

DRINKS MENU



BRASSERIE
— du —
COMMERCE

SAINT RÉMY DE PROVENCE



BREAKFAST

The Classic - 8:30am–12pm 1 hot drink of your choice 1 orange juice (20cl) 1 slice of bread with butter or pastry	€8.50
English Breakfast - 8:30am–12pm 1 hot drink of your choice 1 orange juice (20cl) 1 slice of bread with butter or pastry 1 fried egg and bacon	€14.50
Pastry Toast with butter and jam Plain omelette Fried egg Extra bacon	€2 €4.20 €9.00 €8.00 +€2.50

HOT DRINKS

Espresso	€1.70
Long espresso (Allongé)	€1.70
Decaf	€1.80
Noisette (espresso with a dash of milk)	€1.80
Double espresso	€3.40
Coffee with milk (Crème)	€3.50
Hot chocolate	€3.90
Cappuccino	€4.50
Iced shaken coffee with almond syrup	€5
Extra whipped cream	€2

SPECIAL DRINKS

Iced tea Peach, apricot, hibiscus	€4.80
Iced green tea Mint, cucumber	€4.80
Iced matcha with oat milk	€5
Iced caramel latte	€5.50
Salted caramel Coffee - milk	€7

TEAS

Green teas Gunpowder - Mint - Jasmine - Peach - Red berries - Japan lime	€3.70
Black teas Breakfast - Darjeeling FOP - Earl Grey	€3.70
Herbal infusions Verbena - Mint & lime blossom - Lime blossom - Rooibos	€3.70
Matcha	€5



FRUIT JUICES

Bottled juice, 25cl ACE (vitamin blend) - Apple - Tomato - Pineapple - Apricot - Strawberry - Grapefruit	€3.80
Freshly squeezed juice, 30cl Orange - Lemon - Mixed	€4.80

SODAS

Flavored water (syrup & water)	€2.80
Vittel, 25cl	€3.50
Perrier, 33cl	€3.80
Pepsi, 33cl	€3.80
Pepsi Max, 33cl	€3.80
Orangina, 25cl	€3.80
Lemonade, 33cl	€3.80
Ice Tea, 25cl	€3.80
Schweppes Tonic, 25cl	€3.80
Schweppes Citrus, 25cl	€3.80
Ginger beer, 20cl	€3.80
Vichy St Yorre (sparkling mineral water)	€3.80

Extra syrup +€0.20
Syrup flavors: Mint - Peach - Grenadine - Strawberry - Almond (Orgeat) - Clear Lemon
Fun Blue - PAC (grapefruit-pineapple-lemon) - Violet - Kiwi - Gambetta

BOTTLED WATER

	50cl	1L
Vittel	€5	€6.50
Perrier	€5	€6.50
San Pellegrino	€5	€6.50



DRAFT BEERS

Brasserie FADA

Nestled in the heart of Provence, near the village of Le Castellet, the brewery designs, brews, and packages its own beers. Mistral hops, Vaucluse spelt, hillside rosemary... Provençal ingredients for authentic, craft beers.

	25cl	50cl
FADA Blonde	€3.70	€7.20
FADA Blanche <i>(Wheat Beer)</i>	€3.90	€7.40
Monaco <i>(beer, grenadine & lemonade)</i>	€3.90	€7.40
Picon Beer <i>(beer with Picon bitter orange liqueur)</i>	€3.90	€7.40
Draft Beer with Syrup	€3.90	€7.40
Panaché <i>(beer & lemonade shandy)</i>	€3.90	€7.40
FADA Amber Ale	€3.40	€8.40
FADA IPA	€3.40	€8.40
FADA Tripel	€3.40	€8.40
Featured Beer of the Moment	€4.50	€8.60
<i>Extra syrup +€0.20</i>		

BOTTLED BEERS

Corona Zero <i>(alcohol-free)</i> , 33cl	€6
Chouffe Blonde, 33cl	€7
Desperados, 33cl	€7
Kriek <i>(Belgian cherry beer)</i> , 33cl	€7

APERITIFS

Pastis, Ricard, Casanis, 4cl	€2.90
Cristal (pastis), 4cl	€3
Cristal, alcohol-free, 4cl	€3
Camargue-Style Pastis, 4cl	€3
Campari, 6cl	€6
Martini, red or white, 6cl	€4.80
Port wine, red or white, 10cl	€3
Suze <i>(gentian liqueur)</i> , 6cl	€4.80
Muscat <i>(sweet wine)</i> , 12cl	€5.50
Kir with Cream Liqueur, 12cl <i>(blackcurrant, blackberry, peach, or raspberry)</i>	€5
Kir Royal <i>(with champagne)</i> , 10cl	€10



COCKTAILS

Margarita	€8
Tequila 4cl - Cointreau - lime	
Spritz	€8
Aperol or Campari 4cl - prosecco - sparkling water	
Mojito	€9
White rum 4cl - fresh mint - brown sugar - sparkling water - lime	
Moscow Mule	€8.50
Vodka 4cl - ginger beer - lime	
London Mule	€8.50
Gin 4cl - ginger beer - lime	
Caipirinha	€8.50
Cachaça 4cl - lime - brown sugar	
Piña Colada	€9
Rum 4cl - pineapple juice - coconut purée	
Hugo	€11
Elderflower liqueur 4cl - prosecco - sparkling water	
Pornstar Martini	€10
Vodka 4cl - vanilla syrup - passion fruit purée - champagne	
Summer Taste	€9
Gin - banana - ginger - lime - pineapple - cane sugar	
Rosini	€8
Prosecco - strawberry purée	
<i>Extra fruit purée +€0.50 – Coconut, Passion fruit, or Raspberry</i>	

MOCKTAILS

Virgin Mojito	€6.50
Fresh mint - brown sugar - sparkling water - lime	
Virgin Colada	€6.50
Pineapple juice - coconut purée	
Ipanema	€7
Passion fruit purée - fresh mint - lime - pineapple juice - ginger beer	
Taste	€6.50
Banana - ginger - lime - pineapple - cane sugar	
<i>Extra fruit purée +€0.50 – Coconut, Passion fruit, or Raspberry</i>	



SPIRITS

Vodka	
Wyborowa, 5cl	€8
Absolut, 5cl	€9
Whisky	
Ballantine's, 5cl	€8
Jameson, 5cl	€9
Four Roses, 5cl	€9
Jack Daniel's, 5cl	€9
Aberlour 10 Year Old, 5cl	€11
Chivas 12 Year Old, 5cl	€12
Rum	
Havana White, 5cl	€8
Havana Amber, 5cl	€9
Diplomático, 5cl	€10
Bumbu, 5cl	€11
Zacapa, 5cl	€12
Gin	
Beefeater, 5cl	€8
Monkey 47, 5cl	€10
Tequila	
Olmecca, 5cl	€8
Cachaça	
Aguacanna, 5cl	€8
Extra soda mixer +€1.00	

DIGESTIFS

Limoncello, 4cl	€7
Manzana <i>(green apple liqueur)</i> , 4cl	€7
Verbena liqueur, 4cl	€7
Amaretto, 4cl	€7
Get 27 / Get 31 <i>(peppermint / coffee liqueur)</i> , 4cl	€7
Génépi <i>(alpine herb liqueur)</i> , 4cl	€8
Grand Marnier, 4cl	€8
Cointreau, 4cl	€8
Camarguaise <i>(local herbal liqueur)</i> , 4cl	€8
Baileys, 4cl	€8

EAUX DE VIE (FRUIT BRANDIES)

Poire William <i>(pear brandy)</i> , 4cl	€7
Calvados Beaujour <i>(apple brandy)</i> , 4cl	€8
Marc de Provence <i>(grape pomace brandy)</i> , 4cl	€8



COGNAC / ARMAGNAC

Gautier VSOP, 4cl	€9
Hennessy VS, 4cl	€9
Janneau VS, 4cl	€11

RED WINES

	12cl	25cl	75cl
Cuvée Brasserie du Commerce IGP Pays d'Oc	€4.50	€9	€22
Domaine Brescou IGP Pays d'Oc — 100% Pinot Noir Intense nose of very ripe berries. Elegant, structured palate with fine, silky tannins, for a well-balanced wine overall.	€5.50	€11	€25
Chapelle Saint Pierre AOP Côtes du Rhône Villages Grenache & Syrah - A powerful, well-balanced wine with black fruit and spice notes, and silky tannins.	€6	€12	€26
Domaine Valdition Organic wine from Les Alpilles Syrah, Cabernet Sauvignon, Grenache - Full-bodied, fruity, and balanced, dominated by red berry aromas and silky tannins.	€6	€11	€28
Domaine des Peyres Cuvée de la Gazette n°10 — AOP Ventoux Syrah, Grenache & Carignan - Red and black fruit with a light spiced, woody touch; a fresh, structured palate.	-	-	€28
Les Évignaux AOP Rasteau — Syrah, Grenache, Carignan, Mourvèdre & Cinsault Deep color, a profound nose of blackcurrant and vanilla, with a rich, powerful palate.	-	-	€30
Domaine Courbis – L'Île Roche AOP Saint Joseph — 100% Syrah A nose of stone fruits, spices, and smoky notes, with lovely roundness and a lingering finish.	-	-	€34
Maison Patriarche AOP Pommard — 100% Pinot Noir Ruby color, a nose of ripe fruit, with a rich, complex palate of black cherry and spice.	-	-	€56
Clos de l'Oratoire AOP Châteauneuf-du-Pape — Grenache, Syrah, Mourvèdre & Cinsault A blend of cherry, juniper berry, pear, and sweet spices; a bold, rich, and flavorful palate.	-	-	€60



WHITE WINES

	 12cl	25cl	 75cl
Cuvée Brasserie du Commerce IGP Pays d'Oc – Grenache Blanc, Marsanne, Vermentino & Muscat	€4.50	€9	€22
Château Paradis AOP Coteaux d'Aix en Provence Light, luminous color, floral and jasmine aromas, a harmonious, long palate.	€5.50	€11	€25
Domaine Grand Chemin – Les 3 Seigneurs IGP Pays d'Oc – Sauvignon & Colombar A mellow, smooth wine with citrus aromas, lovely freshness, and a supple texture on the palate.	€6	€12	€26
Domaine Valdition Organic wine from Les Alpilles Vermentino, Roussanne, Viognier – A white wine dominated by floral and citrus notes.	€6	€11	€28
Domaine de la Bèche AOP Bourgogne – 100% Chardonnay Golden color, a nose of fresh and dried fruit, with a supple, refined, and elegant palate.	-	-	€28
Domaine des Héritières AOP Chablis – 100% Chardonnay A dry, mineral wine with notes of flint, green apple, and lemon, showing great finesse.	-	-	€39
Château St Romble AOP Sancerre – 100% Sauvignon A crisp, crystalline wine with aromas of boxwood and blackcurrant bud, finishing fresh and mineral.	-	-	€39

ROSÉ WINES

	 12cl	25cl	 75cl
Cuvée Brasserie du Commerce IGP Pays d'Oc – Grenache, Syrah & Cinsault	€4.50	€9	€22
Domaine Valdition Organic wine from Les Alpilles Grenache, Cinsault, Cabernet Sauvignon – A rosé dominated by exotic fruit and citrus aromas.	€6	€11	€28
Château Paradis AOP Coteaux d'Aix en Provence Grenache & Syrah – A pale, elegant rosé with floral and peach aromas – fresh and delicious.	€6	€11	€28
Collines du Bourdic – Éclat de Gris IGP Cévennes – Grenache Noir Wild strawberry aromas, fruity.	€6	€11	€28
Clos Réal (Organic) AOP Côtes de Provence Grenache, Syrah, Carignan & Cinsault – Pale lychee color, a fruity and spiced nose, with a full-bodied, fresh palate.	-	-	€29
Château Sainte Marguerite Cuvée Symphonie (Organic) AOP Côtes de Provence – A pale, delicate rosé blending aromatic finesse with lovely freshness on the palate.	-	-	€32



SPARKLING WINES

	 12cl	 75cl
Prosecco	€6	€22
Champagne Mumm Cordon Rouge	€10	€50
Champagne Perrier-Jouët Brut	-	€85
Champagne Ruinart Brut	-	€90
Champagne Perrier-Jouët Blanc de Blancs	-	€110
Champagne Cristal Roederer	-	€350
		150cl
Magnum Champagne Piper-Heidsieck	-	€350



CREPES OR WAFFLES

THE CLASSICS

Sugar	€4.90
Chocolate	€5.50
Nutella	€5.50
Honey	€5.50
Apricot Jam	€5.50
Strawberry Jam	€5.50
Sugar & Lemon	€5.50
Butter & Sugar	€5.50
Salted Caramel	€5.90
Chestnut Cream	€5.50
Grand Marnier	€6.50
Banana & Nutella	€6.50

Extra whipped cream +€2.00
Extra scoop of ice cream +€3.00

SPECIALTIES

COCO’NUT Coconut ice cream - Nutella - shredded coconut - whipped cream	€8
BANA’NUT Vanilla ice cream - Nutella - banana - whipped cream - flaked almonds	€8.50
Mont Blanc Vanilla ice cream - chestnut cream - whipped cream - meringue	€8.50

ICE CREAM

Ice cream flavors: Vanilla - Chocolate - Coffee - Pistachio - Coconut - Salted Caramel
Rum & Raisin - Mint - Hazelnut - Lavender - Thyme - Chestnut

Sorbet flavors: Strawberry - Lemon - Passion Fruit - Blackcurrant - Clementine - Melon
Peach - Apricot - Blueberry - Rum & Raisin - Mint - Hazelnut - Lavender - Thyme - Chestnut

SCOOPS OF ICE CREAM

1 Scoop	€3.80
2 Scoops	€7.40
3 Scoops	€11



ICE CREAM SUNDAES

Café Liégeois Vanilla scoop - two coffee scoops - espresso - whipped cream	€12
Chocolate Liégeois Vanilla scoop - two chocolate scoops - chocolate sauce - whipped cream	€12
Dame Blanche 3 vanilla scoops - chocolate sauce - whipped cream	€12
Montagnarde 2 vanilla scoops - chestnut cream - meringue - whipped cream	€12.50
Tibétaine Pistachio scoop - caramel scoop - vanilla scoop - chestnut cream - whipped cream	€13
Banana Split Vanilla scoop - strawberry scoop - chocolate scoop - banana - whipped cream	€14
Cocotella 2 coconut scoops - vanilla scoop - Nutella - shredded coconut - whipped cream	€14
Saint-Rémoise Melon scoop - peach scoop - apricot scoop - fresh seasonal fruit - whipped cream	€15
Le Pic Salted caramel scoop - hazelnut scoop - chestnut scoop - whipped cream - salted caramel sauce cannelé (<i>small caramelized French pastry</i>)	€15.50
La Mistral Lavender scoop - thyme scoop - apricot scoop - whipped cream - dried flowers	€14.50
L’Agrumes (Citrus) Lemon scoop - clementine scoop - mint scoop - fresh orange juice - whipped cream	€14.50
Red Woman Strawberry scoop - blackcurrant scoop - blueberry scoop - whipped cream - red berry coulis	€14.50

BOOZY SUNDAES

Colonel Two lemon scoops - vodka	€12.50
After Eight Two mint scoops - chocolate scoop - Get 27 (<i>mint liqueur</i>)	€12.50
Camarguaise Thyme scoop - Camarguaise liqueur - whipped cream	€11
Baileys Salted caramel scoop - Baileys - whipped cream	€11

