

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**
PROVENÇAL PIZZA, HOUSE-MADE TOMATO COULIS, CHERRY TOMATOES, PARMESAN, NYONS BLACK OLIVES, BASIL - **19,00**

STARTERS

ZUCCHINI FLOWERS STUFFED WITH HERB-INFUSED POULTRY MOUSSELINE, ZUCCHINI COULIS, PINE NUTS - **18,00**
✧✧ FENNEL TART IN DIFFERENT TEXTURES, SMOKED TROUT, GREEN HERB OIL, ACIDOUS SAGE - **18,00**
✧✧ MEDITERRANEAN OCTOPUS, GRILLED OVER THE FIREPLACE, GREEN BEAN SALAD FROM LOCAL GROWERS,
CHERRY VINAIGRETTE, TOASTED ALMONDS - **16,00**
SMOKED BEEF CARPACCIO, TANGY TARRAGON, HOUSE-MADE KETCHUP, PARMIGIANO, ARUGULA - **20,00**
✧✧ COLD TOMATO SOUP WITH ROASTED BELL PEPPER, CROUTONS, BASIL - **15,00**
GREEN ZUCCHINI ROYALE, OPEN-FIRE GRILLED ZUCCHINI, SHEEP'S MILK FETA, RHUBARB VINAIGRETTE - **17,00**
THE BERGERIE SALAD, GRILLED TUNA, EGG, GREEN BEANS, TOMATOES, BELL PEPPERS, VINAIGRETTE - **20,00**

MAIN COURSES

BRAISED LAMB LEG FROM SISTERON OVER THE FIREPLACE - **31,00**
MONT VENTOUX PORK RACK, CHARCOAL-GRILLED - **29,00**
✧✧ GRILLED TUNA STEAK, SERVED MEDIUM RARE, SAUCE VIERGE WITH SEASONAL VEGETABLES - **29,00**
✧✧ CROCKER FISH FILLET, SAUCE VIERGE WITH FRESH VEGETABLES - **28,00**
AUBRAC BEEF SIRLOIN, OPEN-FIRE GRILLED - **34,00**
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 BUFFET OF THE DAY - 17,00

CHEF'S SELECTIONS

BUTCHER'S PIECE
MARKET PRICE

-

FISH OF THE DAY, SUBJECT TO AVAILABILITY

✧✧ Our wellbeing selection

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 - 20,00

WITH PROVENÇAL SPIRITS

CAPELONGUE MARGARITA - 10 CL

CASAMIGROS BLANCO TEQUILA INFUSED WITH VERBENA,
COINTREAU, PASSION FRUIT PURÉE, FRESH LIME JUICE

EXOTIC

VERGER DES ALPILLES - 8 CL

GIN XII, RINQUINQUIN, FRESH LEMON JUICE

REFRESHING

MELON DE GARRIGUE - 9 CL

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

ELEGANT

LE SOLEIL - 14 CL

HAVANA CLUB 3 YEARS RUM, PEAR SYRUP, VANILLA SYRUP,
FRESH LIME JUICE, EGG WHITE, GINGER ALE

GOURMET

PRESTIGE CHERRY - 14 CL

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

FRUITY

LE PAUL - 12 CL

PASTIS, ROSEMARY SYRUP, GRAPEFRUIT JUICE

ANISEED-FLAVOURED

✦ HOMEMADE MOCKTAILS - 15,00

HIBIS KISS - 25 CL

CHAMOMILE AND DRIED HIBISCUS INFUSION, RED BERRY SYRUP,
FRESH LEMON JUICE

TANGY

DETOX ME - 18 CL

FRESH MINT, LIME, GINGER, CUCUMBER, SPARKLING WATER

LIGHT

GIN BASIL - 10 CL

TANQUERAY ALCOHOL-FREE GIN, FRESH LEMON JUICE, CANE SUGAR SYRUP,
FRESH BASIL LEAVES

HERBAL

OH MATCHA! - 20 CL - 20,00

COMBEAU MATCHA COLLAGEN, CAPELONGUE SIGNATURE HERBAL TEAS,
APPLE JUICE, AGAVE SYRUP

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 - 10,00

DRAUGHT: BLONDE 33 CL - 9,00 50 CL - 12,00

NON-ALCOHOLIC BEER - 7,00

FRUITS JUICES - 20 CL

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

KOOKABARRA - GRAPEFRUIT, ORANGE - 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

ICE TEA WITH HERBS FROM THE GARDEN - 25 CL - 8,00

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.