



Every dish on our menu is made in-house with care.
Most of the vegetables in our dishes are organic
and come from our market garden in Courmes
or from local growers.

PEPITE Restaurant Maraîcher

At Pepite, we champion local produce.
Many of our vegetables are organically grown
on our farm in Courmes.

Bacho, local craft beer brewed in Pont du Loup

L'Odyssée des Glaces, artisan ice cream maker in Fréjus

Organic coffee selection by Malongo

A carefully curated selection of organic, biodynamic
and natural wines

Pépité Restaurant & Farm:

Birthdays, weddings, group dining, corporate events
and custom events

Information: contact@pepите-restaurant.com

Open year-round, 7 days a week, for lunch and dinner

Mocktails (non-alcoholic cocktails) **8.50**

Sunrise Boost

Carrot, apple, lime

Green Boost

Cucumber, apple, lime

Pink Boost

Pear, apple, raspberry, lime

Virgin Mojito

Sparkling water, lime, cane syrup, fresh organic mint

Virgin Colada

Pineapple juice, coconut cream, vanilla syrup

Virgin Planteur

Mango, pineapple and orange juices, grenadine

Spritz

Sober spritz, tonic

Gin Tonic

Sober gin, tonic

Cocktails

Happy Hour

8

Spritz Selection

12

Aperol, Hugo, melon liqueur or Pépité

Classic/Raspberry/Passion Fruit Mojito

11

Havana rum, lime, brown sugar, fresh organic mint

Piña Colada

11

Havana rum, pineapple, coconut cream

Planteur

11

3 Rivières rum, mango, pineapple, orange juice, grenadine

Ti Punch

9

Rum, brown sugar, lime

Gin Tonic Mistral/Mare/ Ernest

12

Gin, Bacho tonic, rosemary

Sex on the beach

12

Ernest vodka, pineapple, cranberry, peach liqueur

Espresso Martini

12

Coffee liqueur, vodka, espresso

Mule Selection

13

Vodka or gin

Pépité Provençale

11

Lavender liqueur, Mistral gin, lime, violet syrup, soda water

Ask about today's featured cocktails

Aperitifs

Glass of Prosecco	8
House Americano	10
Ricard	4.50
Campari	6
Suze	6
Red Martini	6
Belmuse Rosé (French vermouth)	7

Sodas

	4.80
Limonaderie de Provence Cola (Classic/Zero), Perrier, Schweppes Citrus, Orangina, Bacho Ginger Beer, Bacho Tonic	
House Iced Tea	6
Lemon Soda	3.50
Diabolo	3.80
Flavored Syrup with Water	3
Still / Sparkling Mineral Water (50cl)	4.50
Still / Sparkling Mineral Water (1L)	6
Meneau Organic Fruit Juice	6
Orange, Apple, Pineapple, Tomato, Strawberry-Raspberry	
Fresh-Squeezed Orange or Lemon	6.50

Coffees and teas

Espresso, Malongo Organic Selection	2.30
Macchiato, Malongo Organic	2.30
Viennese Coffee	3.50
Cappuccino	4
Café Crème	3.50
Hot Chocolate	4
Viennese Hot Chocolate	5
Organic Tea & Herbal Tea	4
Irish Coffee	10
Espresso Martini	12
Iced Coffee	6

Draft Beer

	 25cl	 50cl	Happy Hour 16h - 19h 50cl
Budweiser	4.80	8.80	6
BACHO I.P.A (local)	4.90	9	6
Leffe Blonde	4.90	9	6
Tripel Karmeliet	5.30	9.30	6
Fada Blanche	4.90	9	6
Picon Beer	5.30	9.30	6
Monaco, Gommé	5	9	6

Bottled Beer

	33cl
Desperados	6.50
BACHO Non-Alcoholic IPA (local)	6.50
Brasserie du Comté Organic	6.50
Blonde, Amber, Wheat	

Whisky

JB	7
Jack Daniel's/Fire/Honey	9
Apple Blackberry	
Pointe Blanche (French)	12
Single malt or peated single malt	

Rum

3 Rivières Martinique (amber)	8
Gun's Bell (Caribbean)	12
House Infused Rums	6
Hee Joy VSOP (Jamaica)	14
Hee Joy VSOP (Dominican Rep.)	14

Liqueurs

Cognac Hennessy	12
Calvados	12
Williams Pear	12
Amaretto	8
Limoncello	8
Génépi	8
Two Stacks Whiskey Cream	9
Ernest Mint Liqueur	9
Liquoristerie de Provence:	9
Lavender or Calisson	
Belle Gnôle (melon liqueur)	9

Red



75cl

Provence

Domaine des Masques, Cuvée Essentielle BIO	7.60	34
Château Sainte Roseline, La Chapelle BIO	-	80

Bourgogne

Emile Chandesais, Pommard	-	105
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Rhône Valley

Petit Ours, Mathieu Barret BIO	7.80	36
Domaine des Nymphes BIO	6	33
Domaine Michelas, Cuvée Fleur de Syraline, Crozes-Hermitage BIO	-	56

Bordeaux

Ronan by Clinet	6.80	32
Château de Côme, St Estèphe BIO	-	52

Languedoc

Bergerie des Cistes, Cuvée sous le Pic BIO	9.60	43
Domaine Desvabre, Cuvée Le Désert	6.80	32

Rosé



75cl



Magnum

Provence

Château Roseline, Lampe de Méduse BIO	9	48	90
FMR Méditerranée BIO	6	32	66
Domaine des Masques, cuvée essentielle BIO	7.60	34	-
Château Thuerry, cuvée les abeillons BIO	-	35	-

White

Provence

Domaine des Masques, Chardonnay (dry) BIO	7.60	34	72
Château Sainte Roseline, Lampe de Méduse (delicate, light & crisp) BIO	9	48	-

Alsace

Gewurztraminer Les Princes Abbés	7.60	38	-
Domaine Schlumberger			

Bourgogne

Domaine de J.M. Brocard, Chablis (fruity) BIO	-	56	-
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Rhône Valley

Domaine des Nymphes BIO	6	31	-
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Champagne

Charles Mignon Premium Réserve	13	67	-
Laurent Perrier Brut	-	90	-
Laurent Perrier Rosé	-	135	-
Ruinard « Blanc de Blanc »	-	190	-

Tapas

Salami Board, choice of salami 11

Classic, hazelnut, Beaufort

Red Kuri Squash Hummus 12

Feta, house-made pita 

Shrimp Arancini 14

Spicy mango sauce

Olive tapenade with garlic-oil croutons 8



Salads

Most of our vegetables are organically grown on our farm.

Crispy Chicken Caesar Salad 23

Romaine, bacon, Chioggia beet, avocado, organic egg, croutons,
Parmesan, house-made Caesar dressing

Lettuce Heart Salad with Warm Goat Cheese Toast 23

San Daniele ham, Chioggia beet, red cabbage, grapes, walnuts,
lemon vinaigrette

Pasta & Woks

Most of our vegetables are organically grown on our farm.

Chicken Wok with Seasonal Vegetables 24

Stir-fried noodles, mushrooms, cilantro, sesame seeds,
lemongrass-ginger sauce

Carnaroli Risotto with Garden-Grown Red Kuri Squash 24

Burrata, hazelnuts, pumpkin seed oil



KIDS' MENU 14

Choice of

Margherita pizza / Chicken nuggets with house-made fries /
Elbow macaroni with Bolognese sauce, Parmesan

+

2 scoops of ice cream, choice of flavor

Vegetarian


Gluten-Free


Main Courses

Most of our vegetables are organically grown on our farm.

Butternut Soup, Cheese & Swiss Chard Ravioli 21

Chive cream sauce, pumpkin seeds



Tuna Ceviche with Lime Leche de Tigre 32

Avocado purée, sweet potato, cilantro, red onion, mild chili,
Fries or Camargue rice



Roasted Cod Loin with Curried Marinière Sauce 34

Black Venere rice risotto, seasonal vegetables



Hand-Cut Charolais Beef Tartare 24

Classic preparation, fries and mixed greens



Lou Fasum, Traditional Meat-Stuffed Cabbage 26

Camargue rice pilaf with vegetables, Provençal
herb sauce

Grilled Charolais Bavette Steak, Peppercorn Sauce 34

Fries, mixed greens



Duck Confit Leg with Orange & Cardamom 28

Sweet potato purée, polenta fries, rich pan jus



Burgers

Most of our vegetables are organically grown on our farm.

Artisan bun, house-made fries and mixed greens

Classic 23

Beef patty, cheddar, caramelized onions, lettuce, cabbage-carrot
slaw, pickle burger sauce

Chicken 23

Chicken nuggets, cheddar, caramelized onions, lettuce, cabbage-carrot
slaw, pickle burger sauce

Vegetarian 23

Veggie patty, cheddar, caramelized onions, lettuce, cabbage-carrot
slaw, pickle burger sauce



Pizzas

Most of our vegetables are organically grown on our farm.

La Maraîchère 18

Sweet potato cream, Maroilles cheese, fall vegetables 

CMP 19

Cream base, mozzarella, goat cheese, honey, oregano-marinated chicken, walnuts, arugula

Four Cheese 19

Gorgonzola, mozzarella, goat cheese, Comté, oregano, olives



Smoked Salmon 19

Philadelphia cream cheese, mozzarella, smoked salmon, chives, lemon

Truffle 24

Truffle cream, Burrata, mushrooms, Parmesan shavings, arugula 

Tartare 19

Tomato sauce, mozzarella, beef tartare, Parmesan shavings, arugula, egg yolk

Ham & Mushroom 18

Tomato sauce, mozzarella, ham, fresh mushrooms, oregano, olives

Desserts

Tiramisu	9.50
Chocolate Praline Delight*	9.50
Raspberry-Pistachio Crumble Tart*	9.50
Espresso Martini	12
Irish coffee	10

*Dessert made by Éléance Sucrée, artisan pastry shop in Mouans-Sartoux

Crêpes

7

Sugar - Lemon
House-Made 70% Dark Chocolate Sauce
House-Made Salted Caramel
Organic Jam
Nocciolata, Organic Chocolate-Hazelnut Spread

Artisan Ice Cream & Milkshakes

Milkshakes



8

Choice of flavors:

Lemon, Strawberry, Raspberry, Mango, Vanilla, Dark Chocolate, Coffee, Oreo, Cookies, Pistachio, Rum Raisin, Nutella, Yogurt, Salted Caramel, Kinder, Mint Chocolate, Coconut

Ice Cream

•3.50 ••6 •••7

Ice Cream Flavors

Lemon, Strawberry, Raspberry, Mango, Vanilla, Dark Chocolate, Coffee, Oreo, Cookies, Pistachio, Rum Raisin, Nutella, Yogurt, Salted Caramel, Kinder, Mint Chocolate, Coconut

Add whipped cream, house-made salted caramel or house-made 70% dark chocolate sauce 2

Colonel 12

3 scoops lemon sorbet, 4cl vodka

Vacherin Sundae 10

2 scoops vanilla, 1 scoop raspberry sorbet, meringue, red berry coulis, whipped cream

Mont Blanc Sundae 10

3 scoops vanilla, organic chestnut cream, meringue, whipped cream

Guérande Sundae 10

2 scoops salted caramel, 1 scoop vanilla, house-made salted caramel sauce, meringue, whipped cream

Childhood Treat 10

1 scoop Kinder, 1 scoop Nutella, 1 scoop chocolate, hot 70% dark chocolate sauce, meringue, whipped cream