

UNE TABLE PROVENÇALE

LA BERGERIE

CAPELONGUE - BONNIEUX
BEAUMIER

APPETISERS TO SHARE

TRUFFLED PIZZA, WINTER TRUFFLE, FRESH CREAM, PARMESAN CHEESE, CHIVES - **28,00**

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

BANON DE PROVENCE LUKEWARM BY THE FIRE - **20,00**

OUR BOARD : CHARCUTERIE, HUMMUS, ANCHOVY SPREAD, NYONS OLIVE TAPENADE, PANISSE - **19,00**

STARTERS

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

WINTER VELOUTÉ, TOASTED PUMPKIN SEEDS - **10,00**

CÉVENNES ONIONS, CREAMY WITH MANDARIN, MELTING PETALS, PICKLED AND FRIED - **16,00**

GRILLED FOIE GRAS, MANGO CHUTNEY AND JERUSALEM ARTICHOKE - **20,00**

SCALLOPS SNACKED ON THE FIRE PLACE, CREAMY ROOT VEGETABLES - **18,00**

MAIN COURSES OVER THE WOODFIRE

GRILLED TROUT FILLET WITH VEGETABLE VIRGIN SAUCE - **28,00**

BEEF ON AN OPEN FIRE - **34,00**

CREAMY SAULT SPELT, PARMESAN CHEESE, TUBER MELANOSPORUM TRUFFLES - **28,00**

LEG OF LAMB FROM SISTERON ON THE EMBERS - **29,00**

PORK RACK FROM MONT VENTOUX - **26,00**

MAIN COURSES IN STEW

GAME STEW WITH RED WINE AND JUNIPER BERRIES - **32,00**

BRAISED CHUCK OF BEEF - **28,00**

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

TRUFFLE SUPPLEMENT + **16,00**

CHEESE

BANON DE PROVENCE LUKEWARM BY THE FIRE - **20,00**

HOMEMADE DESSERTS OF THE DAY, BUFFET **17,00**

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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DAILY SUGGESTIONS DEPENDING ON AVAILABILITY

MARKET PRICE

WINES

BUBBLE	GLASS 12.5 CL	BOTTLE
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»	8,00	42,00
2023 AOP LUBERON, CHÂTEAU DE MILLE	12,00	70,00
WHITE		
2023 AOP LUBERON, BEAUMIER	8,00	42,00
2022 AOP CÔTES DU RHÔNE VILLAGE, COSTE CHAUDE, L'OCTAVE	10,00	60,00
2023 AOP LUBERON, CHÂTEAU DE MILLE	12,00	68,00
RED		
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, MARTINI ROUGE

PROVENÇAL ALE (18CL) 18,00

GIN, FARIGOULE, JUS DE CITRON VERT, GINGER ALE

MOCKTAILS

SELTZ & LIMONADE (18CL) 16,00

FRESH LIME AND LEMON JUICE,
CANE SUGAR SYRUP, SALT, SPARKLING WATER

DETOX (18CL) 16,00

FRESH FRUIT JUICE : APPLE, RED FRUIT, CARROT,
GREEN VEGETABLE, CELERI, GINGER

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

LEMONADE 33CL - 4,00

FILTERED WATER «CRYO», STILL OR SPARKLING 75CL - 6,00

COFFES

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