Get 27, Marie-Brizard, ... 4 cl / 6,00

Cointreau, Armagnac, Cognac,

Gin, Rhum, Poire Williams,

Calvados, Verveine, Garlaban,

Vodka, Malibu...

SOFT

Coca, Coca zéro, Perrier. ... 33 cl / 4,50

Orangina, Vittel, 25 cl / 4,50

Schweppes, Ice-Tea

WATERS

Evian & Badoit 50 cl / 4,50

..... 100 cl / 6,00

FRUIT JUICES & NECTAR

Apple, pear, 25 cl / 4,50

apricot, orange, grapefruit

pineapple, tomato

SIROPS

Mint, strawberry, 3 cl / 3,00

grenadine, peach, orgeat, lemon,
blackcurrant, PAC, Fun Blue

HOT DRINKS

Coffee 2,50

Coffee cream 5,0

Cappuccino 5,00

Tea & Infusions 3,50

Our recipes may contain major allergens (EU Regulation N° 1169/2011),
the list of which is available upon request and at the end of the menu.

Excessive alcohol consumption is dangerous for your health—consume in moderation.

Net prices in euros, service included.