

UNE TABLE PROVENÇALE

LA BERGERIE

CAPELONGUE - BONNIEUX
BEAUMIER

APPETISERS TO SHARE

OUR «PISSALADIÈRE» WITH ONIONS CONFIED WITH HONEY, BLACK OLIVES AND ANCHOVY TAPENADE - 16,00

CHARCUTERIE SELECTION FROM «SAULT», HOMEMADE ONION PICKLES - 18,00

«LUBERON» MATURED GOAT'S CHEESE SELECTION - 16,00

«BERGERIE» TARTINADES : POICHICHADE, ANCHOÏADE, «NYONS» OLIVES TAPENADE - 14,00

PROVENÇAL PIZZA, HOMEMADE TOMATO SAUCE, PARMESAN, TOMATOES, OLIVES, BASIL - 15,00

CHEF'S CHOICE: TRUFFLED PIZZA

TUBER AESTIVUM, FRESH CREAM, COTTAGE CHEESE, CHIVES - 26,00

STARTERS

ROASTED ARTICHOKE OVER THE FIREWOOD SERVED COLD, HOMEMADE AÏOLI - 18,00

ZUCCHINI FLOWER STUFFED WITH POULTRY MOUSSELINE AND HERBS, HERBS COULIS, SOUR ZUCCHINI - 18,00

CREAMY DELIGHT «BETWEEN TWO SEASONS» WITH GARDEN PEAS AND ZUCCHINI, CROUTONS - 9,00

GREEN BEAN SALAD FROM OUR PRODUCER, RASPBERRY VINAIGRETTE - 14,00

CHEF'S CHOICE: GRILLED MACKEREL OVER THE FIREWOOD SERVED COLD, CITRUS AND REDCURRANT SOUR, PUFFED SPELT - 16,00

MAIN COURSES OVER THE WOODFIRE

GRILLED TROUT FILLET FROM «L'ISLE-SUR-LA-SORGUE», HERB SAUCE, HINTS OF ANISE - 28,00

SLOW COOKED «SISTERON» LAMB SHANK IN A CASSEROLE, CONFIT GARLIC, THYME - 28,00

WHOLE DUCK BREAST GRILLED OVER THE FIREWOOD, BONNIEUX ROSEMARY HONEY - 24,00

«MONT-VENTOUX» PORK LOIN - 28,00

«CHAROLAIS» SIRLOIN STEAK FLAMED OVER THE FIREWOOD - 30,00

CREAMY SPELT FROM «SAULT», PARMESAN, TUBER AESTIVUM - 18,00

CHEF'S CHOICE: LEG OF LAMB FROM «SISTERON» ON THE EMBERS - 28,00

SIDE TO SHARE ON THE TABLE : SEASONAL VEGETABLES, GREEN SALAD, ALL ABOUT THE POTATOES

-
TRUFFLE SUPPLEMENT + 10,00

DAILY HOMEMADE DESSERTS

TREAT YOURSELF WITH OUR HOMEMADE DESSERTS, SERVED ON A PLATE OR AS A BUFFET:

DESSERT BUFFET - 16,00 SLICE - 8,00

PITCHOUN MENU

UNTIL 12 YEARS OLD

TROUT FILLET OR FREE-RANGE POULTRY
FRENCH FRIES OR VEGETABLES OR SALAD

ICE CREAM

SODA

18,00

CHEF'S SUGGESTIONS

BUTCHER'S PIECE

-

FRESH FISH OF THE DAY

MARKET PRICE

LUNCH MENU

FROM MONDAY TO FRIDAY

STARTER

MAIN COURSE

DESSERT OF THE DAY

37,00

LES VINS

BUBBLE	GLASS 12CL	BOTTLE	MAGNUM
N.V CHAMPAGNE COLIN, CUVÉE ALLIANCE, BRUT TRADITION	18,00	90,00	
N.V CHAMPAGNE LEROY ROSÉ	22,00	110,00	
ROSÉS			
2023 AOP LUBERON, «BEAUMIER»	6,00	38,00	
2023 AOP COTES DE PROVENCE, FIGUIÈRE, PREMIÈRE	12,00	50,00	
2023 AOP BAUX DE PROVENCE, TERRES BLANCHES		44,00	102,00
2022 AOP LUBERON, MAS LAURIS, L'INOPINÉ	10,00	48,00	
WHITE			
2022 AOP LUBERON, «BEAUMIER»	6,00	38,00	
2021 AOP VENTOUX, DOMAINE ALLOÏS, INFINIMENT	10,00	45,00	
2023 AOP LUBERON, CHÂTEAU LA CANORGUE	12,00	50,00	
2023 AOP BAUX DE PROVENCE, LA VALLONGUE, GUARRIGUES		54,00	
RED			
2022 AOP LUBERON, «BEAUMIER»	6,00	38,00	
2022 AOP VACQUEYRAS, LA VERDE, ORA	10,00	48,00	108,00
2020 AOP LUBERON, CHÂTEAU DE MILLE, CÉLESTINE	12,00	60,00	
2019 AOP CHÂTEAUNEUF-DU-PAPE, LA CÉLESTIÈRE, TRADITION		80,00	

BERGERIE'S COCKTAILS

MOJITO PROVENÇAL (18CL) 16,00

ÉLIXIR DU PÈRE GAUCHER & FARIGOULE INFUSED WITH THYM,
FRESH MINT, LIME JUICE, BROWN SUGAR, SPARKLING WATER

LE REQUINQUILHAR (8CL) 16,00

RINQUINQUIN, FARIGOULE, PROVENÇAL GIN «XII», OLIVE OIL & PESTO

LE JARDIN DU PÈRE GAUCHER (9CL) 16,00

ÉLIXIR DU RÉVÉREND PÈRE GAUCHER,
ITALICUS, LIME JUICE, HOMEMADE BASIL SYRUP

BASIL INSTINCT (11CL) 16,00

INFUSED VODKA WITH BASIL, FRESH BASIL,
HOMEMADE GINGER SYRUP, STRAWBERRY JUICE, LIME JUICE

LE VERGER DE MON MOULIN (13CL) 18,00

PROVENÇAL GIN «XII», APEROL,
LEMON JUICE, HOMEMADE HONEY SYRUP,
PASSION FRUIT PURÉE, CRANBERRY, EGG WHITE

SMOCKED ROSEMARY NEGRONI (9CL) 16,00

INFUSED CAMPARI WITH ROSEMARY, VERMOUTH,
PROVENÇAL GIN «XII», BITTER RHUBARB, SMOKED ROSEMARY

LES PASTIS - 4CL

RICARD - 8,00 PASTIS 51 - 8,00
HENRI BARDOUIN - 8,00 PASTIS ARDENT - 8,00

PROVENÇAL APERITIVES- 4CL

RINQUINQUIN - 8,00 NOIX DE SAINT-JEAN - 8,00
ORANGE COLOMBO - 8,00 GENTIANE DE LURE - 8,00

LA PAGNOLESQUE - 33CL

BLONDE, FANNY - 10,00
BLANCHE, MARIUS - 10,00
DRAFT : BLONDE FANNY 25CL - 5,00 50CL - 9,00

CAVAILLON FRESH JUICES - 25CL

ORANGE - 8,00 CARPENTRAS STRAWBERRIES - 8,00
RED APPLE - 8,00 ACE - 8,00

SOFT DRINKS

COCA-COLA & COCA-COLA ZÉRO 33CL - 8,00
FEVER-TREE TONIC WATER, GINGER BEER 20CL - 7,00
HOMEMADE LEMONADE 33CL - 4,00
ICED TEA FROM OUR GARDEN - 5,00
FILTERED WATER «CRYO», STILL OR SPARKLING 75CL - 4,00

LES CAFÉS

ESPRESSO - 5,00 AMERICANO - 5,00 NOISETTE - 5,00
DÉCAFÉINÉ - 5,00 DOUBLE ESPRESSO - 8,00 CAPUCCINO - 8,00
SÉLECTION DE THÉS DE LA MAISON NUNSHEN - 8,00
INFUSIONS DU JARDIN - 5,00