

UNE TABLE PROVENÇALE

LA BERGERIE

CAPELONGUE - BONNIEUX
BEAUMIER

APPETISERS TO SHARE

- TRUFFLE PIZZA, UNCINATUM TRUFFLE, THICK CREAM, FROMAGE BLANC, CHIVES, PARMESAN - **29,00**
- PROVENÇAL PIZZA, HOMEMADE TOMATO COULIS, PARMESAN, CHERRY TOMATOES, NYONS OLIVES, BASIL - **18,00**
- OUR PISSALADIÈRE, CARAMELIZED ONIONS WITH HONEY, NYONS BLACK OLIVE TAPENADE, ANCHOVIES - **20,00**
- BANON CHEESE “AOP DE PROVENCE” SERVED WARM BY THE FIREPLACE - **20,00**
- OUR SHARING BOARD, CHARCUTERIE, CHICKPEA DIP, ANCHOVY DIP, NYONS OLIVE TAPENADE, HOMEMADE PANISSES - **21,00**
- CINCO JOTAS HAM (50 G) - **36,00**

STARTERS

- PISTOU SOUP - **12,00**
- COCO DE PAIMPOL BEANS AOP WITH VINAIGRETTE, PRESSED PORK BELLY FROM THE PLATEAU D’ALBION, PICKLED RED ONIONS - **18,00**
- STUFFED COURGETTE FLOWERS WITH HERB CHICKEN MOUSSELINE, COURGETTE COULIS, PINE NUTS, POLLEN - **19,00**
- PUMPKIN ROYALE WITH RAW PUMPKIN TAGLIATELLE, PRICKLY PEAR VINAIGRETTE, SEARED FOIE GRAS - **18,00**
- MEDITERRANEAN MEAGRE CARPACCIO WITH POMEGRANATE, LEMON, GARDEN HERBS, CRISP BREAD CROUTONS - **16,00**

MAIN COURSES OVER THE WOODFIRE

- DUCKLING FILLET FROM BURGUNDY - **29,00**
- FRENCH VEAL RUMP, SLOW-COOKED AT LOW TEMPERATURE, SEARED, GARLIC, THYME - **32,00**
- WHOLE MEDITERRANEAN SEA BREAM, GRILLED, VEGETABLE SAUCE VIERGE - **30,00**
- SISTERON LAMB LEG, CHARCOAL-GRILLED - **29,00**
- BEEF GRILLED OVER OPEN FLAME - **33,00**
- PORK RACK FROM MONT VENTOUX - **28,00**
- GRILLED TUNA SERVED SEARED, VEGETABLE SAUCE VIERGE - **30,00**
- CREAMY SAULT EINKORN WHEAT, PARMESAN, UNCINATUM TRUFFLE - **28,00**

CASSEROLE-STYLE MAIN COURSES

- BULL STEW GARDIANNE, SLOW-COOKED FOR 12 HOURS AT LOW TEMPERATURE - **29,00**

SIDES TO SHARE: SEASONAL VEGETABLES, GREEN SALAD, GRENAILLE POTATOES

CHEESE

- BANON CHEESE “AOP DE PROVENCE” SERVED WARM BY THE FIREPLACE - **20,00**

HOMEMADE DESSERTS OF THE DAY, BUFFET - 17,00

DESSERT COCKTAILS

- LEMON MERINGUE TART AS A COCKTAIL, HOMEMADE CRUMBLE - **14,00**
- STRAWBERRY TART AS A COCKTAIL WITH PASTRY CREAM ESPUMA - **16,00**

PITCHOUN MENU
UNTIL 12 YEARS OLD

- SYRUP OR FRUIT JUICE
- FISH FILLET OR FREE-RANGE POULTRY
- FRENCH FRIES OR VEGETABLES OR SALAD
- ICE CREAM (STRAWBERRY/CHOCOLATE/VANILLA/LEMON/LAVENDER)
OR TART OF THE DAY
- 22,00**

CHEF’S SELECTIONS

- BUTCHER’S PIECE
MARKET PRICE
-
- FISH OF THE DAY ON AVAILABILITY

WINES

BUBBLES

	GLASS 12.5CL
N.V AOP CHAMPAGNE, COLIN, CUVÉE ALLIANCE, BRUT	18,00
SOMMELIER’S SELECTION, ROSÉ CHAMPAGNE	22,00

ROSÉS

2023 AOP LUBERON, BEAUMIER	9,00
2024 AOP CÔTES DE PROVENCE, PREMIÈRE DE FUIGIÈRE	11,00

WHITES

2024 AOP LUBERON, BEAUMIER	9,00
2021 IGP MÉDITERRANÉE, CHÂTEAU VIGNELAURE	12,00
2023 AOP CONDRIEU, MAISON BAPTISTINE, ERNESTINE	15,00

REDS

2023 AOP LUBERON, BEAUMIER	9,00
2023 AOP CROZES-HERMITAGE, DOMAINE DU CHÊNE VERT	12,00
2022 AOP CHÂTEAUNEUF-DU-PAPE, LE JAS DES PAPES	15,00

HOMEMADE COCKTAILS

CAPELONGUE MARGARITA (10 CL) – 16,00 TEQUILA ERENA BLANCO INFUSED WITH VERBENA, COINTREAU, PASSION FRUIT PURÉE, LIME JUICE <i>EXOTIC</i>	PASTIS – 4CL PASTIS BEAUMIER – 6,00 RICARD – 8,00 PASTIS 51 – 8,00 HENRI BARDOUIN – 8,00 PASTIS ARDENT – 8,00
FIGUIRI (12 CL) – 19,00 WHITE RUM HAVANA, LIME JUICE, FIG SYRUP, CARDAMOM BITTER <i>FRUITY</i>	PROVENÇAL APERITIVES – 6CL RINQUINQUIN – 9,00 NOIX DE SAINT-JEAN – 9,00 ORANGE COLOMBO – 9,00 GENTIANE DE LURE – 9,00
WALNUT WHISPER (12 CL) – 20,00 MEZCAL MAHANIE, NOIX DE SAINT-JEAN, GRAPEFRUIT JUICE, HONEY SYRUP <i>STRONG</i>	LA PAGNOLESQUE – 33CL BLONDE, FANNY – 10,00 BLANCHE, MARIUS – 10,00
OLIVE PROVENÇALE (13 CL) – 19,00 PISCO INFUSED WITH GREEN OLIVE, HENRI BARDOUIN PASTIS, LEMON JUICE, ROSEMARY SYRUP, OLIVE BRINE <i>IODIZED</i>	DRAFT: BLONDE FANNY 25CL – 6,00 50CL – 11,00 NON-ALCOHOLIC BEER – 7,00
BLOODY CLEAR (13 CL) – 16,00 VODKA ROMANOV BUTTER FAT-WASH, CELERY SYRUP, TOMATO JUICE, SOY SAUCE <i>UMAMI</i>	KOOKABARA FRESH JUICES – 25CL ORANGE – 8,00 STRAWBERRY – 8,00 TOMATO – 8,00 APPLE – 8,00 ABRICOT – 8,00
PROVENÇAL SPRITZ (18 CL) – 18,00 MÉLOPÉPO, GENTIANE DE LURE, PROSECCO, TONIC <i>FRESHNESS</i>	

HOMEMADE MOCKTAILS

LEMONADE (25 CL) – 12,00 LEMON KOSO, ROSEMARY INFUSION, SPARKLING WATER, SALINE SOLUTION <i>FRESH</i>	SOFT DRINKS COCA-COLA & COCA-COLA ZÉRO 33CL – 8,00 TONIC WATER, GINGER BEER, GINGER ALE 20CL – 7,00 LEMONADE 33CL – 8,00 FILTERED WATER «CRYO», STILL OR SPARKLING 75CL – 7,00
HIBIS KISS (25 CL) – 14,00 CHAMOMILE INFUSION, LEMON JUICE, ROSE SYRUP, HIBISCUS <i>TANGY</i>	HOT DRINKS “ASSEMBLED BY OUR TEAMS WITH THE LOMI ROASTING HOUSE IN THE DRÔME PROVENÇALE”
DÉTOX (25 CL) – 12,00 GREEN VEGETABLE JUICE, GINGER PURÉE, LEMON JUICE <i>SPICY</i>	EXPRESSO – 6,00 AMERICANO – 6,00 NOISETTE – 6,00 DÉCAFÉINÉ – 6,00 DOUBLE EXPRESSO – 8,00 CAPPUCCINO – 8,00
SOLEIL ÉPICÉ (13 CL) – 14,00 STRAWBERRY JUICE, LEMON JUICE, MINT SYRUP, TABASCO, SPARKLING WATER <i>FRUITY</i>	TEA SELECTION FROM LA MAISON NUNSHEN – 8,00 GARDEN'S INFUSIONS – 8,00
ICED TEA WITH HERBS FROM THE GARDEN (25 CL) – 8,00	