



Welcome



Relax'Eat
Restaurant

English Menu



website

RESERVE YOUR TABLE ONLINE

WWW.RELAXEAT.FR

OPEN EVERY DAY - DAY & NIGHT
11H30-14H00 / 18H30-23H30
TEL : 04.92.79.48.89

The Menu

OUR COCKTAILS (*WITH ALCOHOL)

OUR CREATIONS 12€

- **GIN-GEMBRE MOI SI TU PEUX**
Gin, organic ginger concentrate, lemon juice, basil, ginger beer.
- **BLOODY KISS**
Vodka, raspberry liqueur, red fruit coulis, lemon juice, Prosecco.
- **AMBER REBEL**
Amber rum, elderflower liqueur, lemon juice, tonic.
- **L'ÉQUINOXE**
Jack Daniel's, Amaretto, apple juice, cinnamon syrup, lime juice.

THE CLASSICS 10€

- **PALOMA**
Tequila, lemon juice, grapefruit juice, sugar syrup, sparkling water.
- **SPRITZ**
Aperol, Prosecco, sparkling water, fresh orange.
- **SUR'EAU SPRITZ**
Elderflower liqueur, Prosecco, sparkling water.
- **CUBA LIBRE**
Rum, Coca-Cola, lime.
- **MAI TAI**
Amber rum, white rum, triple sec, orgeat syrup, lime juice.
- **ESPRESSO MARTINI**
Vodka, Kahlúa, coffee.



MOJITO
Rum, lime, cane sugar, fresh mint, sparkling water.

MOJITO ROYAL
Rum, lime, cane sugar, fresh mint, Champagne.

*L'abus d'alcool est dangereux pour la santé. Consommez avec modération.

Non Alcoholic

OUR COCKTAILS (NON-ALCOHOLIC)

8€

VERT-TIGE
Fresh strawberries, red fruit coulis, lemon juice, basil, ginger beer.

LA VIE EN ROSE
Grapefruit juice, ginger, rosemary syrup, tonic.

TROPICAL VELVET
Mango-passion fruit coulis, pineapple juice, lemon juice, vanilla syrup.



VIRGIN MOJITO
Lime, cane sugar, fresh mint, sparkling water.

Beverages

THE MENU

APÉRITIFS

RICARD OU PASTIS 51 - 3.50€
MARTINI BLANC / ROUGE (6CL) - 7.00€
KIR - 4.50€
KIR ROYAL - 8.00€
VODKA BELVEDERE (6cl) - 10.00€
GORDON GIN (6cl) SCHWEPES TONIC
OU AGRUMES - 10.00€

WATERS

VITTEL (50CL) - 4.00€
SAN PELLEGRINO (50CL) - 4.50€
PERRIER (33CL) - 3.50€

BEERS

DESPERADOS 33CL - €5.00
"1664" NON-ALCOHOLIC BEER - €4.00

BIÈRE DU MOMENT :

25CL - 5.00€
PINTE 50CL - 9.00€

NON-ALCOHOLIC 3,5€

COCA, COCA ZERO, ORANGINA,
SPRITE, FUZE TEA,
JUS D'ANANAS,
JUS DE POMME
JUS DE TOMATE

SIROP DE GRENADINE, ORGEAT,
MENTHE, PÊCHE, CITRON - 3.00€

20€
THE BOARD

• T O S H A R E •

- CHARCUTERIE BOARD
- ROUGIER FOIE GRAS BOARD (100G)

RUM CELLAR

SEE CHALKBOARD

WHISKYS

JB 6CL - 7.00€
JACK DANIELS 6CL - 7.00€
CARDHU 12 ANS 6CL - 8.00€
LAGAVULIN 16ANS ECOSSE 6CL - 15.00€
DUKE STRAIGHT BOURBON
(FAMILLE JOHN WAYNE) 6CL - 12.00€



Champagne
MOET ET CHANDON Brut

GLASS OF CHAMPAGNE - €12
BOTTLE (75CL) - €70

DIGESTIFS

GET 27 / LIMONCELLO 6CL - 7.00€
BAILEYS 6CL - 7.00€
GENEPI / FARIGOULE / CHARTREUSE 6CL - 7.00€
COGNAC VSOP / EAU DE VIE POIRE 6CL - 10.00€



HOT BEVERAGES

CAFÉ - 2.50€
THÉ / INFUSION - 2.50€
CAPUCCINO - 4.00€
CHOCOLAT CHAUD - 4.00€

OUR DISHES

#Lunch and dinner

- **THAI FLAVOURED SALAD
(Chicken or Shrimp) – €20**
- **SUMMER TOMATOES,
CREAMY BURRATA,
ROASTED PEACHES,
BASIL EMULSION – €20.90**
- **TUNA TARTARE,
“CRYING TIGER” SAUCE.
SERVED WITH FRIES & SALAD – €24**
- **TAGLIATELLE WITH SUN VEGETABLES,
CREAMY BURRATA – €23**
- **FISH OF THE DAY ON SAFFRON RISOTTO
WITH SEASONAL VEGETABLES,
BASIL EMULSION – €27**
- **LAMB SKEWER
MARINATED PROVENÇAL STYLE – €24.90**
- **CONFIT LAMB STEAK BURGER – €26.90**
- **RELAX BURGER WITH GROUND
BEEF PATTY – €25
(Double steak: +€5)**

Sides

**FRIES, SALAD, OR VEGETABLES
OF THE MOMENT - €4**



CHILDREN'S DISHES

**FRIED CHICKEN / FRIES / SALAD OR SALMON / FRIES / SALAD
OR GROUND BEEF STEAK / FRIES / SALAD
1 COMPLIMENTARY SYRUP OF YOUR CHOICE INCLUDED**

#relaxeatrestaurant

• MEAT LOVER •

**HAND-CUT BEEF TARTARE
FRIES & SALAD
€23.90**

**SMOKED BEEF CARPACCIO
FRIES & SALAD
€23.90**

**RIB EYE STEAK 350G
(2 SIDE DISHES OF YOUR CHOICE)
€34.90**

**BEEF RIB 450G
(2 SIDE DISHES OF YOUR CHOICE)
€34.90**

**AGED BEEF TENDERLOIN 250G
(2 SIDE DISHES OF YOUR CHOICE)
€34.90**

**PREMIUM CUTS OF MEAT
(SUBJECT TO AVAILABILITY)
SEE BLACKBOARD #MEATLOVER**

**XXL ANDOUILLETTE
FROM VALENSOLE (300G)
WITH OLD-STYLE MUSTARD SAUCE**

**GRILLED DUCK BREAST
WITH VEGETABLES
€29.90**

SIDE DISHES:

*FRIES, SALAD, OVEN-ROASTED
VEGETABLES*

SAUCES OF YOUR CHOICE - €3

*ROQUEFORT, PEPPER, TARTARE,
BARBECUE, WILD MUSHROOM SAUCE*

DESSERTS

*OUR DESSERTS ARE IMAGINED AND CRAFTED
BY THE PASTRY CHEF FROM "CRÉATIONS GOURMANDES."*

CITRUS AND ALMOND DUO (DUO AGRUME ET AMANDE) : 12€

Almond biscuit, zesty lemon crémeux, and airy lime mousse.

A perfect marriage of freshness and sweetness.

PINA COLADA : 12€

Cocoa shortcrust pastry, vibrant exotic compote,

and creamy coconut mousse. The taste of the islands in a single bite.

ROYAL CIGAR (CIGAR ROYAL) : 10€

Chocolate biscuit, flowing praline heart, dark chocolate mousse,

and crunchy 70% chocolate coating. An intense and royal pleasure.

PISTACHIO RASPBERRY FINGER (FINGER PISTACHE FRAMBOISE) : 10€

Almond biscuit, tangy raspberry/lime compote,

and rich, creamy pistachio ganache montée.

The perfect balance between fruity and gourmet.

TATIN... OR ALMOST (TATIN...OU PRESQUE) : 10€

Crispy shortcrust pastry, melting vanilla apple compote,

salted butter caramel, topped with a vanilla ganache montée.

A comforting classic reinvented.

GOURMET BEVERAGES

GOURMET COFFEE (CAFÉ GOURMAND) : 12€

Your coffee served with a trilogy of exquisite treats.

GOURMET TEA OR HERBAL TEA (THÉ OU TISANE GOURMANDE) : 12€

Your favourite hot drink served with selected delicacies.

OUR ICE CREAM SUNDAES 10€

#icecreamrelax

THE FRUITY:

RASPBERRY, LEMON, MANGO SORBET, FRESH FRUITS, WHIPPED CREAM

CHOCOLATE LIÉGEOIS:

2 SCOOPS OF CHOCOLATE, 1 SCOOP OF VANILLA, LIQUID CHOCOLATE,
WHIPPED CREAM, COCOA POWDER

COFFEE LIÉGEOIS:

2 SCOOPS OF COFFEE, 1 SCOOP OF VANILLA, COFFEE,
WHIPPED CREAM, CHOCOLATE COFFEE BEANS

THE COLONEL:

3 SCOOPS OF LEMON, VODKA

THE SNICKERS:

VANILLA SCOOP, CARAMEL, CHOCOLATE, PEANUTS,
LIQUID CARAMEL, WHIPPED CREAM, SNICKERS

THE OREO:

CHOCOLATE AND STRACCIATELLA SCOOPS, LIQUID CHOCOLATE,
WHIPPED CREAM, OREO

DAME BLANCHE:

3 SCOOPS OF VANILLA, LIQUID CHOCOLATE, WHIPPED CREAM,
SLICED ALMONDS

CREATE YOUR OWN ICE CREAM



1 SCOOP = €3

2 SCOOPS = €5

3 SCOOPS = €7

FLAVORS TO CHOOSE FROM:

VANILLA, CHOCOLATE, COFFEE,
PISTACHIO, CARAMEL,
RASPBERRY, LEMON,
MANGO, STRAWBERRY

WINE LIST

#WhiteWines #Rosé Wines

WHITE WINES



Provence

CHATEAU SAINT JEAN –PIMAYON
COTEAUX DE PIERREVERT AOP

7.00€ LE VERRE 12,5CL / 29.00€ LA BOUTEILLE 75CL

DOMAINE DES BERGERIES
VIA DOMITIA DE HAUTE PROVENCE

9.00€ LE VERRE 12,5CL / 45.00€ LA BOUTEILLE 75CL

Sud-Ouest

DOMAINE GUILLAMAN–GROS MANSENG
COTES DE GASCOGNE IGP

7.00€ LE VERRE 12,5CL / 29.00€ LA BOUTEILLE 75CL

ROSÉ WINE OF PROVENCE



DOMAINE LA BLAQUE – TRADITION
COTEAUX DE PIERREVERT AOP

7.00€ LE VERRE DE 12,5CL / 28.00€ LA BOUTEILLE 75CL

DOMAINES DES BERGERIES DE HAUTE PROVENCE

9.00€ LE VERRE 12,5CL / 45.00€ LA BOUTEILLE 75CL

CHATEAU SAINT JEAN – PIMAYON
COTEAUX DE PIERREVERT AOP

7.00€ LE VERRE 12,5CL / 26.00€ LA BOUTEILLE 75CL

#frenchWine

WINE LIST

#RedWine

VINS ROUGES



Provence

CHÂTEAU SAINT JEAN - GERARD
AOP COTEAUX DE PIERREVERT

7.00€ LE VERRE 12,5CL / 29.00€ LA BOUTEILLE 75CL

DOMAINE LA BLAQUE – RESERVE
COTEAUX DE PIERREVERT AOP

9.00€ LE VERRE 12,5CL / 45.00€ LA BOUTEILLE 75CL

DOMAINE DES BERGERIES DE HAUTE PROVENCE

9.00€ LE VERRE 12,5CL / 45.00€ LA BOUTEILLE 75CL

Vallée du Rhône

CHATEAU DE MONTFRIN - À LA RÊVERIE
AOP COTES DU RHÔNE

7.00€ LE VERRE 12,5CL / 32.00€ LA BOUTEILLE 75CL

GRAND MARRENON AOP LUBERON

7.00€ LE VERRE 12,5CL / 32.00€ LA BOUTEILLE 75CL

Bordelais

LE SAINT-ESTÈPHE AOP BEAU SITE

10.00€ LE VERRE 12,5CL / 50.00€ LA BOUTEILLE 75CL

CHATEAU TALBOT – 4ÈME CRU CLASSÉ
AOP SAINT JULIEN 2015

120.00€ LA BOUTEILLE 75CL

Bourgogne

BOURGOGNE AOP PINOT NOIR, MARSANNAY CÔTE
CHALONNAISE CHAMEROY

60.00€ LA BOUTEILLE 75CL

"I'll drink milk the day
cows eat grapes"

Jean Gabin

DISCOVER

MANOSQUE AND ITS SURROUNDINGS

*"I was born in Manosque
and I never left."* **Jean Giono**

**Manosque, the city of Giono, boasts a historical heritage
that we invite you to discover.**

The heart of Manosque and its intertwined streets invite us to wander from square to square. The echo of the fountains is enchanting. Once you pass through the majestic Saunerie Gate, the richness of a medieval city unfolds with numerous architectural jewels such as the Saint-Sauveur Church or Notre-Dame-De-Romigier, a marvel of Romanesque art.

Le Paraïs, Writer's House

Le Paraïs was the home of Jean Giono for 40 years, where he lived with his wife and their two daughters. In this house located on the slopes of Mont d'Or, Montée des Vraies Richesses, the writer composed the majority of his works. Visiting it is a true immersion into the author's retreat. You will discover his incredible library. The house is full of intimate treasures: photos, letters, manuscripts, and art objects.

Le Mont d'Or

Manosque is under the protection of Mont d'Or and its tower, which dominates and guides us like a beacon. Located to the northeast, it overlooks the city; the Mont d'Or hill offers a magnificent panorama.

A panorama over the old pear-shaped city and its weathered roofs, the ribbon of the canal bordered by fields and orchards, parallel to the Durance, vast horizons extending over the Luberon, the peak of Sainte-Victoire, Sainte-Baume, Haut-Var, Mont d'Aiguines overlooking the Gorges du Verdon, and the first peaks of the Alps.

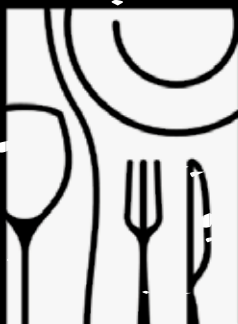
It is the only remaining vestige of a castle built in 974 by William, known as "the Liberator." He erected a castle on the Mont d'Or hill to make it his winter residence.

Over the centuries, the castle fell into disrepair and deteriorated. Today, only the wall of a tower of the castle remains.

"Osco Manosco!"

*Enjoy your meal
and thank you for your visit*

*.GOOD FOOD.
IS
Good
Mood*



Relax Eat
Restaurant



@relaxeat

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