

# FROM THE LAND TO THE PLATE

## Our meats and cured meats

Les Vaches du Luberon, Gordes 84220  
Joassan Frères, Revest du Bion 04150  
Le Colombier du Comtat, Sarrians 84260

## Our Mediterranean fishes and crustaceans

Les Truites de l'Isle-sur-la-Sorgue, l'Isle-sur-la-Sorgue 84800  
Coté Fish, Le Grau-du-roi 30240  
Château Castillonne, Saint-Guilhem le Desert 34150

## Our vegetables growers

Les Paniers de Didier, Cheval-Blanc 84460  
Un Coin de Jardin, Robion 84440  
Roland Tranchimand, Lacoste 84480  
Aux Saveurs des Truffes, Méthamis 84570  
Sandrine Faucou, Vachères 04110  
Patrick Agnel, Bonnieux 84480  
La Ferme Sainte-Cécile, Arles 13200  
Domaine Saint Vincent, Mallemort 13370  
Moulin Dauphin, Cucuron 84160  
Moulin Saint Joseph, Grans 13450

## Our cheeses suppliers

Le Mas Alègre, Goult 84220  
Lou Canesteou, Vaison-la-Romaine 84110  
La Ferme du Petit Luberon, Lauris 84360

## Our beans roasters

La Chocolaterie de l'Opéra, Châteaurenard 13160  
Café Lomi, Le Poët Laval 26160

We believe in our responsibility to the environment,  
which is why we offer filtered water in our restaurants to provide a quality experience while reducing our ecological foot print.  
6€ per person



Attached to simple pleasures and sharing, our cuisine has the true savour of fishing, of picking,  
of traditional farming during which time going by models and shapes it.

During the order, please let us know about any dietary requirements.

Allergens list is available upon request.

All our meats are French origin.

Net prices, taxes and service included.

## MENU MARAÎCHERS

Camus artichoke with tarragon, green asparagus and creamy barigoule sauce

2021 Vin de France, Biancu Ghentile, Canereccia

White asparagus, spelt pasta, sorrel and spirulina

2020 IGP Méditerranée, Le Grand Blanc, Château Revelette

*Aged Baeri caviar, steamed kohlrabi and homemade smoked eel*

*2021 AOP Châteauneuf-du-Pape, Domaine Raymond Usseglio & Fils*

*(additional charge of 32€)*

Celeriac crunchiness with black truffle, Blanquette sauce

2021 AOP Rully, 1er cru La Pucelle, Domaine de Belleville

Green lentil and carrot socca, lemon balm, black pepper, fresh sheep's cheese

2022 AOP Lirac, Terre de Soie, Château de la Genestière

Provençal cheeses

2023 AOP Luberon, L'Inopiné, Mas Lauris

Anise ice cream, Vaucluse strawberry textures, split fennel juice

NV AOP Champagne, Royal Réserve Rosé, Philipponnat

Menu 155€

Our sommelier's selection 80€

## MENU LUBERON

Green asparagus and veal blanquette sauce, tartar with coriander and turnip

2022 AOP Pouilly-Loché, Aux Barres, J-C Perraud

Roussillon snail with pastis, carrot and bottarga, taragon

2022 Vin de France, Stella Ducit, I.Ferrando

*Aged Baeri caviar, steamed kohlrabi and homemade -smoked eel*

*2021 AOP Châteauneuf-du-Pape, Domaine Raymond Usseglio & Fils*

*(additional charge of 32€)*

Wild pike-perch with sage, broad beans and roasted boning juice with anchovy

2021 AOP Touraine, grande cuvée Sauvignon blanc, Les Quatre Piliers

Grilled Sisteron lamb, lamb feet with fennel, bigarade's orange colombo sauce

2020 AOP Patrimoine, ADN, Gagnepain & Risoul

Provençal cheeses

2023 AOP Luberon, L'Inopiné, Mas Lauris

Nyons black olive ice-cream, chocolate in texture, candied olives

1980 AOP Maury, Mas Amiel

Menu 175€

Our sommelier's selection 95€