

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 - **20,00**  
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 - **33,00**  
✧✧ 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 - **28,00**

## SIDES TO SHARE

SEASONAL VEGETABLES, GREEN SALAD, GRENAILLES POTATOES  
EXTRA SIDE - **4,00**

## 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

## 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

#### BOULEVARDIER (9 CL) - 19,00

RED VERMOUTH, CAMPARI, WHISKY CHINEURS DE MALT RÉAL  
STRENGTH

#### MOJITO PROVENÇAL (17 CL) - 18,00

HAVANA 3 YEARS' RUM, FARIGOULE, FRESH MINT, LIME JUICE, GINGER ALE  
FRESHNESS

#### ROSEMARY ME (10 CL) - 18,00

GIN XII INFUSED WITH ROSEMARY, ROSE SYRUP,  
LIME JUICE, HIBISCUS INFUSION  
FLORAL

#### CAPELONGUE MARGARITA (10 CL) - 16,00

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

#### CAFÉ DE PROVENCE (8,5 CL) - 20,00

VODKA, HOMEMADE COFFEE LIQUOR, AMARETTO, LOMI COFFEE  
BITTERNESS

#### BELLE SAISON (18 CL) - 18,00

ZIGA ZAGA VODKA, GRAPEFRUIT JUICE, THYME SYRUP, LEMON JUICE  
HERBACEOUS

### HOMEMADE MOCKTAILS

#### LEMONADE (25 CL) - 12,00

LEMON KOSO, ROSEMARY INFUSION, SPARKLING WATER, SALINE SOLUTION  
ACIDITY

#### HIBIS KISS (25 CL) - 14,00

CHAMOMILE INFUSION, LEMON JUICE, ROSE SYRUP, HIBISCUS  
TANGY

#### ✦ DÉTOX (25 CL) - 12,00

GREEN VEGETABLE JUICE, GINGER PURÉE, LEMON JUICE  
SPICY

#### ICED TEA WITH HERBS FROM THE GARDEN (25 CL) - 8,00

### 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 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.