

SUGGESTIONS OF THE DAY

Fishmonger's piece **28€**

Salmon steak, creamy polenta, parmesan emulsion, reduced orange juice

Paris Brest **13€**

Paris Brest with peanuts and hazelnuts

COCKTAIL OF THE MOMENT

COCKTAIL OF THE MOMENT **14€**

'Vanilla-infused vodka, melonade, cane sugar, coconut cream, lime'.



WAIKI
RESTAURANT - PISCINE



The Petrossian moment

CAVIAR OSSETRA TSAR IMPERIAL PETROSSIAN © 30 G

& ITS BLINIS (G-O-P-A)

95€

TARAMA WITH SEA URCHIN CORAL PETROSSIAN © 100 G

& ITS CRISPS (C-MO-L-FC)

20€

NATURAL TARAMA PETROSSIAN © 100 G

& ITS CRISPS (C-MO-L-FC)

15€

SARDINES IN OLIVE OIL PETROSSIAN © 112 G

& PAN CON TOMATE TOAST (G-P)

25€

Enhance your Tasting

SHOT OF PETROSSIAN VODKA © 4 CL

12€

GLASS OF VEUVE CLICQUOT BRUT CHAMPAGNE

CARTE JAUNE 10 CL

12€

SCAN TO SEE
THE SUGGESTIONS
OF THE DAY AND THE
COCKTAIL OF THE
MOMENT



COCKTAILS

YOUR FAVOURITE COCKTAILS ON REQUEST FROM 12€

MOJITO - Embargo rum, lime, brown sugar, fresh mint, sparkling water 12€

MOJITO FRUIT - Passion, Strawberry, Raspberry 12€

MAÏ-TAÏ - Embargo Spicy rum, Black Tears rum, orgeat syrup, lime juice 12€

FROZEN « BY JUNE » Recipe of the moment 12€

DECLINATION OF MARGUARITA

Classique - Milagro tequila, agave syrup, Cointreau, lime 12€

Spicy - Milagro tequila, chilli syrup, Ancho Reyes, lime 14€

El Grande Azul - Tequila Clase Azul Reposado, black Cointreau, fresh black grapes, agave syrup, lime 28€

CAÏPIRINHA À NOTRE FAÇON - Cachaça Parati, fresh ginger, brown sugar, lime, fresh maracuja 13€

NEGRONI MACÉRÉ EN FÛT - Campari, Nouaison gin, red vermouth, orange zest 14€

JAMAICAN MARTINI - Kōloa Rum coffee, hazelnut liqueur, old rum cream, espresso gold Cuvée Musetti 14€

BOURBON ON FIRE - Fat Wash Bourbon orange butter, mandarin liqueur, apple juice, yellow lemon, honey 14€

PALOMA - Milagro tequila infused with rosemary, agave syrup, lime juice, grapefruit soda and fresh grapefruit 14€

LEMON PIE - Renaissance Vanilla Vodka, Villa Massa Limoncello, lemon juice, citrus syrup, homemade meringue 14€

WAZA-ARI - Hendrick's Flora Adora gin, fresh basil and cucumber, wasabi syrup, ginger beer 14€

PORN STAR - Renaissance vanilla vodka, passion liqueur, liqueur 43, fresh maracuja 15€

L'AVENIR - Piña Colada completely clarified 16€

ALCOHOL-FREE

DÉTOX 9€
Cocktail of fruits and vegetables of the moment

PIÑATA 9€
Strawberry juice, pineapple juice, lime juice and blueberry jam

TO SHARE

6 OYSTERS FROM THE THAU BASIN 13,50€
served with shallot vinegar (MO)

PLATE OF 12 MUREX 12,50€
served with homemade aioli (C-O-A-L-M-MO)

BUNCH OF 12 SHRIMPS 16,50€
served with homemade aioli (M-O-C-L)

PLATE OF 6 LANGOUSTINES 21€
served with homemade aioli (C-O-A-L-M-MO)

**PLATTER OF 6 BOUZIGUES OYSTERS, 4 KING PRAWNS,
6 SMALL PRAWNS, 4 LANGOUSTINES** 52€
served with homemade aioli and shallot vinegar (MO-C-L-M)

**PLATTER OF 12 BOUZIGUES OYSTERS, 8 KING PRAWNS,
8 SMALL PRAWNS, 6 LANGOUSTINES** 86€
served with homemade aioli and shallot vinegar (C-O-A-L-M-MO)

PARMA HAM AND PAN CON TOMATE PLATTER 18€
(G-FC)

BASKET OF SEASONAL VEGETABLES AND TZATZIKI SAUCE 12€
(L-AS)

CRISPY CHICKEN BAO 14€
cabbage salad with fried onions and teriyaki sauce (2 pieces) (G-O-L-A)

PIZZA SUSHI, SALMON TARTAR, CHIVES 26€
(G-O-L-A-P-SE-AS)



SUSHIS

NIGIRIS

SALMON NIGIRI 6 pieces (P)	15€
NIGIRI TUNA 6 pieces (P)	17€
NIGIRI SHRIMPS 6 pieces (C)	15€
NIGIRI SALMON CREAM CHEESE 6 pieces (P-L)	16€
NIGIRI SALMON WITH SATAY SAUCE fried onions • 6 pieces (P-A-G-AS)	18€

SASHIMI

SALMON SASHIMI spring onions, chives • 6 pieces (P)	18€
TUNA SASHIMI spring onions, chives • 6 pieces (P)	19€
SASHIMI DUO TUNA & SALMON spring onions, chives, 6 pieces (P)	19€

FLASH-FRY

FLASH-FRY SALMON spring onions, chives, Espelette chilli, teriyaki sauce • 6 pieces (P-SO-G)	21€
FLASH-FRY TUNA spring onions, chives, Espelette chilli, teriyaki sauce • 6 pieces (P-SO-G)	21€
FLASH-FRY DUO TUNA & SALMON spring onions, chives, Espelette chilli, teriyaki sauce • 6 pieces (P-SO-G)	21€

CALIFORNIA

CALIFORNIA SALMON avocado, satay sauce, fried onions • 8 pieces (P-SE-A-G-AS)	16€
CALIFORNIAN TUNA avocado, rice pearl • 8 pieces (P-SE)	18€
CALIFORNIA SHRIMP TEMPURA avocado, chilli sauce • 8 pieces (C-G-SE)	17€
CALIFORNIA CHICKEN SPICY teriyaki sauce, fried onions • 8 pieces (G-O-SE)	14€
CALIFORNIA COOKED TUNA mayonnaise, chives and fried onions • 8 pieces (G-O-P-AS-SE)	16€
CALIFORNIA VEGGIE cucumber, avocado, wakame • 8 pieces (SE)	13€
CALIFORNIA SMOKED SALMON cream cheese, chives • 8 pieces (P-SE-L)	18€



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SUSHIS

MAKIS • 8 PIECES

PRAWN TEMPURA MAKI WITH SPICY SAUCE (C-G-SE)	9€
AVOCADO AND CREAM CHEESE MAKI (L)	9€
SALMON MAKI (P)	10€
TUNA MAKI (P)	12€
SMOKED SALMON AND CREAM CHEESE MAKI (P-L)	13€
CHICKEN AND CREAM CHEESE MAKI (G-O-L)	9€

SPRINGS ROLLS

SPRING ROLLS SALMON TARTAR avocado, mint, coriander • 8 pieces (P-SE)	16€
SPRING ROLLS TUNA TARTARE avocado, mint, coriander • 8 pieces (P-SE)	18€
SPRING ROLLS COOKED TUNA mayonnaise, avocado, mint, chives • 8 pieces (P-O)	17€
SPRING ROLLS SPICY CHICKEN cucumber, mint, coriander • 8 pieces (O-G)	14€
SPRING ROLLS SHRIMP TEMPURA chilli, mint and coriander sauce • 8 pieces (C-G)	14€
SPRING ROLLS CREAM CHEESE chives, mint, coriander • 8 pieces (L)	10€

SALADS (SIDE DISH)

HOMEMADE MARINATED CABBAGE SALAD (SE)	6€
WAKAME SALAD (SE)	8€

STARTERS

CRISPY GOAT'S CHEESE WITH BASIL 18€
aubergine caviar, roasted tomatoes, honey pearls, parmesan crumble and rosemary gel (G-O-A-L-FC)

CRISPY TUNA TATAKI IN TEMPURA 21€
Asian marinated, creamy avocado, Asian mayonnaise, roasted peanuts (G-O-P-A-FC-M-SE)

CARPACCIO OF PRAWNS 22€
fresh mango, exotic marinade, lemon/yuzu sorbet (C-AS)

FISHES

WHOLE FISH DEPENDING ON AVAILABILITY
(P-O-L-M)

FISHMONGER'S PIECE 28€
according to availability, cooked the Chef's way (P-L-FC)


GRILLED WILD PRAWNS 28€
creamy parmesan risotto, parmesan emulsion, hazelnut flakes (C-L-FC)

JUST-SEARED SCALLOPS 29€
creamy polenta with parmesan, grilled chorizo, caramelised orange juice, roasted almond slivers (L-FC-MO)



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MEATS

 Beef / Chicken / Duck breast - **French origin**

BEEF TARTARE WITH TRUFFLES **28€**

cébettes, shallots, truffles, candied egg yolk, grilled bacon, served with fresh chips

(O) Pan-fried foie gras supplement €5

ITALIAN-STYLE BEEF BURGER **28€**

minced mozzarella and basil steak, tomato confit, Parma ham, rocket and mozzarella, fresh chips (G-L-FC)

ITALIAN VEGETARIAN BURGER **28€**

veggie steak, tomato confit, rocket and mozzarella, fresh chips (G-L-FC)

GRILLED ARGENTINE RIOPLATENSE RIB STEAK 300 g **38€**

fresh chips and gorgonzola sauce (L)

CHAR-GRILLED DUCK BREAST **30€**

creamy parmesan polenta, roasted vegetables, honey jus, roasted hazelnut flakes (L-FC)

CHICKEN SUPREME COOKED AT LOW TEMPERATURE **26€**

mashed potatoes, meat jus with truffles, pan-fried mushrooms (L)

PASTA

THE FAMOUS TRUFFLE PASTA **28€**

mafaldes, truffle mascarpone cream, superior white ham, creamy burrata, parmesan (G-L)



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DESSERTS

COCONUT-PASSION MILLEFEUILLE 13€

coconut cream, passion fruit compote, coconut crumble (G-O-A-L-FC)

SNICKERS REVISITED 13€

peanut ice cream, caramel ganache, chocolate chips, caramel sauce, roasted peanuts (G-O-A-L-FC)

BAKED CHOCOLATE HAZELNUT COOKIE 13€

macadamia nut vanilla ice cream, salted butter caramel (G-O-A-L-FC)

WAIKI'S GOURMET COFFEE (G-O-A-L-FC-SE-AS) 14€

PLATE OF MATURE CHEESES ACCORDING TO AVAILABILITY 12€

(G-O-A-L-FC-SE-AS)

Gourmet version with a glass of wine selected by our Sommelier + 8€



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APERITIFS

OUR SPRITZ

MIO Spritz	12€
SUREAU Spritz	12€
LOLEA Spritz	12€
CHANDON Spritz	12€

Sangria Rouge LOLEA 20 cl	7€
RICARD / PASTIS 4 cl	5€
MARTINI rouge/blanc 5 cl	5€
KIR 15 cl	9€

DRAUGHT BEERS & BOTTLES

ESTRELLA DAMM 5,4%	Half 25 cl 4€ / Pint 50 cl 7,50€
MILLENARI Citron Kombawa 4,8%	Half 25 cl 5,50€ / Pint 50 cl 9€
MILLENARI IPA 5,5%	Half 25 cl 6€ / Pint 50 cl 9,50€

Picon supplement **1€** Supplement syrup **0,50 €**

DESPERADOS 33 cl	8€
SAN MIGUEL FRESCA 33 cl	8€

SPIRITS

GIN

	4 cl	70 cl	175 cl
G'Vine Floral foretaste of vine blossom, with hints of juniper, cardamom and ginger	12€	100€	220€
Hendrick's Scottish gin infused with rose and cucumber	12€	150€	300€
Hendrick's Flora Adora The summer version is infused with a seductively fresh floral bouquet	13€		
Hendrick's Grand Cabaret It offers a cabaret of flavours with stone fruits and sweet spices	13€		
Sorgin S This rosé gin combines the freshness of wine with the natural aromas of pink grapefruit, cranberry and French fig	12€		
Martin Miller's A resolutely modern English gin combining freshness and distinctive aromas	12€		
Yu Gin French gin inspired by Asian products such as Yuzu and Sichuan pepper	12€		
La Perle Noire French gin from Montpellier with subtle liquorice, aniseed and honey flavours	12€		
Rosemont Canadian gin with perfectly balanced cucumber flavours	12€		
Carmina French gin made from over 30 varieties of cider apples and 7 herbs selected for their perfect combination of apple and juniper aromas	12€		
Glendalouch Wild Rose Irish gin steam distilled with wild roses and plants from the mountains around the distillery to make an intensely floral gin	12€		
Romeo's Gin X Canadian gin with an explosion of freshness thanks to the combination of cucumber, dill and watermelon	13€		
Nordés Spanish gin with a strong red fruit flavour	13€		
Liegin Jungle Belgian gin with exotic flavours such as pineapple, mango and hints of organic mint	14€		
Nouaison Gin Réserve Intense, opulent, gourmet French gin aged in cognac casks	14€		
Sir Chill Belgian gin with tobacco and vanilla aromas and hints of tangerine and almond	15€		
Gin de Grezan A juniper-flavoured French gin with notes of citrus, lemon pepper and cardamom	15€		
Adamus Handcrafted premium Portuguese gin, the only gin in the world to feature the Baga grape as one of its botanicals, giving the drink a delicate fruity flavour	15€		
Solaro Ultra premium Italian gin from Capri	25€		
Yu No All the complicity of a non-alcoholic gin and tonic	10€		

ALL OUR GINS COME WITH THREE CENTS ORIGINAL
TONIC WATER 20CL



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SPIRITS

VODKA

4 cl 70 cl 175 cl

Renaissance The fruit of traditional distillation of 100% French wheat

12€ 120€

Belvedere Flawless Polish vodka with hints of almond and walnut

12€ 150€ 300€

Puech Haut Combas A tasting vodka made from organic grapes, its abstract design was created by the painter Robert Combas

12€ 120€

Orage Clémentine Corse Vodka distilled from fresh clementines with a few leaves to complete its aromatic bouquet

12€

Sauvelle Vodka « gastronomique » filtered on three types of wood: cherry, new Limousin oak and torrefied oak

13€

RUM

GUATEMALA

Secha De La Silva 40% Oak-aged rum infused with premium cocoa and coffee beans

12€

PANAMA

Bumbu XO 40% Luscious notes of vanilla, caramel and orange peel

12€ 120€

Sérum Mamie 40% A blend of amber rum from Panama and delicious notes of cocoa, vanilla and toffee

12€

Sérum Ancon 10 ans 40% Rich bouquet of vanilla, sultanas, figs, dates and almonds

13€

Sérum Puente Centenario 2005 40% A very special rum, produced in a limited edition of just 3000, distilled from cane honey and aged for 16 years in ex-Bourbon casks

15€

CUBAN

Matusalem 40% 15 year old rum with notes of dry wood, roasted fruit and a touch of caramel

12€

Matusalem Insolito Wine 40% Rum aged for 15 years, filtered over charcoal. On the palate, the atmosphere is one of gently caramelised almonds

12€

Eminente 41,3% Rum aged for 7 years in whisky barrels, with exquisite flavours of cane sugar, vanilla, coffee, ginger and pepper

14€

VENEZUELA

Bocathéva 45% Sweet, mild spices such as liquorice and cinnamon

13€

JAMAICA

Canerock 40% The palate is very pastry-like, with very sweet spices such as vanilla, nutmeg and cinnamon, as well as a buttery, brioche-like sensation

12€

Hey Joy Xo 43% Rum aged for 16 years, with aromas of candied fruit and grey pepper and a long, smooth finish

18€

SPIRITS

RUM

4 cl

MEXICO

Sol Tarasco **42%** 10 year old rum with toffee spice notes

14€

BELIZE

Mezan **46%** Rum aged for 5 years with fragrant notes of oak, cedar and vanilla, followed by tropical fruit and hazelnut butter

14€

Copalli cacao **40%** Pure organic white rum infused with organic cocoa beans

13€

BRAZIL

Gran Chaco **43%** It's a blend of organic rum, sugar cane juice and a mixture of cocoa beans and coffee beans

13€

PARAGUAY

Gran Chaco **42%** A combination of organic rum and macerated orange peel

13€

FRENCH WEST INDIES

Longueteau **40%** Mild, sweet white agricultural rum from Guadeloupe with subtle floral notes

11€

Longueteau **45%** Amber agricultural rum from Guadeloupe aged for 3 years in a cognac cask

11€

Saint James Brut de Colonne **73,7%** Organic white rum bottled without reduction at the end of the column, which explains its high degree

13€

Saint James 2001 **43%** Aged for 10 years, this old agricultural rum has cocoa accents and woody notes

15€

Dilon Brut de fût **62%** Vintage old Martinique rum, everything you'd expect from a brut de fût

16€

CANADA

Rosemont **40%** Pineapple macerated in rum from new barrels, distilled, then blended with molasses rum aged in new barrels

12€

JAPANESE

Kiyomi **40%** Fruity, exotic white rum with a hint of iodine

11€

FIDJI

Planteray Rum Sealander **40%** A blend of predominantly Fijian rums, to which are added rums from Barbados and Mauritius for intoxicating notes of vanilla and spices

13€

HAWAII

Kōloa Coconut Rum **40%** White rum blended from natural coconut flavours and Hawaiian rums

13€

THAILAND

Pharaya Gold **40%** A blend of rums aged between 7 and 12 years for a rich, fruity, gourmet result

12€



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SPIRITS

OUR RUMS OF EXCEPTION

4 cl 70 cl

VIETNAM

Belami Premium 55% Aged premium rum made with ultra Premium coffee, roasted coconut and cocoa beans

25€

PANAMA

Kuna Davidoff 42% An exceptional rum whose production has been halted, making it a rarity. It has intoxicating flavours of tobacco and leather, set against a background of luscious vanilla

40€

AGAVE SPIRITS

Milagro Silver

12€

Excellia Reposado

13€

1800 Cristalino

14€ 200€

Clase Azul Plata

15€

Clase Azul Reposado

25€ 340€

Clase Azul Gold

48€ 700€

Clase Azul Anejo

70€ 900€

Clase Azul Ultra Anejo

5 000€

Clase Azul Mezcal Guerrero

48€

Mezcal Los Explorer Espadin 8 ans

14€

WHISKY

Monkey Shoulder

12€ 140€

Bellevoe Triple Malt Finition Grain Fin

12€

Glenfiddich Triple OAK 12 ans

12€

Balvenie Doublewood 12 ans

14€

Glenfiddich Gran Reserva 21 ans

25€

Glenfiddich Grande Couronne 26 ans

50€

Port Charlotte 10 ans

13€

Ailsa Bay Tourbé

14€

Bruichladdich Islay Barley

14€

WHISKEY

Jack Daniel's

12€ 120€

Jack Daniel's « Tennessee Honey »

12€



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SPIRITS

BOURBON

Bulleit

4 cl

14€

COGNAC

Rémy Martin VSOP

Rémy Martin XO

13€

25€

LIQUEURS

Menthe Ernest

Villa Massa Amaretto / Villa Massa Limoncello

Mentheuse / Pulpeuse / Croqueuse

Adriatico 100% natural white almond liqueur

Cointreau Noir Harmonious blend of orange peel and Rémy Martin cognac

Karukera Cream of old rum with hints of spices

Five Farms Cream liqueur skilfully blended with Irish whiskey

Legendario Elixir de Cuba A smooth and generous rum liqueur

9€

9€

9€

10€

10€

10€

10€

12€



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SOFTS

ICED TEAS	6€
Jasmin & Ginger: Jasmine, ginger and raspberry tea Ice Peach: Earl Grey, lemon and peach tea	
COLD-PRESSED FRUIT	6€
Choice of: orange, lemon, grapefruit, apple	
HOMEMADE LEMONADE	5€
CAFÉ FRAPPÉ	6€
Choice of: vanilla, caramel, hazelnut, orgeat (Alcohol supplement 2€)	
BADOIT 33 cl	5€
EVIAN / BADOIT 75 cl	7€
SODAS Pepsi 33cl , Pepsi Max 33 cl, Limonade 50 cl	6€
DIABOLO 50 cl	6,50€
WATER SYRUP 50 cl	4,50€
GANGSTAR 25 cl	6€
MAYA 31,5 cl	6€
A choice of flavours: Coconut Water, Litchi, P.A.M (Passion, Pineapple, Mango)	

HOT DRINKS

ESPRESSO, LONG COFFEE, DECAFFEINATED	2,70€
DOUBLE EXPRESSO	5€
GRAND CRÈME	5€
CAPPUCCINO	5€
HOT CHOCOLATE	5€
TEA / INFUSION	4€



THURSDAYS FROM 12PM TO 7PM
11/07 • 25/07 • 08/08 • 15/08

POOL
[GUEST DJ] *Party*

EVERY SATURDAY NIGHT FROM 8PM TO 2AM
JULY & AUGUST

SUNSET
[DJ SET] *Lounge*

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WAIKI

RESTAURANT • PISCINE



LIST OF ALLERGENS



G - Céréales contenant du gluten (blé, seigle, orge, avoine, épeautre, kamut ou leurs souches hybridées) et produits à base de ces céréales

Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and products made from these cereals



C - Crustacés et produits à base de crustacés

Crustaceans and products thereof



O - Œufs et produits à base d'œufs

Eggs and products thereof



P - Poissons et produits à base de poissons

Fish and products thereof



A - Arachides et produits à base d'arachides

Peanuts and products thereof



SO - Soja et produits à base de soja

Soybeans and products thereof



L - Lait et produits à base de lait (y compris de lactose)

Milk and milk products (including lactose)



FC - Fruits à coques (amandes, noisettes, noix, noix de cajou, pécan, macadamia, pistaches et produits à base de ces fruits)

Nuts (almonds, hazelnuts, walnuts, cashews, pecans, macadamias, pistachios and products thereof)



CE - Céleri et produits à base de céleri

Celery and celery products



M - Moutarde et produits à base de moutarde

Mustard and mustard products



SE - Graines de sésame et produits à base de graines de sésame

Sesame seeds and sesame seed products of sesame seeds



AS - Anhydride sulfureux et sulfites en concentration de plus de 10mg/l

Sulphur dioxide and sulphites in concentrations of more than 10 mg/l



L - Lupin et produits à base de lupin

Lupin and lupin products



MO - Mollusques et produits à base de mollusques

Mollusks and mollusc products



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HORAIRES

HORS SAISON

**OUVERT TOUS LES JOURS/SOIRS
DE 10H À 1H**

Service Restauration **12H - 23H**

Service Tapas **18H - 23H**

HAUTE SAISON

**OUVERT TOUS LES JOURS/SOIRS
DE 10H À 2H**

Service Restauration **12H - 00H**

Service Tapas **18H - 00H**

PRIX NETS EN EUROS, SERVICE COMPRIS.

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ,
À CONSOMMER AVEC MODÉRATION

TÉL. / RÉSERVATION
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PLUS D'INFORMATIONS SUR :
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Veuve Clicquot

■ REIMS FRANCE ■



**CHÂTEAU
SAINT-MAUR**

— CRU CLASSE —

VILLAGE NATURISTE
2 BD DES MATELOTS
34300 CAP D'AGDE