

UNE TABLE PROVENÇALE

LA BERGERIE

CAPELONGUE - BONNIEUX
BEAUMIER

APPETISERS TO SHARE

OUR «PISSALADIÈRE» WITH ONIONS CONFIED WITH HONEY, BLACK OLIVES AND ANCHOVY TAPENADE - **16,00**

CHARCUTERIE SELECTION FROM SAULT, HOMEMADE ONION PICKLES - **18,00**

LUBERON MATURED GOAT CHEESE SELECTION - **16,00**

OUR SPREADS TO SHARE: HUMMUS, ANCHOVY PASTE, NYONS OLIVE TAPENADE - **14,00**

PROVENÇAL PIZZA, HOMEMADE TOMATO SAUCE, PARMESAN, TOMATO, OLIVE, BASIL - **15,00**

CHEF'S CHOICE : TRUFFLED PIZZA

TUBER AESTIVUM, FRESH CREAM, PARMESAN CHEESE, CHIVES - **26,00**

STARTERS

CAULIFLOWER IN ALL ITS FORMS, CAULIFLOWER CREAM, GRILLED CAULIFLOWER WITH PICKLED CAULIFLOWER - **15,00**

PUMPKIN DELICACY AND TOASTED PUMPKIN SEEDS - **09,00**

COLD PAIMPOL COCO BEANS SERVED IN MUSTARD VINAIGRETTE, MONT VENTOUX PORK BELLY CONFIT AND CRISPY, PICKLED ONION RINGS - **16,00**

FORGOTTEN GRILLED VEGETABLES, TUBEROUS CHERVIL, PATTYPAN SQUASH, POTTED POTATO, JERUSALEM ARTICHOKE, QUINCE JELLY - **14,00**

CHEF'S CHOICE : GRILLED BUTTERNUT SLICE, PAN-SEARED FOIE GRAS, PRICKLY PEAR VINAIGRETTE - **18,00**

MAIN COURSES OVER THE WOODFIRE

LEG OF LAMB FROM SISTERON ON THE EMBERS - **28,00**

REVISITED AÏOLI, MONKFISH, FRIED SNAILS, AÏOLI WITH FOAM - **26,00**

FRENCH VEAL CHOP (+300G) - **32,00**

BEEF ON AN OPEN FIRE - **32,00**

GRILLED CROAKER FILLET, RAY WING GRILLED WITH VEGETABLE VIRGIN SAUCE - **25,00**

DUCK BREAST FILLET - **24,00**

CREAMY SAULT SPELT, PARMESAN CHEESE AND TUBER AESTIVUM TRUFFLES - **18,00**

CHEF'S CHOICE : PORK RACK FROM MONT VENTOUX - **26,00**

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

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TRUFFLE SUPPLEMENT + **10,00**

HOMEMADE DESSERTS OF THE DAY, BY THE PLATE OR BUFFET

DESSERT BUFFET - **16,00** SLICE - **8,00**

PITCHOUN MENU

UNTIL 12 YEARS OLD

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

ICE CREAM

SODA

18,00

CHEF'S SUGGESTIONS

BUTCHER'S PIECE

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FRESH FISH OF THE DAY

MARKET PRICE

LUNCH MENU

FROM MONDAY TO FRIDAY

STARTER

MAIN COURSE

DESSERT OF THE DAY

37,00

LES VINS

BUBBLE	GLASS 12CL	BOTTLE	MAGNUM
N.V CHAMPAGNE COLIN, CUVÉE ALLIANCE, BRUT TRADITION	18,00	90,00	
N.V CHAMPAGNE LEROY ROSÉ	22,00	110,00	
ROSÉS			
2023 AOP LUBERON, «BEAUMIER»	6,00	38,00	
2023 AOP LUBERON, L'INOPINÉ, MAS LAURIS	10,00	48,00	
2023 AOP LUBERON, CHÂTEAU DE MILLE,	12,00	60,00	
2023 AOP BAUX DE PROVENCE, TERRES BLANCHES			102,00
WHITE			
2022 AOP LUBERON, «BEAUMIER»	6,00	38,00	
2022 AOP BAUX DE PROVENCE, TERRES BLANCHES	10,00	50,00	
2022 AOP CÔTES DE PROVENCE, FIGUIÈRE PREMIÈRE	12,00	60,00	
2023 AOP BAUX DE PROVENCE, LA VALLONGUE, GUARRIGUES		54,00	
RED			
2022 AOP LUBERON, «BEAUMIER»	6,00	38,00	
2019 AOP BAUX DE PROVENCE, PIERRES CASSÉES, DOMAINE DE LA VALLONGUE	10,00	48,00	
2022 AOP LUBERON, L'INOPINÉ, MAS LAURIS	12,00	50,00	
2021 AOP VENTOUX, DOMAINE ALLOÏS, TERRE D'AILLEULS		70,00	

BERGERIE'S COCKTAILS

MOJITO PROVENÇAL (18CL) 16,00

ÉLIXIR DU PÈRE GAUCHER & FARIGOULE INFUSED WITH THYM,
FRESH MINT, LIME JUICE, BROWN SUGAR, SPARKLING WATER

LE REQUINQUILHAR (8CL) 16,00

RINQUINQUIN, FARIGOULE, PROVENÇAL GIN «XII», OLIVE OIL & PESTO

LE JARDIN DU PÈRE GAUCHER (9CL) 16,00

ÉLIXIR DU RÉVÉREND PÈRE GAUCHER, ITALICUS
ABSINTHE, LIME JUICE, HOMEMADE BASIL SYRUP

BASIL INSTINCT (11CL) 16,00

INFUSED VODKA WITH BASIL, FRESH BASIL,
HOMEMADE GINGER SYRUP, STRAWBERRY JUICE, LIME JUICE

LE VERGER DE MON MOULIN (13CL) 18,00

PROVENÇAL GIN «XII», APEROL,
LEMON JUICE, HOMEMADE HONEY SYRUP,
PASSION FRUIT PURÉE, CRANBERRY, EGG WHITE

SMOCKED ROSEMARY NEGRONI (9CL) 16,00

INFUSED CAMPARI WITH ROSEMARY, VERMOUTH,
PROVENÇAL GIN «XII», BITTER RHUBARB, SMOKED ROSEMARY

PASTIS - 4CL

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

PROVENÇAL APERITIVES - 4CL

RINQUINQUIN - 8,00 NOIX DE SAINT-JEAN - 8,00
ORANGE COLOMBO - 8,00 GENTIANE DE LURE - 8,00

LA PAGNOLESQUE - 33CL

BLONDE, FANNY - 10,00
BLANCHE, MARIUS - 10,00
DRAFT : BLONDE FANNY 25CL - 5,00 50CL - 9,00

CAVAILLON FRESH JUICES - 25CL

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

SOFT DRINKS

COCA-COLA & COCA-COLA ZÉRO 33CL - 8,00
FEVER-TREE TONIC WATER, GINGER BEER 20CL - 7,00
HOMEMADE LEMONADE 33CL - 4,00
ICED TEA FROM OUR GARDEN - 5,00
FILTERED WATER «CRYO», STILL OR SPARKLING 75CL - 6,00

COFFEE

ESPRESSO - 5,00 AMERICANO - 5,00 NOISETTE - 5,00
DÉCAFÉINÉ - 5,00 DOUBLE ESPRESSO - 8,00 CAPUCCINO - 8,00
SÉLECTION DE THÉS DE LA MAISON NUNSHEN - 8,00
INFUSIONS DU JARDIN - 5,00