

UNE TABLE PROVENÇALE

# LA BERGERIE

CAPELONGUE - BONNIEUX  
BEAUMIER

## APPETISERS TO SHARE

TRUFFLE PIZZA, TUBER AESTIVUM TRUFFLE, THICK CREAM, FRESH FROMAGE BLANC, CHIVES, PARMESAN - **29,00**  
OUR PISSALADIÈRE, HONEY-CONFIT ONIONS, NYONS BLACK OLIVE TAPENADE, ANCHOVIES - **20,00**  
WARM BANON AOP FROM PROVENCE, GENTLY HEATED BY THE FIREPLACE - **20,00**  
OUR PROVENÇAL PLATTER, CURED MEATS, CHICKPEA SPREAD (POICHICHADE), ANCHOVY DIP (ANCHOÏADE),  
NYONS OLIVE TAPENADE, HOMEMADE PANISSES - **21,00**  
HOMEMADE CAILLETTE (PORK AND SPINACH TERRINE), BABY LEAF SALAD WITH FRESH HERBS, SMOKED BEETROOT - **15,00**

## STARTERS

GREEN ASPARAGUS FROM PROVENCE, SHEEP'S MILK BROUSSE, ALMOND CRUMBLE - **18,00**  
SPRING ROYALE GARDEN PEAS IN VINAIGRETTE, PICKLED RADISHES, FIREPLACE-GRILLED PEAS,  
TANGY CARPENTRAS STRAWBERRIES, DELICATELY BUTTERED CROUTONS - **16,00**  
YOUNG CARROT, SOUP NYONS BLACK OLIVE JUS, GREEN OIL MADE FROM CARROT TOPS - **12,00**  
ORGANIC FARM EGG, SWEET ONION CREAM, PEAS, PICKLED RED ONIONS, CRISPY ONIONS, TOASTED BREAD CHIPS, SMOKED BACON POWDER - **14,00**  
SPRING VEGETABLES TART, CUMIN-SPICED CARROT, ASPARAGUS, PEAS AND SNOW PEAS GLAZED WITH BONNIEUX MEAD,  
PICKLED RED ONIONS, CARPENTRAS STRAWBERRIES, ALMONDS - **17,00**

## MAIN COURSES

SISTERON LAMB LEG SLOW-COOKED AND SUSPENDED OVER THE FIREPLACE - **29,00**  
MONT VENTOUX PORK RACK CHARCOAL-GRILLED - **28,00**  
BEEF HANGER STEAK COOKED OVER THE FIREPLACE - **33,00**  
TROUT FILLET SAUCE VIERGE WITH FRESH VEGETABLES - **28,00**  
BURGUNDY DUCK FILLET - **29,00**  
FRENCH VEAL CHOP - **34,00**  
CREAMY SPELT WITH TRUFFLE - **28,00**  
FARMER'S VEGETABLES COCOTTE, PRESERVED LEMON, ALMONDS, GRILLED SMOKED TOFU - **26,00**

## CHEESE

BANON AOP FROM PROVENCE, FIREPLACE-WARMED - **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

-

FISH OF THE DAY ON AVAILABILITY

## WINES

### CHAMPAGNES

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 FIGUIÈRE

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

#### FIGURI (12 CL) - 19,00

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

FRUITY

#### WALNUT WHISPER (12 CL) - 20,00

MEZCAL MAHANI, 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 APRICOT - 8,00

### SOFT DRINKS

COCA-COLA & COCA-COLA ZERO 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

ESPRESSO - 6,00 AMERICANO - 6,00 NOISETTE - 6,00

DECAFFEINATED - 6,00 DOUBLE ESPRESSO - 8,00 CAPPUCCINO - 8,00

TEA SELECTION FROM LA MAISON NUNSHEN - 8,00

GARDEN'S INFUSIONS - 8,00