

UNE TABLE PROVENÇALE

# LA BERGERIE

CAPELONGUE - BONNIEUX  
BEAUMIER

## APPETISERS TO SHARE

TRUFFLED PIZZA, SUMMER TRUFFLE, FRESH CREAM, CHIVES, PARMESAN CHEESE - 28,00  
OUR «PISSALADIÈRE» WITH ONIONS CANDIED WITH HONEY, BLACK OLIVES TAPENADE, ANCHOVY - 16,00  
BANON DE PROVENCE LUKEWARM BY THE FIRE - 20,00  
OUR BOARD : CHARCUTERIE, HUMMUS, ANCHOVY SPREAD, NYONS OLIVE TAPENADE, HOMEMADE PANISSES - 21,00

## STARTERS

SPINACH AND BROCCOLI VELOUTÉ, SMOKED CREAM - 10,00  
GREEN ASPARAGUS FROM VAUCLUSE, SHEEP'S MILK BROUSSE, RAW ASPARAGUS SALAD, CRUMBLE - 18,00  
GRILLED AND CANDIED LEEKS, HERBS OIL VINAIGRETTE, COCOTTE EGG - 12,00  
SWEET ONION ROYALE, SEASONAL GREEN VEGETABLES, STRAWBERRY PICKLES - 16,00  
SCALLOPS SNACKED ON THE FIRE PLACE, PEA PURÉE - 20,00

## MAIN COURSES OVER THE WOODFIRE

DUCKING FILET FROM BURGUNDY - 27,00  
GRILLED TROUT FILLET WITH VEGETABLE VIRGIN SAUCE - 28,00  
BRAISED LEG OF LAMB FROM SISTERON - 29,00  
BEEF FROM THE FIRE PLACE - 34,00  
PORK RACK FROM MONT VENTOUX - 28,00  
CREAMY SAULT SPELT, PARMESAN CHEESE, TUBER AESTIVUM TRUFFLES - 28,00

## CASEROLE-STYLE MAIN COURSES

COD, LEMON BEURRE BLANC, WHITE BEANS - 29,00  
LAMB STEW, WHITE WINE - 30,00

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

## CHEESE

BANON DE PROVENCE LUKEWARM BY THE FIRE - 20,00

## HOMEMADE DESSERTS OF THE DAY, BUFFET - 17,00

### PITCHOUN MENU

UNTIL 12YEARS OLD

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

ICE CREAM - SODA

18,00

### CHEF'S SUGGESTIONS

BUTCHER'S PIECE

MARKET PRICE

-

DAILY SUGGESTIONS DEPENDING ON AVAILABILITY

## WINES

<b>BUBBLE</b>	<b>GLASS 12.5CL</b>	<b>BOTTLE</b>
N.V CHAMPAGNE COLIN, CUVÉE ALLIANCE, BRUT	18,00	90,00
TRADITION N.V CHAMPAGNE LEROY ROSÉ	22,00	110,00
<b>ROSÉS</b>		
2023 AOP LUBERON, BEAUMIER 2023 AOP	8,00	42,00
LUBERON, CHÂTEAU DE MILLE	12,00	70,00
<b>WHITE</b>		
2023 AOP LUBERON, MAS LAURIS, L'INOPINÉ	9,00	50,00
2022 AOP CÔTES DU RHÔNE VILLAGE, COSTE CHAUDE, L'OCTAVE	10,00	60,00
2023 AOP LUBERON, CHÂTEAU DE MILLE	12,00	68,00
<b>RED</b>		
2023 AOP LUBERON, BEAUMIER	8,00	42,00
2022 VIN DE FRANCE, MAS DE LIBIAN, VIN DE PÉTANQUE	10,00	60,00
2019 IGP MÉDITERRANÉE, TRIENNES, SAINT AUGUSTE	12,00	70,00

## COCKTAILS

**PUNCH PROVENÇAL (18CL) - 16,00**  
RHUM BIELLE, COINTREAU, ORANGE JUICE, LIME JUICE, ROSEMARY SYRUP

**NEGRONI (12CL) - 18,00**  
CAMPARI, GIN, RED MARTINI

**PROVENÇAL ALE (18CL) - 18,00**  
GIN, FARIGOULE, LIME JUICE, GINGER ALE

## MOCKTAILS

**SELTZ & LIMONADE (18CL) - 16,00**  
FRESH LIME LEMON JUICE, CANE SUGAR SYRUP, SALT, SPARKLING WATER

**DETOX (18CL) - 16,00**  
FRESH FRUIT JUICE : APPLE, RED FRUITS, CARROT, GREEN VEGETABLES, CELERI, GINGER

## LES PASTIS - 4CL

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

## PROVENÇAL APERETIVES - 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 - 5,00 50CL - 9,00  
NON-ALCOHOLIC BEER - 7,00

## CAVAILLON FRESH JUICES - 25CL

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

## LES SOFTS

COCA-COLA & COCA-COLA ZÉRO 33CL - 8,00  
FEVER-TREE TONIC WATER, GINGER BEER 20CL - 7,00  
LEMONADE 33CL - 4,00  
FILTERED WATER «CRYO», STILL OR SPARKLING 75CL - 6,00

## COFFEE

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

EXPRESSO - 5,00 AMERICANO - 5,00 NOISETTE - 5,00  
DÉCAFÉINÉ - 5,00 DOUBLE EXPRESSO - 8,00 CAPUCCINO - 8,00  
SÉLECTION OF TEA FROM LA MAISON NUNSHEN - 8,00  
GARDEN INFUSIONS - 5,00