

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
Côté 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, Gault 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

Salade of zucchini flower, raw and cooked vegetable salad with mint

2023 AOP Saint-Joseph, G & J Bott

Green beans from Cheval-Blanc, almond, apricot, melon and cucumber as a vol-au-vent

2024 AOP Châteauneuf du pape, Domaine Tour Saint Michel

*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, vegetal blanquette sauce

2023 AOP Rully, 1er cru Grésigny, Domaine Ninot

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

2021 AOP Rully, Chaponnière, Domaine Belleville

Provençal cheeses

2023 AOP Ventoux, Infiniment blanc, Domaine Alloïs

Anise ice cream, Vaucluse strawberry textures, split fennel juice

NV AOP Champagne, Brut Rosé, Billecart Salmon

Menu 155€
Our sommelier's selection 80€

MENU LUBERON

Sisteron lamb's tartar, langoustine and barigoule artichoke with lovage

2023 AOP Côtes de provence, Le Clos Blanc, Château Martinette

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 Chateauneuf-du-Pape, Domaine Raymond Usseglio & Fils
(additional charge of 32€)*

Mediterranean John Dory with wild fennel, warm vierge dressing

2023 AOP Touraine, Ancrage, Domaine les Quatre Piliers

Grilled Sarrians pigeon, turnip with goat's milk and marjoram, farce a gratin

2020 AOP Gigondas, Clos derrière vieille, Domaine Santa Duc

Provençal cheeses

2023 AOP Ventoux, Infiniment blanc, domaine Alloïs

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

1980 AOP Maury, Mas Amiel

Menu 175€
Our sommelier's selection 95€