

NUA, instinctive & sincere cuisine

One table, shared plates at the center, spontaneous conversation. **Here, we share, we taste, we explore.**

The concept: two dishes per person, to choose from the six current plates (€25/person). Vegetarian, meat, fish, there's something for everyone. Plates designed to interact with each other or be enjoyed solo.

Seasonality, respect for ingredients, balance of flavors: here, technique steps aside to let pure enjoyment take the lead..

Welcome to our place,



MENU OF THE MOMENT

Two plates of your choice

25€

Stracciatella, peach, Sichuan oil & flatbread (*veggie*)

Curry cream, papadum & zhoug (*vegan*)

Marinated salmon, fresh herbs, candied garlic & lemon

Grilled sea bass fillet, watermelon salsa, fennel & vinaigrette

Bresaola, zucchini salad & parmesan

Pork pluma, red wine and tomato sauce, roasted eggplant

+ extra roasted potatoes

5€

TO SHARE

Panisses 'de l'Estaque' & garlic mayonnaise

9€

Cheese or cold cuts board

18€

Mixed board

22€

DESSERTS

Rice pudding, raspberries, strawberry & kaffir lime coulis

8€

Chocolate cream, Korean caramel & peanuts

8€

Cake of the moment

5€

Maxi cookie

5€

GOCKTAILS

ICONICS

12€

Panier Colada ✱ Like a Piña Colada, only better :)

white rum • pineapple • coconut • vanilla • lime

Prince Basil Tangy & refreshing

'Bear Brothers' gin infused with basil leaves • homemade peach syrup • fresh lime

Dipsi Spicy & fruity

bird's eye chili infused tequila • midori • banana • kiwi • lime

Rose Tagada Sweet & floral

'Bear Brothers' gin • homemade rose & strawberry liquor • homemade blackberry syrup • lime • sparkling water

Passion des îles Exotic & sunny

white rum • homemade passion fruit syrup • vanilla • fresh lime

Voyage en Méditerranée Powerful, smoky & slightly bitter

mezcal infused with star anise • Campari • Cosquer liquor • fresh lime • homemade orange bitter • clove • Madagascar vanilla • orange blossom

Custom-made cocktail

+1€

Looking for a unique cocktail? Ask our bartenders.

✱ **Clarified cow's milk cocktails**

Clarification uses milk proteins to naturally filter out impurities. This process gives the cocktail a silky texture, crystal clarity, and enhanced flavors. Cow's milk is only used during preparation; it disappears completely in the final drink.

ALCOOL FREE

8€

Reimagined virgin Mojito mint cordial • lemon • sparkling water (*clarified with agar agar*)

Virgin Colada pineapple • vanilla • coconut • lemon

Banaki banana • kiwi • apple • lime • sparkling water

Fleur d'Hibiscus Hibiscus • lime • ginger beer • sparkling water

Panier fraîcheur 0.0% JNPR Gin (pepper, chili, ginger) • cucumber cordial • roasted fennel seeds • fresh lime

CLASSICS

10€

Reimagined Mojito (*clarified w/agar agar*)

Caipirinha

Moscow Mule

Gin Tonic

Negroni

Orange Spritz

Sureau, Chambord or lemon & sage Spritz (+2€)

Margarita

Appetizers, Beers & Spirits

APPETIZERS

Ricard or Pastis	3€
White or Red Martini - 6cl	4€
Suze - 6cl	4€
Peach or blackcurrant kir	7€

BEERS

Draft Grihète - bio 25/50cl (white • blond • IPA)	4,5/8€
Beer of the moment - 33cl	7€
Virée à Porquerolles - 33cl (amber)	7€
Pink Sun Brewing (alc <0.5%) - 33cl (IPA)	6€50

DIGESTIVES 4cl

8€

Marius Mint	Bénédictine
Cointreau	Cynar
Amaretto	Boudier Elderflower Liqueur
Italicus	Green Chartreuse
Salvia & Limone	Yellow Chartreuse
Chambord	

SPIRITUOUS 4cl

10€

Nikka Barrel Whiskey	Baie des trésors
Bulleit Bourbon	Trois Rivières Rum
Bulleit Rye	Don papa
Cardhu Whiskey	Diplomatico
Monkey 47 Gin	Hennessy Cognac
Olive Boudier Gin	Groult Calvados
Patron Reposado Tequila	

RED

glass/bottle

Château Malijay Le Petit Prince 2023

6€/26€

IGP Vaucluse (Rhône Valley) • Grenache, Syrah, Cinsault

Fruity • Powerful

perfect match : meat or veggie dishes

Paon Perché Horizontal 2023

- /32€

Poitou-Charentes • 100% Pinot noir

Fresh • Peppery

perfect match : red meat or chocolate dessert

WHITE

Château Malijay La Princesse 2023

6€/26€

IGP Vaucluse (Rhône Valley) • Grenache blanc, Marsanne, Rolle, Roussanne

Floral • Fruity

perfect match : seafood

Château La Maroquine Fleur de Carotte 2024

- /32€

AOP Bordeaux • 100 % Semillon

Fresh • Mineral

perfect match : fishes and poultry

ROSÉ

Château Malijay Le Fou 2023

6€/26€

IGP Vaucluse (Rhône Valley) • Grenache, Mourvèdre, Syrah

Fruity • Lively

perfect match : grilled meats and vegetables or fruity desserts

Château Favori Provence 2024

- /45€

AOP Coteaux Varois • 70% Grenache, 15% Syrah, 15% Rolle

Floral • Mineral

perfect match : veggie dishes and seafood

SPARKLING

Prosecco Ca'delle Rose

7€/30€

DOP Brut • 100% Glera

Fresh • Structured

COFFEE & CHOCOLATE — until 4pm

Espresso or long coffee	2€	Flat white	4€50
Coffee w/ drop of milk	2€50	Hot chocolate	5€
Coffee with milk	3€	Latte (sirup +1€)	5€50
Double espresso	3€50		
Cappuccino	4€50		

TEAS & INFUSIONS — until 4pm

Chai Latte (espresso +1€)	6€
Matcha Latte	6€
Green tea <i>Sidi kaouki</i> • Japon <i>Sencha</i>	4€50
Black tea <i>Darjeeling</i> • Roi de Sicile	4€50
White tea <i>Pavillon</i>	4€50
Infusion <i>Linden tree</i>	4€50
+ oat milk supplement	1€
+ iced supplement	0€50

SOFT DRINKS

Water syrup (limonade +0,50€)	3€
Homemade lemonade	4€
Soda <i>Coca-Cola</i> • <i>Coca-Cola zéro</i> • <i>Ice Tea</i>	4€
Tomato juice	4€
Perrier	4€
Lemonade <i>Passion fruit</i> • <i>Blood orange</i>	6€
Ginger beer <i>Franklin & Sons</i>	5€50
Indian Tonic <i>Franklin & Sons</i>	5€50
Basil & lime green tea	5€50

FRESH JUICES — until 4pm

Squeezed orange (25cl)	5€
Juice of the moment	7€

FEELING PECKISH?

Maxi cookie	5€
Cake of the moment	5€

SOFT, TEA & CO...

**Ici,
on mange,
on trinque,
on partage.**

NUA

**Here,
we eat,
we cheer,
we share.**

NUA

**Qui
si mangia,
si brinda,
si condivide.**

NUA

**Hier
eten we,
proosten we,
delen we.**

NUA