



LATITUDE 43°41'

## COCKTAILS CREATION

**Amour toujours** (12 cl) 15 €

Leblon Cachaça, St Germain liquor, Raspberry purée,  
Lemon juice, Champagne

**Basile** (12 cl) 15 €

Beefeater Gin, Yuzu purée, Lemon juice, Basil

**Caldera** (12 cl) 15 €

Demonio de los Andes Pisco, Tomato juice,  
Ginger syrup, Lemon juice, Tabasco

**Hanky Panky** (9 cl) 17 €

Tanqueray Flor de Sevilla Gin, Fernet Branca,  
Martini Rosso, Orange bitter

**Jasmine Pearl** (15 cl) 15 €

Absolut Vodka, Jasmine green tea, Apricot nectar,  
Lemon juice, Jasmine syrup

**Lady B** (9 cl) 15 €

Beefeater Gin, Italicus liquor, Lemon juice, Cucumber

**Le Méridien** (9 cl) 15 €

Absolut Vodka, Martini bianco, Curaçao liquor,  
Violet liquor, Lemon juice

**Marie Rose** (14 cl) 15 €

Casamigos Mezcal, Lemon juice, Grapefruit juice,  
Rosemary syrup

**Martinez** (9 cl) 17 €

Beefeater Gin, Martini Rosso, Martini Extra Dry,  
Luxardo liquor, Angostura bitter

**New York Sour** (9 cl) 17 €

Woodford Bourbon, Red Wine, Lemon juice,  
Angostura bitter

**Royal** (9 cl) 15 €

Beefeater Gin, Chambord liquor, Lemon juice

**Sex Bomb** (16 cl) 15 €

Havana 3 años Rum, Amaretto Di Saronno liquor,  
Mango/Passion fruit coulis, Vanilla syrup, Lemon juice,  
Cucumber

## NON-ALCOHOLIC COCKTAILS

<b>Griottine</b> (16 cl)	<b>13 €</b>
Coconut purée, Morello cherry juice, Lemon juice, Ginger Ale	
<b>Isidora</b> (16 cl)	<b>13 €</b>
Cloudy Cox's apple juice, Lemon juice, Elderflower syrup, Indian Tonic, Cucumber	
<b>Jasmine Blossom</b> (16 cl)	<b>13 €</b>
Jasmine green tea, Apricot nectar, Lemon juice, Jasmine syrup	
<b>Verry Berry</b> (16 cl)	<b>13 €</b>
Raspberry purée, Strawberry juice, Lemon juice, Verjus, Verbena syrup	

## SPARKLING

By Le MERIDIEN

<b>Sparkling Royal</b> (16 cl)	<b>16 €</b>
Beefeater Gin, Chambord liquor, Lemon juice, Prosecco	
<b>Kir Royal</b> (16 cl)	<b>20 €</b>
Blackcurrant crème, Laurent Perrier Champagne	
<b>Spritz</b> (16 cl)	<b>15 €</b>
Aperol, Prosecco, Sparkling water	
<b>Sparkling Pear</b> (16 cl)	<b>12 €</b>
Cinnamon syrup, Pear juice, Ginger ale	

<b>CHAMPAGNES</b>	16cl	75cl
Laurent Perrier Brut	<b>18€</b>	<b>89€</b>
Louis Roederer Brut Premier	<b>22€</b>	<b>98€</b>
Louis Roederer Cristal millésimé 2013		<b>298€</b>
Le Kir Royal	<b>20€</b>	

**WINES** 16cl 75cl

**White**

Manoir du Capucin Chardonnay – Mâcon Solutré-Pouilly	<b>12€</b>	<b>38€</b>
Domaine Guenault Sauvignon Blanc – Touraine	<b>12€</b>	<b>39€</b>
Domaine William Fèvre Chardonnay – Chablis	<b>15€</b>	<b>52€</b>
Élégance, Jérôme Godon Sauvignon Blanc – Sancerre	<b>15€</b>	<b>48€</b>
Moelleux, Mélody Gros Manseng – IGP Côtes de Gascogne	<b>11€</b>	<b>35€</b>

<b>Red</b>	16cl	75cl
Delas Frères, Saint-Esprit Syrah, Grenache – Côtes-du-Rhône	<b>12€</b>	<b>38€</b>
Peyrassol, Cuvée des Commandeurs Syrah, Cabernet Sauvignon – Côtes de Provence	<b>12€</b>	<b>42€</b>
Mercurey Bouchard Pinot noir – Bourgogne	<b>12€</b>	<b>50€</b>

Château La Rose Bigaroux Cabernet Sauvignon, Cabernet Franc, Merlot Saint-Emilion Grand Cru	<b>14€</b>	<b>52€</b>
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<b>Rosé</b>	16cl	50cl	75cl
Sainte Béatrice Cuvée des Princes	<b>9€</b>		
Roseline prestige Côtes de Provence	<b>12€</b>	<b>26€</b>	<b>38€</b>

**Sparkling**

Prosecco (Italy)	<b>14€</b>	<b>39€</b>
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## SPIRITS

### Aperitifs

Martini Rouge, Blanc	7cl	<b>9€</b>
Campari, Apérol, Suze	7cl	<b>9€</b>
Pastis de Nice, Pastis 51, Ricard	4cl	<b>9€</b>
Porto Rouge	7cl	<b>12€</b>

### Gins

Beefeater	4cl	<b>14€</b>
Beefeater 24	4cl	<b>14€</b>
Monkey 47	4cl	<b>18€</b>
Monkey 47 Sloe Dry Gin	4cl	<b>14€</b>
Plymouth	4cl	<b>14€</b>
Tanqueray	4cl	<b>14€</b>
Tanqueray Flore de Sevilla	4 cl	<b>16€</b>
Hendrick's	4cl	<b>15€</b>
Oligin	4cl	<b>16€</b>
Gin 44°N (handcraft local de Grasse)	4cl	<b>20€</b>
Fords	4 cl	<b>16€</b>

### Vodkas

Absolut Blue	4cl	<b>13€</b>
Grey Goose	4cl	<b>16€</b>

### Rums

Havana Club 3y	4cl	<b>13€</b>
Mount Gay Black Barrel	4cl	<b>13€</b>
Sailor Jerry	4cl	<b>13€</b>
Havana Club 7y	4cl	<b>16€</b>
Diplomatico	4cl	<b>16€</b>

### Tequila, Pisco & Cachaça

Cachaça Leblon	4cl	<b>13€</b>
Tequila Olmeca Blanco	4cl	<b>13€</b>
Tequila Jose Cuervo Reposado	4cl	<b>13€</b>
Pisco Demonio de los Andes	4cl	<b>13€</b>

**Whiskies**

***Single Malts Scotch***

Aberlour 10 ans – Highland	4cl	<b>15€</b>
Glenmorangie 10 ans – Highland	4cl	<b>16€</b>
Lagavulin 16 ans – Islay	4cl	<b>20€</b>
Oban 14 ans – Highland	4cl	<b>19€</b>

***Blended Scotch***

Ballantine's	4cl	<b>14€</b>
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***Bourbon & Tennessee***

Maker's Mark	4cl	<b>13€</b>
Jack Daniel's	4cl	<b>14€</b>
Woodford Reserve	4cl	<b>14€</b>
Jim Beam	4cl	<b>14€</b>

***Irish Whiskey***

Jameson Caskmates	4cl	<b>14€</b>
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***Japanese Whisky***

Yamazaki	4cl	<b>21€</b>
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**Cognacs, Armagnacs & Digestifs**

Cognac Hine VSOP	4cl	<b>15€</b>
Cognac Hine XO	4cl	<b>15€</b>
Cognac Martell VSOP	4cl	<b>14€</b>
Cognac Martel XO	4cl	<b>16€</b>
Cognac Martel Cordon Bleu	4cl	<b>14€</b>
Armagnac Marquis de Montesquiou	4cl	<b>16€</b>
Armagnac Napoléon	4cl	<b>19€</b>
Calvados Lecompte 5 ans	4cl	<b>16€</b>
Grappa Piave	4cl	<b>13€</b>

**Liquors**

Amaretto Disaronno	4cl	<b>15€</b>
Baileys	4cl	<b>15€</b>
Chambord	4cl	<b>15€</b>
Chartreuse Verte	4cl	<b>13€</b>
Cointreau	4cl	<b>15€</b>
Get 27	4cl	<b>15€</b>
Grand Marnier	4cl	<b>15€</b>
Italicus	4cl	<b>13€</b>
Kahlua	4cl	<b>15€</b>
Limoncello	4cl	<b>15€</b>
Luxardo	4cl	<b>13€</b>
St-Germain	4cl	<b>13€</b>

**REFRESHMENT**

<b>Beers on tap</b>	25 cl	50 cl
Kronenbourg 1664	<b>9€</b>	<b>12€</b>
Grimbergen	<b>9€</b>	<b>12€</b>

<b>Beers &amp; ciders (bottles)</b>		33 cl
Corona	<b>9.5€</b>	
0% Kronenbourg 1664	<b>9.5€</b>	
Cidre Maison Sassy Brut	<b>9.5€</b>	
Cidre Maison Sassy Brut Rosé	<b>9.5€</b>	

<b>Bières artisanales locales</b>		33 cl
Mounta Cala – Bière blonde Bio Brasserie du Comté	<b>12€</b>	
Mounta Cala – Bière ambrée Bio Brasserie du Comté	<b>12€</b>	
Blùna – Bière blanche artisanale de Nice	<b>9.5€</b>	
IPA West Coast Cryo Hops Juicy – La Brasserie Artisanale de Nice	<b>12€</b>	

**Alain Milliat's Juices & Nectars (16 cl)** **8€**

Apricot, Pineapple, Carrot, Sengana strawberry, Morello cherry, Pink grapefruit, Vineyard peach, Passe-Crassane pear, Williams pear, Cloudy Cox's apple, Tomato

Fresh juices – Orange, Lemon **8€**

**Sodas** **7€**

Pepsi, Pepsi Max (33 cl)  
Lemonade, Orangina (25 cl)  
Bitter San Pellegrino (10 cl)

**Fever tree's assortment (20 cl)**

Indian Tonic, Tonic Light, Ginger Ale  
Ginger Beer

**Energy Drink**

Red Bull (25 cl) **8€**

**Minerales waters**

Evian, Perrier, Badoit Rouge (33cl) **5.5€**  
Evian, Badoit (50cl) **6€**

Teas – Palais des Thés

**Black teas**

Big Ben  
 Goût Russe 7 agrumes  
 Thé des Lords  
 Thé des Amants  
 Darjeeling Margaret's Hope  
 Grand Yunnan Impérial

**Green teas**

Thé vert à la menthe  
 Grand Jasmin Chun  
 Sencha Ariake

**Oolong**

Thé des Songes

**Rooibos**

Rooibos des Vahinés

**Infusions**

Verbena  
 Camomile  
 Mint



5.5€

5.5€

5.5€

5.5€

5.5€

**BARISTA**

Espresso, Macchiato, Decaffeinated	4.5€
Valrhona "Celaya" chocolate	6.5€
Cappuccino, Latte, Vienna coffee	6.5€
Iced coffee (nature, sugar, milk)	8€
Ices coffee with Baileys	10€





## OUR CUISINE

Every day from 12pm to 10 pm

### Starters

Oven-baked pumpkin soup,  
whipped cream and chestnuts from Ardeche 20 €

Thin slices of chestnut home-smoked Scottish salmon  
from Hebrides Island, light cream  
with aromatics herbs and toasted buckwheat blinis 24 €

Homemade duck foie gras terrine from our regions  
chutney of figs from Sollies 26 €

Salad of sea scallops with lamb's lettuce  
and crisp vegetables, citrus dressing 28 €



All of our dishes are homemade

We welcome any questions our clients may wish to ask about the ingredients in our dishes.

Please inform our headwaiter of any specific dietary requirements or allergies that we should be aware of while preparing your dishes.

### To share

Matured cheeses from Bordier  
and goat cheese from Fabre's, seasonal jam 14 €

Assorted iberico cured meat with Catalan bread 24 €

6 Poached Black Tiger shrimps  
New Orleans style, remoulade sauce 26 €

6 Oysters Specials n°3 from Pattedoie  
with shallot vinegar and Vodka, rye bread 28 €



**Our Executive Chef, Eric Brujan**

## Our Grilled

A side dish and a sauce of your choice come with all our grilled meat / fish.

## Meat

Classic Burger 180 g (Origin : Ireland **Organic**) 26 €

Cheese Burger 180g with IGP raclette cheese 30 €  
(Origin : Ireland **Organic**)

Knife cut classic Charolais beef tartare 180g 28 €  
(Origin : France)

Iberico pork pluma (Origin : Spain) 30 €

Irish Black Angus sirloin 200 g (Origin : Ireland) 34 €

Black Angus rump steak skewer (Origin : Argentina) 38 €

**Salers beef matured bone-in- ribeye, around 1.2 kg** 98 €  
(Origin : France) For 2 or 3 people  
To share, served with 2 side dishes and 2 sauces

## Fish

Normandy coast scallop skewer 34 €

Fillet of sea bass from Cannes' Bay 36 €

## Side dish of your choice

Matchstick French fries	6 €	Extra
Lamb's lettuce salad	6 €	
Wilted baby spinach leaves	8 €	
Lightly whipped potato purée with Bordier butter	12 €	
Potato and Iberico chorizo croquettes	12 €	
Artisanal rigatoni pasta with black truffle ivory sauce	13 €	
Parsley and garlic mushrooms	13 €	

## Sauces of your choice (Extra: 3 €)

Red wine, peppercorn, shallot, chimichurri, white wine\*  
\* sauce for fish only

## Desserts

Amber rum baba with Bourbon vanilla whipped cream 10 €

Reinette apple tart,  
whipped mascarpone cream,  
caramel lightly salted butter sauce 11 €

Chocolate cake with ginger bread,  
sweet spices sauce 12 €

Exotic fruits salad with goji berries  
and coconut chips, caramelized frécinette,  
orange lace biscuit and mango sorbet 14 €