

LAGON

Creativity ... COCKTAILS TIME

Domaine Sangria (15cl) 24 €

Peach cream, pineapple juice and... a touch of regional white wine

Sunset bay (15cl) 24 €

Aperol, rose syrup, lime juice, and... a touch of rosé wine from the region

Lagoon Mojito (15cl) 21 €

Rum, Blue Curaçao, fresh mint, lime, brown sugar, sparkling water

Royal Pimm's No 1 23 €

Pimm's N° 1, cucumber, fresh mint, orange, raspberry, Prosecco

L'Apérol Spritz 23 €

Apérol, Prosecco, Schweppes Tonic

Margarita Frozen (25cl) 21 €

Tequila, Cointreau, Lime Granite

Piña Colada Frozen(25cl) 21 €

Havana white rum 3 years old, Granite Colada


The list of allergenic products is available from our team. Net prices in euros. Taxes and service included. Alcohol abuse is dangerous for health. To consume with moderation.


(16/04/2023) Healthy Meal or Drink 


WITHOUT ALCOHOL

Violette Colada (25cl) 16 € 

A rediscovery of Coconut!

Virgin Mojito (25cl) 16 € 

Lime Granite (25cl) 16 € 

Granite Colada (25cl) 16 € 



 **HEALTHY !**

Fresh coconut to drink!
(750grs) 24€

HOT or ICED

ORGANIC TEAS from the Palais des thés ... or Homemade Iced Tea! 8 € 

Ask for our selection

COFFEE ...or Homemade Iced Coffee!

Espresso or Decaffeinated Coffee 6 € Double espresso/ Iced coffee 8 €

Latte / Cappuccino / Hot or Iced Chocolate 10 €

DRINKS WITHOUT ALCOHOL

JUICE (20 cl) 10 €

Bergeron apricot nectar/Strawberry juice/Red tomato juice/White peach nectar/Mango nectar/Pineapple juice

FRESH JUICES (18 cl) 9 €

Orange or Lemon or Grapefruit...squeezed !

SOFT 7 €

Coca-Cola, Coca Zéro (33cl), Orangina (33cl), Sprite (33cl), Ginger Ale (20cl), Schweppes tonic (33cl), Ice tea (33cl)

Red Bull (25cl) **10 €**

MINERAL WATER

Vittel bottle (50cl) **7 €**
Vittel bottle (100cl) **10 €**

San Pellegrino bottle (50cl) **7 €**
San Pellegrino bottle (100cl) **10 €**

Perrier can (33cl) **6 €**



HEALTHY !

Freshly centrifuged juice (25 cl) 16 €

Create your cocktail with our freshly centrifuged seasonal fruits and vegetables in front of you!!

WINE & CHAMPAGNE

CHAMPAGNES

	(12 cl)	(75 cl)
Champagne Duval Leroy Brut Réserve	21 €	125 €
Champagne Taittinger Prestige Rosé	33 €	170 €

WINE

	(12 cl)	(75 cl)
White wine		
AOP Côtes de Provence #LOU – Peyrassol	10 €	60 €
AOC Côtes de Provence Domaine Ott Clos Mireille Blanc de Blancs	16 €	85 €

WINE

	(12 cl)	(75 cl)
Rosé wine		
AOP Côtes de Provence #LOU – Peyrassol	10 €	60 €
AOC Côtes de Provence Domaine Ott Château de Selle	16 €	85 €
Red wine		
IGP Méditerranée Figuière – Méditerranée	10 €	50 €
AOC Côte de Provence Domaine Ott Château de Selle	16 €	85 €

DRINKS WITH ALCOHOL

BEERS

DRAFT

BIRRA MORETTI - blonde (25cl) **10 €**
(50cl) **16 €**
Panaché (bière & limonade) (25cl) **10 €**

...OR BOTTLED

Heineken blonde (33cl) **10 €**
Heineken Sans Alcool 0% (33cl) **8 €**
Desperados (33cl) **12 €**
Corona (35.5cl) **12 €**

APERITIFS & SPIRITUEUX

Pastis 51 / Ricard (4cl) **9 €**

Campari / Martini Rouge, Blanc ou Rosé (6cl) **9 €**

Gin Bombay Dry ou Sapphire (4cl) **23 €**

Vodka Suedoise - Absolut (4cl) **21 €**

Rhum blanc Havana 3 ans (4cl) **19 €**

Rhum brun Havana 7 ans (4cl) **24 €**

Whiskies Johnnie Walker-Red Label (4cl) **19 €**

COLD SNACKS

Traditional "Caesar" salad with grilled chicken **26 €** or grilled prawns **32 €**

Salmon tartare marinated in Yúkó, avocado, edamame and virgin olive oil **32 €** 

Fresh salad with rice vermicelli, coriander, grilled tuna marinated in soy and peanuts **34 €** 

Apulian burrata, local tomato and pesto **26 €**

...FOR KIDS

"Organic" chicken nuggets 6 pcs **14 €** / Penne rigate: Bolognese sauce, pesto, Neapolitan **14 €**

HOT SNACKS

Focaccia "pizza" Puglia mozzarella, summer truffle and Parma ham **34 €**

"Angus" beef burger, tomato, red onion, bacon, cheddar with homemade sauce, homemade French fries **32 €**

Vegetable burger mashed with spicy avocado, marinated tofu and homemade French fries **34 €** 

Extra Homemade French fries **12 €** or Green salad **12 €**

...SWEET

Homemade ice cream or sorbets **5 €/scoop**  Caramelized almonds or peanuts bag « chouchou » **6 €**

Summer fruit minestrone **18 €** Melon & watermelon platter **12 €** 

Frosted fruits: Lemon, passion fruit, banana **16 €** / Victoria pineapple (4/6) pers, Coconut (4/6) pers **55 €** 

All our dishes are homemade and prepared on site from raw products.- A list of allergens present in the dishes on available Meat origin: French beef & Ireland / French poultry / French cheeses- Net prices including service, excli

Health products 