

UNE TABLE PROVENÇALE

LA BERGERIE

CAPELONGUE - BONNIEUX
BEAUMIER

APPETISERS TO SHARE

- TRUFFLE PIZZA, UNCINATUM TRUFFLE, THICK CREAM, FROMAGE BLANC, CHIVES, PARMESAN - **29,00**
- PROVENÇAL PIZZA, HOMEMADE TOMATO COULIS, PARMESAN, CHERRY TOMATOES, NYONS OLIVES, BASIL - **18,00**
- OUR PISSALADIÈRE, CARAMELIZED ONIONS WITH HONEY, NYONS BLACK OLIVE TAPENADE, ANCHOVIES - **20,00**
- BANON CHEESE “AOP DE PROVENCE” SERVED WARM BY THE FIREPLACE - **20,00**
- OUR SHARING BOARD, CHARCUTERIE, CHICKPEA DIP, ANCHOVY DIP, NYONS OLIVE TAPENADE, HOMEMADE PANISSES - **21,00**
- CINCO JOTAS HAM (50 G) - **36,00**

STARTERS

- PISTOU SOUP - **12,00**
- COCO DE PAIMPOL BEANS AOP WITH VINAIGRETTE, PRESSED PORK BELLY FROM THE PLATEAU D’ALBION, PICKLED RED ONIONS - **18,00**
- STUFFED COURGETTE FLOWERS WITH HERB CHICKEN MOUSSELINE, COURGETTE COULIS, PINE NUTS, POLLEN - **19,00**
- PUMPKIN ROYALE WITH RAW PUMPKIN TAGLIATELLE, PRICKLY PEAR VINAIGRETTE, SEARED FOIE GRAS - **18,00**
- MEDITERRANEAN MEAGRE CARPACCIO WITH POMEGRANATE, LEMON, GARDEN HERBS, CRISP BREAD CROUTONS - **16,00**

MAIN COURSES OVER THE WOODFIRE

- DUCKLING FILLET FROM BURGUNDY - **29,00**
- FRENCH VEAL RUMP, SLOW-COOKED AT LOW TEMPERATURE, SEARED, GARLIC, THYME - **32,00**
- WHOLE MEDITERRANEAN SEA BREAM, GRILLED, VEGETABLE SAUCE VIERGE - **30,00**
- SISTERON LAMB LEG, CHARCOAL-GRILLED - **29,00**
- BEEF GRILLED OVER OPEN FLAME - **33,00**
- PORK RACK FROM MONT VENTOUX - **28,00**
- GRILLED TUNA SERVED SEARED, VEGETABLE SAUCE VIERGE - **30,00**
- CREAMY SAULT EINKORN WHEAT, PARMESAN, UNCINATUM TRUFFLE - **28,00**

CASSEROLE-STYLE MAIN COURSES

- BULL STEW GARDIANNE, SLOW-COOKED FOR 12 HOURS AT LOW TEMPERATURE - **29,00**

SIDES TO SHARE: SEASONAL VEGETABLES, GREEN SALAD, GRENAILLE POTATOES

CHEESE

- BANON CHEESE “AOP DE PROVENCE” SERVED WARM BY THE FIREPLACE - **20,00**

HOMEMADE DESSERTS OF THE DAY, BUFFET - 17,00

DESSERT COCKTAILS

- LEMON MERINGUE TART AS A COCKTAIL, HOMEMADE CRUMBLE - **14,00**
- STRAWBERRY TART AS A COCKTAIL WITH PASTRY CREAM ESPUMA - **16,00**

CHEF’S SELECTIONS

BUTCHER’S PIECE
MARKET PRICE

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FISH OF THE DAY ON AVAILABILITY

WINES

BUBBLES

	GLASS 12.5CL
N.V AOP CHAMPAGNE, COLIN, CUVÉE ALLIANCE, BRUT	18,00
SOMMELIER’S SELECTION, ROSÉ CHAMPAGNE	22,00

ROSÉS

2023 AOP LUBERON, BEAUMIER	9,00
2024 AOP CÔTES DE PROVENCE, PREMIÈRE DE FUIGIÈRE	11,00

WHITES

2024 AOP LUBERON, BEAUMIER	9,00
2021 IGP MÉDITERRANÉE, CHÂTEAU VIGNELAURE	12,00
2023 AOP CONDRIEU, MAISON BAPTISTINE, ERNESTINE	15,00

REDS

2023 AOP LUBERON, BEAUMIER	9,00
2023 AOP CROZES-HERMITAGE, DOMAINE DU CHÊNE VERT	12,00
2022 AOP CHÂTEAUNEUF-DU-PAPE, LE JAS DES PAPES	15,00

HOMEMADE COCKTAILS

CAPELONGUE MARGARITA (10 CL) – 16,00

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

FIGUIRI (12 CL) – 19,00

WHITE RUM HAVANA, LIME JUICE, FIG SYRUP, CARDAMOM BITTER
FRUITY

WALNUT WHISPER (12 CL) – 20,00

MEZCAL MAHANIE, NOIX DE SAINT-JEAN, GRAPEFRUIT JUICE, HONEY SYRUP
STRONG

OLIVE PROVENÇALE (13 CL) – 19,00

PISCO INFUSED WITH GREEN OLIVE, HENRI BARDOUIN PASTIS,
LEMON JUICE, ROSEMARY SYRUP, OLIVE BRINE
IODIZED

BLOODY CLEAR (13 CL) – 16,00

VODKA ROMANOV BUTTER FAT-WASH, CELERY SYRUP,
TOMATO JUICE, SOY SAUCE
UMAMI

PROVENÇAL SPRITZ (18 CL) – 18,00

MÉLOPÉPO, GENTIANE DE LURE, PROSECCO, TONIC
FRESHNESS

HOMEMADE MOCKTAILS

LEMONADE (25 CL) – 12,00

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

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

SOLEIL ÉPICÉ (13 CL) – 14,00

STRAWBERRY JUICE, LEMON JUICE, MINT SYRUP,
TABASCO, SPARKLING WATER
FRUITY

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**

PROVENÇAL APERITIVES – 6CL

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

LA PAGNOLESQUE – 33CL

BLONDE, FANNY – **10,00**
BLANCHE, MARIUS – **10,00**

DRAFT: BLONDE FANNY 25CL – **6,00** 50CL – **11,00**

NON-ALCOHOLIC BEER – **7,00**

KOOKABARA FRESH JUICES – 25CL

ORANGE – **8,00** STRAWBERRY – **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 – **8,00**
FILTERED WATER «CRYO», STILL OR SPARKLING 75CL – **7,00**

HOT DRINKS

“ASSEMBLED BY OUR TEAMS WITH THE LOMI ROASTING HOUSE
IN THE DRÔME PROVENÇALE”

EXPRESSO – **6,00** AMERICANO – **6,00** NOISETTE – **6,00**
DÉCAFÉINÉ – **6,00** DOUBLE EXPRESSO – **8,00** CAPPUCCINO – **8,00**

TEA SELECTION FROM LA MAISON NUNSHEN – **8,00**
GARDEN'S INFUSIONS – **8,00**