

UNE TABLE PROVENÇALE

LA BERGERIE

CAPELONGUE, BONNIEUX, FR.
HÔTEL 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**

«BERGERIE» TARTINADES : POICHICHADE, ANCHOÏADE, «NYONS» OLIVES 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, EWES CHEESE - **26,00**

STARTERS

GREEN VEGETABLES FROM OUR MARKET GARDENER, CITRUS VINAIGRETTE, EGG «PARFAIT», WATERCRESS SAUCE - **14,00**

VEGETABLE SALAD OF THE MOMENT, HOT GOAT'S CHEESE FRITTER - **18,00**

ASPARAGUS, CROUTONS, VINAIGRETTE, HERBS «FOLLES» - **14,00**

WATERCRESS AND SPINACH VELOUTE - **9,00**

CHEF'S CHOICE: PRESSED TERRINE OF OX TAIL, ONION PICKLES, SOUR BEETROOT - **16,00**

MAIN COURSES OVER THE WOODFIRE

«MONT-VENTOUX» PORK LOIN - **26,00**

FRENCH HANGER STEAK, FLAMED OVER THE COALS - **30,00**

GRILLED MEDITERRANEAN SEA BREAM, SAUCE VIERGE - **24,00**

GUINEA FOWL FROM «LE THOR» - **22,00**

CREAMY SPELT FROM «SAULT», PARMESAN, TUBER AESTIVUM - **18,00**

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**

DAILY HOMEMADE DESSERTS

TREAT YOURSELF WITH OUR HOMEMADE DESSERTS, SERVED ON A PLATE OR AS A BUFFET:

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

PITCHOUN MENU

UNTIL 12 YEARS OLD

GRILLED 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

GREEN VEGETABLES **OR** PRESSED TERRINE OF OX TAIL

SEA BREAM **OR** PORK LOIN

DESSERT OF THE DAY

37,00