

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 - 22,00
- PROVENÇAL PIZZA, HOUSE-MADE TOMATO COULIS, CHERRY TOMATOES, PARMESAN, NYONS BLACK OLIVES, BASIL - 19,00
- BANON CHEESE AOP FROM PROVENCE, FIREPLACE WARMED - 22,00
- OUR PROVENÇAL PLATTER, CURED MEATS, CHICKPEA SPREAD, ANCHOVY DIP, NYONS OLIVE TAPENADE, HOMEMADE PANISSES - 24,00

STARTERS

- ZUCCHINI FLOWERS STUFFED WITH HERB-INFUSED POULTRY MOUSSELINE, ZUCCHINI COULIS, PINE NUTS - 18,00
- ✧✧ MEDITERRANEAN OCTOPUS, GRILLED OVER THE FIREPLACE, GREEN BEAN SALAD FROM LOCAL GROWERS, CHERRY VINAIGRETTE, TOASTED ALMONDS - 18,00
- 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 - 18,00
- 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 - 31,00
- ✧✧ CROACKER FISH FILLET, SAUCE VIERGE WITH FRESH VEGETABLES - 29,00
- AUBRAC BEEF SIRLOIN, OPEN-FIRE GRILLED - 35,00
- 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 TOFU - 30,00

SIDES TO SHARE

- SEASONAL VEGETABLES, GREEN SALAD, GRENAILLES POTATOES
- EXTRA SIDE
- SIDE DISHES - 5,00 FRENCH FRIES - 6,00
- 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
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- FISH OF THE DAY, SUBJECT TO AVAILABILITY

✧✧ Our wellbeing selection

meat origin: France / fresh fish subject to availability / prices are in euros (€), service included / allergen information available on request

WINES

CHAMPAGNES	GLASS 12,5CL
NV, CHAMPAGNE AOP, 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
BLANCS	
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
ROUGES	
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
ANIS ÉTOILÉ, FEUILLE D'OLIVIER, VERVEINE, THYM, ZESTE
D'ORANGE AMÈRE, FLEUR DE LAVANDE ET SARRIETTE DES
MONTAGNES