

# FROM THE LAND TO THE PLATE

## Our meats and cured meats

Les Vaches du Luberon, Gordes 84220  
Joassan Frères, Revest du Bion 04150  
Le Colombier du Comtat, Sarrians 84260

## Our Mediterranean fishes and crustaceans

Les Truites de l'Isle-sur-la-Sorgue, l'Isle-sur-la-Sorgue 84800  
Coté Fish, Le Grau-du-roi 30240  
Château Castillonne, Saint-Guilhem le Desert 34150

## Our vegetables growers

Les Paniers de Didier, Cheval-Blanc 84460  
Un Coin de Jardin, Robion 84440  
Roland Tranchimand, Lacoste 84480  
Aux Saveurs des Truffes, Méthamis 84570  
Sandrine Faucou, Vachères 04110  
Patrick Agnel, Bonnieux 84480  
La Ferme Sainte-Cécile, Arles 13200  
Domaine Saint Vincent, Mallemort 13370  
Moulin Dauphin, Cucuron 84160  
Moulin Saint Joseph, Grans 13450

## Our cheeses suppliers

Le Mas Alègre, Goult 84220  
Lou Canesteou, Vaison-la-Romaine 84110  
La Ferme du Petit Luberon, Lauris 84360

## Our beans roasters

La Chocolaterie de l'Opéra, Châteaurenard 13160  
Café Lomi, Le Poët Laval 26160



Attached to simple pleasures and sharing, our cuisine has the true savour of fishing, of picking, of traditional farming during which time going by models and shapes it.

During the order, please let us know about any dietary requirements.

Allergens list is available upon request.

All our meats are French origin.

Net prices, taxes and service included.

## MENU MARAÎCHERS

Green peas and creamy cauliflower, rhubarb pickles

2021 AOP Montlouis sur Loire, Les Choisilles, François Chidaine

Grilled green asparagus from Mallemort, lovage and black olive juice

2020 Vin De France, Biancu Ghjentile, Canereccia

*Roasted and lemony eel from Étang de Thau, aged French caviar*

*2021 AOP Châteauneuf-du-Pape, Domaine Raymond Usseglio & Fils*

*(additional charge of 32€)*

Celeriac crunchiness with black truffle, Blanquette sauce

2018 AOP Côtes du Rhône, Hypnotic, E. Gagnepain & D. Risoul

White asparagus almond tart, confit garlic and fava bean

2020 AOP Ventoux, Terre d'Ailleuls, Domaine Alloïs

Provençal cheeses

2020 IGP Méditerranée, Le Grand Blanc, Revelette

Rhubarb marmelade and elderflower, pink peppercorn, white wine ice cream

AOP Muscat Beaumes-de-Venise, Le Péché d'Emilie, Alain Ignace

Menu 155€

Our sommelier's selection 80€

## MENU LUBERON

Marinated Luberon veal, tuna cream and artichokes

2020 AOP Sancerre Les Romains, Domaine Vacheron

Roussillon snails with pastis, carrot and bottarga, taragon

2020 IGP Collines Rhodaniennes, Blanc D'Ogier, Domaine Ogier

*Roasted and lemony eel from «Étang de Thau», aged french caviar*

*2021 AOP Châteauneuf-du-Pape, Domaine Raymond Usseglio & Fils*

*(additional charge of 32€)*

Mediterranean monkfish, crunchy kohlrabi, squid and ink

2020 AOP Meursault, Rodolphe Demougeot

Grilled lamb from Sisteron, crispy lamb feet, chard and spring onion

2019 AOP Cahors, L'Art et la Matière, Valérie Courrèges

Provençal cheeses

2020 IGP Méditerranée, Le Grand Blanc, Revelette

Nyons black olive ice-cream, chocolate in texture, candied olives

Taylor's Golden age 50 year old tawny port

Menu 175€

Our sommelier's selection 95€