

UNE TABLE PROVENÇALE

LA BERGERIE

CAPELONGUE - BONNIEUX
BEAUMIER

APPETISERS TO SHARE

- TRUFFLED PIZZA, SUMMER TRUFFLE, FRESH CREAM, CHIVES, PARMESAN CHEESE - 32,00
- PROVENÇAL PIZZA, HOMEMADE TOMATO COULIS, PARMESAN CHEESE, CHERRY TOMATOES, NYONS OLIVES, BASIL - 18,00
- OUR «PISSALADIÈRE» WITH ONIONS CANDIED WITH HONEY, NYONS BLACK OLIVES TAPENADE, ANCHOVIES - 22,00
- BANON CHEESE “AOP DE PROVENCE” LUKEWARM BY THE FIRE - 20,00
- OUR BOARD : CHARCUTERIE, HUMMUS, ANCHOVY SPREAD, NYONS OLIVE TAPENADE, HOMEMADE PANISSES - 24,00

STARTERS

- COLD PISTOU SOUP - 14,00
- FLAME-GRILLED MEDITERRANEAN OCTOPUS, CAVAILLON GREEN BEANS, BONNIEUX CHERRIES, ALMOND SHARDS - 18,00
- ZUCCHINI FLOWERS STUFFED WITH HERB-INFUSED POULTRY MOUSSELINE, ZUCCHINI COULIS, PINE NUTS, POLLEN - 19,00
- GRILLED ZUCCHINI ROYALE, CRISP VIOLON ZUCCHINI, LOCAL SHEEP’S MILK FETA CHEESE, RHUBARB VINAIGRETTE - 16,00
- TOMATO VELVET, BURRATINA CHEESE, CANDIED EGGPLANT CAVIAR - 18,00

MAIN COURSES OVER THE WOODFIRE

- DUCKLING FILET FROM BURGUNDY - 29,00
- SLOW-COOKED FRENCH VEAL QUASI, SNACKED, GARLIC, THYME - 32,00
- WHOLE MEDITERRANEAN SEABREAM GRILLED,VIRGIN VEGETABLES SAUCE - 33,00
- BRAISED LEG OF LAMB FROM SISTERON - 30,00
- BEEF GRILLED OVER THE FIRE PLACE - 35,00
- PORK RACK FROM MONT VENTOUX - 28,00
- GRILLED TUNA COOKED, SERVED RARE, VEGETABLES VIERGE SAUCE - 30,00
- CREAMY SPELT FROM SAULT, PARMESAN CHEESE, TUBER AESTIVUM TRUFFLES - 28,00

CASSEROLE-STYLE MAIN COURSES

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

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

CHEESE

- BANON CHEESE “AOP DE PROVENCE” LUKEWARM BY THE FIRE - 20,00

HOMEMADE DESSERTS OF THE DAY, BUFFET - 17,00

- LEMON MERINGUE TART AS A COCKTAIL, HOMEMADE CRUMBLE - 14,00

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
SUGGESTIONS

BUTCHER’S PIECE
MARKET PRICE

-
FISH OF THE DAY ON AVAILABILITY

WINES

BUBBLE	GLASS 12.5CL
N.V AOP CHAMPAGNE, COLIN, CUVÉE ALLIANCE, BRUT	18,00
N.V AOP CHAMPAGNE, RÉMY LEROY, TRADITION	22,00
ROSE	
2023 AOP LUBERON, BEAUMIER	9,00
2024 AOP CÔTES DE PROVENCE, PREMIÈRE DE FUIGIÈRE	11,00
WHITE	
2024 AOP LUBERON, BEAUMIER	9,00
2021 IGP MÉDITERRANÉE, CHÂTEAU VIGNELAURE	12,00
2023 AOP CONDRIEU, MAISON BAPTISTINE, ERNESTINE	15,00
RED	
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

- BOULEVARDIER (9CL) - 19,00**
RED VERMOUTH, CAMPARI,
WHISKY CHINEURS DE MALT RÉAL
STRENGHT
- MOJITO PROVENÇAL (17CL) - 18,00**
HAVANA 3 YEARS RUM, FARIGOULE, FRESH MINT, LIME
JUICE, GINGER ALE
FRESHNESS
- ROSMARY ME (10CL) - 18,00**
GIN XII INFUSED WITH ROSEMARY, ROSE SYRUP, LIME
JUICE, HIBISCUS INFUSION
FLORAL
- CAPELONGUE MARGARITA (10CL) - 16,00**
CASAMIGROS BLANCO TEQUILA INFUSED WITH VERBENA,
COINTREAU, PASSION FRUIT PURÉE,
LIME JUICE
EXOTIC
- CAFÉ DE PROVENCE (8,5CL) - 20,00**
VODKA, HOMEMADE COFFEE LIQUOR, AMARETTO,
LOMI COFFEE
BITTERNESS
- BELLE SAISON (18CL) - 18,00**
ZIGA ZAGA VODKA, GRAPEFRUIT JUICE,
THYME SYRUP, LEMON JUICE
HERBACEOUS

HOMEMADE MOCKTAILS

- LEMONADE (25CL) - 12,00**
LEMON KOSO, ROSEMARY INFUSION,
SPARKLING WATER, SALINE SOLUTION
ACIDITY
- HIBIS KISS (25CL) - 14,00**
CHAMOMILE INFUSION, LEMON JUICE,
ROSE SYRUP, HIBISCUS
TANGY
- DÉTOX (25CL) - 12,00**
GREEN VEGETABLES JUICE, GINGER PURÉE,
LEMON JUICE
SPICY
- SAUGE VERTE (25CL) - 14,00**
SAGE AND SPICES INFUSION, LEMON JUICE,
SPARKLING WATER
HERBAL
- ICE TEA WITH HERBS FROM THE GARDEN (25CL) - 8,00**

PASTIS - 4CL

- PASTIS BEAUMIER - 6,00 RICARD - 8,00 PASTIS - 8,00
HENRI BARDOUIN - 8,00 PASTIS ARDENT - 8,00

PROVENÇAL APERITIVES - 6CL

- RINQUINQUIN - 9,00 NOIX DE SAINT-JEAN - 9,00
ORANGE COLOMBO - 9,00 GENTIANE DE LURE - 9,00

LA PAGNOLESQUE - 33CL

- BLONDE, FANNY - 10,00
BLANCHE, MARIUS - 10,00
DRAFT: BLONDE FANNY 25CL - 6,00 50CL - 11,00

NON-ALCOHOLIC BEER - 7,00

CAVAILLON FRESH JUICES - 25CL

- ORANGE - 8,00 STRAWBERRIES - 8,00 TOMATO - 8,00
APPLE - 8,00 ABRICOT - 8,00

SOFTS DRINKS

- COCA-COLA & COCA-COLA ZÉRO 33CL - 8,00
TONIC WATER, GINGER BEER, GINGER ALE 20CL - 7,00
LEMONADE 33CL - 6,00
FILTERED WATER «CRYO», STILL OR SPARKLING 75CL - 7,00

HOT DRINKS

- “ASSEMBLED BY OUR TEAMS WITH THE LOMI ROASTING HOUSE
IN THE DRÔME PROVENÇALE”
- EXPRESSO - 6,00 AMERICANO - 6,00 NOISETTE - 6,00
DÉCAFÉINÉ - 6,00 DOUBLE EXPRESSO - 8,00 CAPUCCINO - 8,00
SÉLECTION OF TEA FROM LA MAISON NUNSHEN - 8,00
GARDEN INFUSIONS - 8,00