



The Pool MENU



CARLTON CANNES

Our Spritz



ORLEBAR BROWN SUMMER SPRITZ – 19 cl

APEROL, DOLIN DRY WHITE VERMOUTH, MIRAVAL ROSÉ,
SPARKLING WATER, THYME, RASPBERRIES, LEMON ZEST

HUGO SPRITZ – 19 cl

MARIE BRIZARD ELDERFLOWER LIQUOR, MINT,
PROSECCO PERLINO, PERRIER CLUB SODA

NEGRONI SBAGLIATO – 15 cl

ITALIAN VERMOUTH, CAMPARI, PROSECCO PERLINO

LIMONCELLO SPRITZ – 19 cl

LIMONCELLO, LEMON AND LIME JUICE,
PROSECCO PERLINO, PERRIER CLUB SODA

G-KELLY'S – 19 cl

ROSE SYRUP, FRESH STRAWBERRIES AND RASPBERRIES,
MARIE BRIZARD ELDERFLOWER LIQUOR, TANQUERAY GIN,
PROSECCO PERLINO, PERRIER CLUB SODA

PASSIONATELY SPRITZ – 19 cl

APEROL, PASSION CORDIAL,
PROSECCO PERLINO, PERRIER CLUB SODA

MEDITERRANEAN SPRITZ – 19 cl

TANQUERAY GIN, MARIE BRIZARD ELDERFLOWER LIQUOR,
CUCUMBER SYRUP, LIME JUICE, FEVER TREE MEDITERRANEAN SALT

Our Cocktails

PASSION MARTINI – 12 cl

24 €

KETEL ONE VODKA, PASSION FRUIT, VANILLA SYRUP, LIME JUICE

CAÏPIRINHA - 12 cl

24 €

LEBLON CACHAÇA, LIME, SIMPLE SYRUP,
ANGOSTURA AROMATIC BITTERS

MOSCOW MULE – 16 cl

24 €

KETEL ONE VODKA, LIME JUICE, CANE SUGAR, GINGER BEER

PALOMA – 19 cl

25 €

DON JULIO BLANCO/REPOSADO TEQUILA, LIME JUICE,
CANE SUGAR, GRAPEFRUIT JUICE, PERRIER CLUB SODA

LUXURY MOJITO – 19 cl

28 €

BACARDI CUATRO RUM, FRESH MINT, LIME JUICE, SUGAR SYRUP,
ANGOSTURA AROMATIC BITTERS, PERRIER CLUB SODA

PIÑA COLADA - 19 cl

25 €

HAVANA CLUB 3 YEARS OLD RUM, COCONUT CREAM,
FRESH PINEAPPLE JUICE

Our Mocktails

18€

BASIL FREE – 12 cl

ALCOHOL FREE GIN TANQUERAY, LIME JUICE,
CANE SUGAR SYRUP, BASIL, CUCUMBER, FEE FOAM

MANGO MULE – 16 cl

LIME, CUCUMBER, MANGO PURÉE, GINGER BEER

VIRGIN MOJITO – 20 cl

LIME JUICE, CANE SUGAR SYRUP, FRESH MINT, PERRIER CLUB SODA

RASPBERRY SPRITZ – 20 cl

RASPBERRY PURÉE, MINT, LIME JUICE, GINGER BEER

AYRAN - 20 cl

PLAIN YOGURT, WATER, SALT FLAVORED WITH LIME ZEST, CUCUMBER, FRESH MINT

Our Iced Teas

18€

WHITE PEACH - MANGO - BLACK CARDAMOM

INSPIRED BY THE CLASSICAL ICE TEA PEACH, A WHITE TEA WITH MANGO AROMAS,
PREPARED WITH FRESH PEACH AND BLACK CARDAMOM

LEMON EARL GREY

AN INTENSE ICED TEA WITH MENTON LEMON, EARL GREY ENHANCED WITH BERGAMOT

Net prices, taxes and service included

The Aperitifs

VERMOUTH ET BITTERS (5 cl)

20 €

CAMPARI, MARTINI ROSSO - BIANCO - DRY,
RAMAZZOTI ROSATO, LILLET BLANC, NOILLY PRAT, SUZE

ANISE SPIRITS (5 cl)

16 €

RICARD, PERNOD, ABSINTHE

LIQUEUR (5 cl)

22 €

JÄGERMEISTER, GREEN CHARTREUSE , MANDARINE NAPOLÉON,
CHAMBORD, KAHLÚA, GRAND MARNIER, COINTREAU,
GET 27, BAILEYS, AMARETTO DISARONNO, LIMONCELLO,
SAMBUCA RAMAZZOTTI

BEERS (33 cl)

KRONENBOURG 1664 - FRANCE

15 €

GRIMBERGEN BLANCHE - BELGIUM

15 €

CORONA - MEXICO

15 €

HOP WAVE BLONDE - FRANCE

17 €

FLYING HOP IPA - FRANCE

17 €

1664 NON-ALCOHOLIC 0.0% - FRANCE

12 €

Wine by the glass

15cl

CHAMPAGNES

MOËT & CHANDON **BRUT IMPÉRIAL** 28 €
MOËT & CHANDON **BRUT IMPÉRIAL ROSÉ** 35 €
RUINART **BLANC DE BLANCS** 48 €

WHITE WINES

AOP CHABLIS 22 €
DOMAINE D'HENRI - CUVÉE SAINT-PIERRE

AOP CÔTES DE PROVENCE 26 €
CHÂTEAU SAINTE-MARGUERITE - FANTASTIQUE, 2022

AOP SANCERRE 26 €
DOMAINE VACHERON

ROSÉ WINES

AOP CÔTES DE PROVENCE 15 €
CHÂTEAU SAINTE-MARGUERITE - SYMPHONIE

AOP CÔTES DE PROVENCE 20 €
CHÂTEAU D'ESCLANS - WHISPERING ANGEL

RED WINES

AOP BOURGOGNE PINOT NOIR 24 €
NICOLAS ROSSIGNOL

An extra cost of 3€ is applied for wines (per glass) served in a specific 'piscine' format (17 cl)

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Net prices, taxes and service included
Alcohol abuse may damage your health

Wines and Champagnes

THE CHAMPAGNES	75 cl	150 cl
MOËT & CHANDON BRUT IMPÉRIAL	165 €	320 €
MOËT & CHANDON ICE IMPÉRIAL	180 €	
PERRIER-JOUËT GRAND BRUT	175 €	340 €
PERRIER-JOUËT BLANC DE BLANCS	210 €	410 €
MOËT & CHANDON BRUT IMPÉRIAL ROSÉ	220 €	
MOËT & CHANDON ICE IMPÉRIAL ROSÉ	200 €	
BILLECART SALMON BRUT ROSÉ	230 €	
RUINART BLANC DE BLANCS	295 €	
DOM PÉRIGNON, 2013	590 €	
CRISTAL ROEDERER, 2014	640 €	
DOM PÉRIGNON, 2005 ROSÉ	1 050 €	

THE WHITE WINES

75 cl150 cl

LA LOIRE

AOP SANCERRE - DOMAINE VACHERON
FRANCE 2023

140 €270 €

POUILLY-FUMÉ - DOMAINE DE LADoucETTE, ‘BARON DE L’
FRANCE 2020

250 €490 €

LA BOURGOGNE

AOP CHABLIS - DOMAINE D’HENRI, CUVÉE SAINT-PIERRE
FRANCE 2021

110 €

LA PROVENCE

75 cl150 cl

AOP CÔTES DE PROVENCE, CHÂTEAU MIRAVAL
FRANCE

90 €170 €

AOP CÔTES DE PROVENCE, SAINTE-MARGUERITE - FANTASTIQUE
FRANCE 2023

125 €

AOP CÔTES DE PROVENCE, SAINTE-MARGUERITE - MARGUERITE
FRANCE 2022

180 €

THE ROSÉ WINES	75 cl	150 cl	300 cl	600 cl
AOP CÔTES DE PROVENCE, CHÂTEAU SAINTE-MARGUERITE SYMPHONIE, FRANCE	75 €	140 €	270 €	530 €
AOP CÔTES DE PROVENCE, CHÂTEAU D’ESCLANS WHISPERING ANGEL, FRANCE	95 €	180 €		
IGP VAR, CÔTES DE PROVENCE, CHÂTEAU MINUTY ROSÉ & OR, FRANCE	110 €	210 €		
AOP CÔTES DE PROVENCE, CHÂTEAU SAINTE-MARGUERITE FANTASTIQUE, FRANCE	115 €	220 €	430 €	850 €

THE RED WINES

AOP CÔTES DE PROVENCE, CHÂTEAU SAINTE-MARGUERITE FANTASTIQUE, FRANCE 2021	125 €
AOP CÔTES DE PROVENCE, CHÂTEAU SAINTE-MARGUERITE MARGUERITE, FRANCE 2021	180 €
AOP SANCERRE, DOMAINE VACHERON FRANCE 2021	130 €

The Spirits

5cl

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GENEROUS - France	24 €
HENDRICK's - Scotland	24 €
BOMBAY SAPPHIRE 1 st Growth – Hampshire, England	24 €
G'VINE FLORAISSON - France	26 €
TANQUERAY - Scotland	28 €
TANQUERAY TEN - Scotland	28 €
MONKEY 47 - Germany	32 €
COMTE DE GRASSE 44°N – Provence, France	32 €

VODKA

CIROC LIMONATA – France	24 €
CIROC - France	24 €
KETEL ONE – Pays-Bas	24 €
BELVEDERE - Pologne	25 €

RHUM

BACARDI 4 – Porto Rico	24 €
HAVANA – 3 ans – Santa Cruz, Cuba	24 €
HAVANA – 7 ans – Santa Cruz, Cuba	26 €
SAINT-JAMES VSOP – La Martinique, France	26 €
ZACAPA 23 – Guatemala	30 €

TEQUILA & MEZCAL

1800 SILVER	24 €
1800 REPOSADO	26 €
1800 AÑEJO	28 €
CASAMIGOS BLANCO	28 €
CASAMIGOS MEZCAL	28 €
CASAMIGOS REPOSADO	30 €
TEQUILA DOBEL DIAMANTE REPOSADO CRISTALINO	30 €
DON JULIO 1942	85 €
DON JULIO REPOSADO	30 €
DON JULIO BLANCO	28 €

WHISKY & BOURBON

JACK DANIEL'S	24 €
JAMESON'S	24 €
JOHNNIE WALKER BLACK LABEL	24 €
BULLEIT BOURBON	27 €
BUFFALO TRACE	70 €
JOHNNIE WALKER BLUE LABEL	

Softs drinks

FRUITS AND NECTAR JUICES (25 cl)

14€

VINE PEACH, APPLE, MANGO, BLACK CRIMEA TOMATO, WHITE GRAPE,
APRICOT, WILLIAMS PEAR, STRAWBERRY, PASSION FRUIT, CRANBERRY,
LYCHEE, RASPBERRY, PINEAPPLE

FRESH FRUITS JUICES

LEMON, ORANGE, GRAPEFRUIT, PINEAPPLE
COCONUT

15€

SODA (20 à 33 cl)

14€

COCA-COLA, COCA-COLA ZÉRO, TONIC, GINGER ALE, GINGER BEER,
ORANGINA, SPRITE, RED BULL

MINERAL WATERS (75 cl)

12€

EVIAN, VITTEL, ACQUA PANNA, BADOIT, SAN PELLEGRINO

Our coffee selection

EXPRESSO	9 €
AMERICANO	12€
DOUBLE EXPRESSO, CAPPUCCINO	12 €
FLAT WHITE	12 €
CAFÉ LATTE, MOCACCINO	13 €
CAFÉ FRAPPÉ	14 €

Our selection of teas and infusions

By Canton



BLACK TEAS

DARJEELING BLACK TEA
ENGLISH BREAKFAST BLACK TEA
EARL GREY BLACK TEA

GREEN TEAS

JASMINE PEARL GREEN TEA
JADE TIPS GREEN TEA

INFUSIONS

CAMOMILE INFUSION
VERBENA INFUSION
HIBISCUS BERRY INFUSION
LEMONGRASS AND GINGER INFUSION

All milk-based drinks may be made with :
whole milk, half-skimmed milk, soya milk, almond milk, or oat milk.

Choice of syrup:
caramel, agave, chocolate, speculoos, honey, hazelnut, orgeat, cinnamon

Snacking

SERVICE 12PM TO 5PM

Salads

KING CRAB	G.F -H	56 €
KING CRAB, SNOW PEAS, GREEN BEANS, BABY GEM LETTUCE		
RIVIERA	G.F - D.F -H -V.G	32 €
RED, YELLOW AND GREEN BELL PEPPERS, CHERRY TOMATOES, CUCUMBER, KALAMATA BLACK OLIVES, CAPER LEAVES, FETA CHEESE, RED ONIONS		
CROISETTE BOWL	G.F -H -V.G	24 €
QUINOA, MANGO, EDAMAME, AVOCADO, CHERRY TOMATOES, POMEGRANATE		
BOCCONCINI TOMATOES	G.F	19 €
TOMATOES, MOZZARELLA		

Fusion

WAGYU BURGER WITH AGED COMTÉ	45 €
WAGYU BEEF, 36-MONTH AGED COMTÉ CHEESE, TOMATOES, BABY LETTUCE, CRISPY ONIONS, MALOSSOL PICKLES, BURGER SAUCE	
TUNA CLUB FOCACCIA	38 €
CAESAR CLUB FOCACCIA	36 €
LOBSTER ROLL	35 €
PASTRAMI & CHEDDAR BUN	44 €
PASTRAMI, CHEDDAR CHEESE, RED CABBAGE, MUSTARD, PICKLES	

Snacking

SERVICE 12PM TO 5PM

Desserts

22 €

ARAGUANI CHOCOLATE RELIGIEUSE - PUFFED RICE V.G

WILD STRAWBERRY - PURPLE SHISO ENTREMET V.G

LEMON AND VERBENA TART V.G

FIG & WILD LAVENDER HONEY TART V.G

SELECTION OF FRESHLY CUT SEASONAL FRUITS V - H 25 €

SELECTION OF RED FRUITS V - H 30 €

Prices are net, taxes and services included
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Alcohol abuse may damage your health. Please consume in moderation.
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All the dishes on our menu are homemade.
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We are at your disposal for any questions regarding the ingredients or allergens in our dishes
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The beef used in the preparation of the dishes on this menu has as guarantee origin : Japan
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Accepted payments



Refused payments



Cheques are not accepted