

UNE TABLE PROVENÇALE

LA BERGERIE

CAPELONGUE - BONNIEUX
BEAUMIER

APPETISERS TO SHARE

TRUFFLED PIZZA, SUMMER TRUFFLE, FRESH CREAM, CHIVES, PARMESAN CHEESE - **29,00**
OUR “PISSALADIÈRE” WITH ONIONS CANDIED WITH HONEY, BLACK OLIVE TAPENADE, ANCHOVIES - **18,00**
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

CHILLED FENNEL SOUP, FENNEL SEEDS GRANOLA, STAR ANISE, ORANGE POWDER - **12,00**
GREEN ASPARAGUS FROM VAUCLUSE, SHEEP’S MILK BROUSSE, RAW ASPARAGUS SALAD, CRUMBLE - **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, RHUBARB VINAIGRETTE - **16,00**

MAIN COURSES OVER THE WOODFIRE

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

CASSEROLE-STYLE MAIN COURSES

COD, LEMON BUTTER SAUCE, WHITE BEANS - **32,00**
SLOW-COOKED BULL STEW - **29,00**

SIDES TO SHARE ON THE TABLE: SEASONAL VEGETABLES, GREEN SALAD, GRENAILLE 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
SELECTIONS

BUTCHER’S PIECE
MARKET PRICE
-
FISH OF THE DAY ON AVAILABILITY

WINES

BUBBLES

	GLASS 12.5CL
N.V AOP CHAMPAGNE, COLIN, CUVÉE ALLIANCE, BRUT	18,00
N.V AOP CHAMPAGNE, RÉMY LEROY, TRADITION	22,00

ROSÉS

2023 AOP LUBERON, BEAUMIER	8,00
2023 AOP LUBERON, CHÂTEAU DE MILLE	10,00

WHITES

2024 AOP LUBERON, BEAUMIER	8,00
2022 AOP LUBERON, CHÂTEAU DE MILLE	10,00
SÉLECTION DU SOMMELIER	12,00

REDS

2023 AOP LUBERON, BEAUMIER	8,00
2022 AOP SAINT-JOSEPH, FRANÇOIS VILLARD, MAIRLANT	10,00
SÉLECTION DU SOMMELIER	12,00

HOMEMADE COCKTAILS

BOULEVARDIER (9CL) - 19,00 RED VERMOUTH, CAMPARI, WHISKY CHINEURS DE MALT RÉAL <i>STRENGTH</i>
MOJITO PROVENÇAL (17 CL) - 18,00 HAVANA 3 YEARS RUM, FARIGOULE, FRESH MINT, LIME JUICE, GINGER ALE <i>FRESHNESS</i>
ROSMARY ME (10 CL) - 18,00 GIN XII INFUSED WITH ROSEMARY, ROSE SYRUP, LIME JUICE, HIBISCUS INFUSION <i>FLORAL</i>
CAPELONGUE MARGARITA (10 CL) - 16,00 CASAMIGOS BLANCO TEQUILA INFUSED WITH VERBENA, COINTREAU, PASSION FRUIT PURÉE, LIME JUICE <i>EXOTIC</i>
CAFÉ DE PROVENCE (8,5 CL) - 20,00 VODKA, HOMEMADE COFFEE LIQUEUR, AMARETTO, LOMI COFFEE <i>BITTERNESS</i>
BELLE SAISON (18 CL) - 18,00 ZIGA ZAGA VODKA, GRAPEFRUIT JUICE, THYME SYRUP, LEMON JUICE <i>HERBACÉ</i>
HOMEMADE MOCKTAILS
LEMONADE (25 CL) - 12,00 LEMON KOSO, ROSEMARY INFUSION, SPARKLING WATER, SALINE SOLUTION <i>ACIDITY</i>
HIBIS KISS (25 CL) - 14,00 CHAMOMILE INFUSION, LEMON JUICE, ROSE SYRUP, HIBISCUS <i>TANGY</i>
DÉTOX (25 CL) - 12,00 GREEN VEGETABLE JUICE, GINGER PURÉE, LEMON JUICE <i>SPICY</i>
SAUGE VERTE (25 CL) - 14,00 SAGE AND SPICES INFUSION, LEMON JUICE, SPARKLING WATER <i>HERBAL</i>
ICED TEA WITH HERBS FROM THE GARDEN (25 CL) - 8,00

PASTIS - 4CL

PASTIS BEAUMIER - 6,00	RICARD - 8,00	PASTIS 51 - 8,00
HENRI BARDOUIN - 8,00	PASTIS ARDENT - 8,00	

PROVENCAL APERITIVES - 6CL

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

LA PAGNOLESQUE - 33CL

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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

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

SOFT 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”		
ESPRESSO - 6,00	AMERICANO - 6,00	NOISETTE - 6,00
DECAF - 6,00	DOUBLE ESPRESSO - 8,00	CAPPUCCINO - 8,00
SELECTION OF TEA FROM LA MAISON NUNSHEN - 8,00		
GARDEN INFUSIONS - 8,00		