

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'S CHEESE SELECTION - 16,00

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

PROVENÇAL PIZZA, HOMEMADE TOMATO SAUCE, PARMESAN, TOMATOES, OLIVES, BASIL - 15,00

CHEF'S CHOICE: TRUFFLED PIZZA

TUBER AESTIVUM, FRESH CREAM, COTTAGE CHEESE, CHIVES - 26,00

STARTERS

ROASTED ARTICHOKE OVER THE FIREWOOD, HOMEMADE AÏOLI - 15,00

ZUCCHINI FLOWER STUFFED WITH POULTRY MOUSSELINE AND HERBS, HERBS COULIS, SOUR ZUCCHINI - 18,00

TOMATO REFRESHMENT - 9,00

MELON AND LAMB HAM - 16,00

GRILLED TOMATO, PICKLES, BASIL AND REDCURRANTS - 14,00

CHEF'S CHOICE: TUNA TATAKI, TANGY TOMATO COULIS, SPRING ONIONS AND LIME - 18,00

MAIN COURSES OVER THE WOODFIRE

TARTARE OF TROUT FROM L'ISLE SUR LA SORGUE, CITRUS FRUIT AND SPELT SOUFFLÉ - 24,00

POULTRY FROM CABRIÈRES-D'AVIGNON ON THE OPEN FIRE - 28,00

GRILLED PORK TENDERLOIN - 26,00

BEEF ON THE OPEN FIRE - 30,00

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

ACCORDING TO AVAILABILITY, BEEF AND FISH TO SHARE - PRICE PER KILO

CHEF'S CHOICE: LEG OF LAMB FROM «SISTERON» ON THE EMBERS - 28,00

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

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

ICE CREAM

SODA

18,00

CHEF'S SUGGESTIONS

BUTCHER'S PIECE

-

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 IGP MÉDITERRANÉE, TRIENNES | 8,00 | 35,00 | |
| 2023 AOP BAUX DE PROVENCE, TERRES BLANCHES | | 44,00 | 102,00 |
| 2022 AOP LUBERON, MAS LAURIS, L'INOPINÉ | 10,00 | 48,00 | |
| WHITE | | | |
| 2022 AOP LUBERON, BEAUMIER | 6,00 | 38,00 | |
| 2021 AOP VENTOUX, DOMAINE ALLOÏS, INFINIMENT | 10,00 | 45,00 | |
| 2022 AOP LUBERON, CHÂTEAU DE MILLE | 12,00 | 50,00 | |
| 2023 AOP BAUX DE PROVENCE, LA VALLONGUE, GUARRIGUES | | 54,00 | |
| RED | | | |
| 2022 AOP LUBERON, BEAUMIER | 6,00 | 38,00 | |
| 2022 AOP CÔTES-DU-RHÔNE, CÔTEAUX DES TRAVERS, LES LAUZES | 10,00 | 50,00 | |
| 2021 AOP CÔTES DE PROVENCE, FIGUIÈRE, PREMIÈRE | 12,00 | 60,00 | 120,00 |
| 2019 AOP CHÂTEAUNEUF-DU-PAPE, LA CÉLESTIÈRE, TRADITION | | 80,00 | |

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, 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

LES PASTIS - 4CL

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 - 4,00

LES CAFÉS

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