

UNE TABLE PROVENÇALE

# LA BERGERIE

CAPELONGUE - BONNIEUX  
BEAUMIER

## APPETISERS TO SHARE

TRUFFLE PIZZA, AESTIVUM TRUFFLE, RICH CREAM, FRESH FROMAGE BLANC, CHIVES, PARMESAN - **32,00**  
OUR PISSALADIÈRE, HONEY-CONFIT ONIONS, NYONS BLACK OLIVE TAPENADE, ANCHOVIES - **21,00**  
BANON CHEESE AOP FROM PROVENCE, FIREPLACE WARMED - **22,00**  
OUR PROVENÇAL PLATTER, CURED MEATS, CHICKPEA SPREAD (POICHICHADE), ANCHOVY DIP (ANCHOÏADE),  
NYONS OLIVE TAPENADE, HOMEMADE PANISSES - **24,00**  
HOMEMADE CAILLETTE WITH SPINACH AND FRESH HERBS, SMOKED BEETS - **16,00**

## STARTERS

✧✧ MEDITERRANEAN ROCKFISH SOUP, HOMEMADE ROUILLE- **15,00**  
VITELLO TONNATO, CAPERS, PICKLES, CROUTONS, LEMON GEL- **20,00**  
ZUCCHINI FLOWERS STUFFED WITH HERB-INFUSED POULTRY MOUSSELINE,  
ZUCCHINI COULIS WITH BONNIEUX MEAD, PINE NUTS - **18,00**  
✧✧ YOUNG CARROT ROYALE, GARDEN PEAS WITH VINAIGRETTE AND AVOCADO OIL, FRESH GOAT CHEESE, CHERRIES, ALMONDS - **16,00**  
FENNEL TART IN DIFFERENT TEXTURES, SMOKED TROUT, GREEN HERB OIL, ACIDOUS SAGE - **18,00**

## MAIN COURSES

SISTERON LAMB LEG, SLOW-COOKED AND SUSPENDED OVER THE FIREPLACE - **31,00**  
MONT VENTOUX PORK RACK, CHARCOAL-GRILLED - **29,00**  
BEEF HANGER STEAK, COOKED OVER THE FIREPLACE - **34,00**  
✧✧ CROCKER FISH FILLET, SAUCE VIERGE WITH FRESH VEGETABLES - **28,00**  
BURGUNDY DUCK FILLET - **29,00**  
FRENCH VEAL CHOP - **34,00**  
CREAMY SPELT FROM PROVENCE (IGP) WITH AESTIVUM TRUFFLE - **28,00**  
✧✧ FARMER'S VEGETABLES COCOTTE, PRESERVED LEMON, ALMONDS, GRILLED SMOKED TOFU - **29,00**

## SIDES TO SHARE

SEASONAL VEGETABLES, GREEN SALAD, GRENAILLES POTATOES  
EXTRA SIDE  
SIDE DISHES - **5,00** LAMB JUICE OR AIOLI - **4,00** SUMMER TRUFFLE (AESTIVUM) - **10,00 FOR 10G**

## CHEESE

BANON CHEESE AOP FROM PROVENCE, FIREPLACE WARMED - **22,00**

**HOMEMADE DESSERTS OF THE DAY, BUFFET - 17,00**

## CHEF'S SELECTIONS

BUTCHER'S PIECE  
MARKET PRICE

-

FISH OF THE DAY, SUBJECT TO AVAILABILITY

✧✧ Our wellbeing selection

meat origins: France / fish subject to availability / prices in € are net, including service / allergens information available on request

## WINES

### CHAMPAGNES

GLASS 12,5 CL

N.V AOP CHAMPAGNE, DEUTZ, BRUT, CLASSIQUE

18,00

SOMMELIER'S SELECTION, ROSÉ CHAMPAGNE

22,00

### ROSÉS

2025 AOP LUBERON, BEAUMIER

9,00

2025 AOP CÔTES-DE-PROVENCE, CHÂTEAU DE LA MARTINETTE

11,00

### WHITES

2025 AOP LUBERON, BEAUMIER

9,00

2024 VIN DE FRANCE, FAMILLE ISABEL FERRANDO, STELLA DUCIT

12,00

2023 AOP CONDRIEU, MAISON BAPTISTINE, ERNESTINE

15,00

### REDS

2025 AOP LUBERON, BEAUMIER

9,00

2024 AOP CROZES-HERMITAGE, M. CHAPOUTIER, LES MEYSONNIERS

12,00

2023 AOP CHÂTEAUNEUF-DU-PAPE, LE JAS DES PAPES

15,00

### HOMEMADE COCKTAILS

#### WITH PROVENÇAL SPIRITS

#### VERGER DES ALPILLES (8 CL) - 20,00

GIN XII, RINQUINQUIN, FRESH LEMON JUICE

REFRESHING

#### MELON DE GARRIGUE (9 CL) - 20,00

ROSEMARY-INFUSED ZIGA ZAGA VODKA, WHITE VERMOUTH, MELON SYRUP

ELEGANT

#### LE SOLEIL (14 CL) - 20,00

HAVANA CLUB 3 YEARS RUM, PEAR SYRUP, VANILLA SYRUP,

FRESH LIME JUICE, EGG WHITE, GINGER ALE

INDULGENT

#### PRESTIGE CHERRY (14 CL) - 20,00

DEUTZ CHAMPAGNE, GIN XII, FRESH LIME JUICE, CHERRY SYRUP

FRUITY

#### LE PAUL (12 CL) - 20,00

PASTIS, ROSEMARY SYRUP, GRAPEFRUIT JUICE

ANISEED-FLAVOURED

#### CAPELONGUE MARGARITA - 10 CL - 20,00

CASAMIGROS BLANCO TEQUILA INFUSED WITH VERBENA,

COINTREAU, PASSION FRUIT PURÉE, LIME JUICE

EXOTIC

### HOMEMADE MOCKTAILS - 25 CL

#### HIBIS KISS - 15,00

CHAMOMILE INFUSION, LEMON JUICE, ROSE SYRUP, HIBISCUS

TANGY

#### ✦ DETOX ME (18 CL) - 15,00

FRESH MINT, LIME, GINGER, CUCUMBER, SPARKLING WATER

LIGHT

#### GIN BASIL (10 CL) - 15,00

TANQUERAY ALCOHOL-FREE GIN, LEMON JUICE, CANE SUGAR SYRUP,

FRESH BASIL LEAVES

HERBAL

#### PASTIS - 4 CL

PASTIS BEAUMIER - 6,00 RICARD - 8,00

HENRI BARDOUIN - 8,00 PASTIS 51 - 8,00

#### PROVENÇAL APERITIVES - 6 CL

RINQUINQUIN - 9,00 NOIX DE SAINT-JEAN - 9,00

ORANGE COLOMBO - 9,00 GENTIANE DE LURE - 9,00

#### GRIHETE - 33 CL

BLONDE, BLANCHE, IPA - 9,00

DRAUGHT: BLONDE 25 CL - 6,00 50 CL - 12,00

NON-ALCOHOLIC BEER - 7,00

#### FRESH JUICES - 20 CL

STRAWBERRY, TOMATO, APPL, APRICOT ALAIN MILLIAT - 9,00

ORANGE KOOKABARA - 9,00

#### SOFT DRINKS

COCA-COLA & COCA-COLA ZERO, 33 CL - 8,00

TONIC WATER, GINGER BEER, GINGER ALE, 20 CL - 7,00

LEMONADE, 33 CL - 8,00

FILTERED «CRYO» WATER, STILL OR SPARKLING, 75 CL - 7,00

#### HOT DRINKS

ASSEMBLED BY OUR TEAMS WITH THE LOMI ROASTING HOUSE  
IN THE DRÔME PROVENÇALE

ESPRESSO - 6,00 AMERICANO - 6,00 NOISETTE COFFEE - 6,00

DECAFFEINATED - 6,00 DOUBLE ESPRESSO - 8,00 CAPPUCCINO - 8,00

TEA SELECTION FROM LE PALAIS DES THÉS - 8,00

SIGNATURE INFUSION CAPELONGUE - 12,00

STAR ANISE, OLIVE LEAF, THYM, BITTER ORANGE ZEST,  
LAVENDER FLOWER AND MOUNTAIN SAVOURY.