



Our pastas are made with superior durum. We cook Basmati premium rice that we rinse 7 times to remove until 85% of heavy metals and starch.

BOWLS | 18,50€

BOUDDHA BOWL

Rice, Concumber, beetroot, tomatoes, corn, zucchinis, dried grape, chickpea houmous, vinaigrette

FORCE BOWL

Fresh lettuce, pastas, marinated chicken, zucchinis, tomatoes, grilled peppers, corn, dried grapes, peanuts, teriyaki sauce

SOLEIL BOWL

Fresh lettuce, rice, shrimps, mango, zucchinis, beetroot, edamame, black sesame, wakame, carrots, cucumber, teriyaki sauce

PASTAS

BURRATA | 18,90€

Rigatoni, Tomatoes sauce with basil, saisonnal vegetables and olive oil, creamy burrata, cherry tomatoes and parmesan, olives

FROMAGÈRE | 18,50€

Rigatoni, cancoillotte IGP, smoked ham cubes, parmesan cheese, fried onions

LUBERON | 18,50€

Rigatoni, tomatoes and Provencal herbs sauce, raw ham, mixed salad, small tomatoes, parmesan cheese

PITCHOUNE BOWL (-10 years old) | 9.90€

Rigatoni, tomatoes sauce, ham, fried onions, corn

DESSERTS

Ice creams (Ask the menu)

Duo Gourmand | 5,90€

Expresso, madeleine, peanut butter

Douceur Bowl | 4,90€

Cottage Cheese with apricots or figs jam

Dessert of the Day | 6,50€

KIDS MENU | 11.90€

Pitchoune bowl

Sun roll (fruits ice cream)