

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
Coté 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, Goult 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 LUBERON

Mediterranean blue crab and cauliflower infused with anise

Celeriac crunchiness with black truffle, Blanquette sauce

Poached Mediterranean turbot, endives, pears and bottarga

Pigeon's salmis, salsify darphin, anchovies and confit legs

Provençal cheeses

Jerusalem artichoke ice cream, smoked praline and creamy vanilla

175€

OUR SOMMELIER'S SELECTION

2021 AOP Bandol, L'Irréductible, La Bégude

2019 AOP Côtes-du-Rhône, Hypnotic, E. Gagnepain & D. Risoul

2021 AOP Rully, 1er cru La Pucelle, Domaine de Belleville

2020 AOP Gigondas, Aux lieux-dits, Domaine Santa Duc

2021 IGP Vaucluse, Le Ché, Domaine Leschancel

AOP Champagne, Brut réserve, Billecart-Salmon