

UNE TABLE PROVENÇALE

LA BERGERIE

CAPELONGUE - BONNIEUX
BEAUMIER

APPETISERS TO SHARE

- TRUFFLED PIZZA, SUMMER TRUFFLE, FRESH CREAM, CHIVES, PARMESAN CHEESE - 32,00
- OUR “PISSALADIÈRE” WITH ONIONS CANDIED WITH HONEY, NYONS BLACK OLIVE TAPENADE, ANCHOVIES - 22,00
- PROVENÇAL PIZZA, HOMEMADE TOMATO COULIS, PARMESAN, CHERRY TOMATOES, NYONS OLIVES, BASIL - 18,00
- BANON CHEESE “AOP DE PROVENCE”, LUKEWARM BY THE FIRE - 20,00
- OUR BOARD: CHARCUTERIE, HUMMUS, ANCHOVY SPREAD, NYONS OLIVE TAPENADE, HOMEMADE PANISSES - 24,00

STARTERS

- COLD PISTOU SOUP - 14,00
- FLAME-GRILLED MEDITERRANEAN OCTOPUS, CAVAILLON GREEN BEANS, PLUMS, ALMOND SHARDS - 18,00
- ZUCCHINI FLOWERS STUFFED WITH HERB-INFUSED POULTRY MOUSSELINE, ZUCCHINI COULIS, PINE NUTS, POLLEN - 19,00
- GRILLED ZUCCHINI ROYALE, CRISP VIOLON ZUCCHINI, LOCAL SHEEP’S MILK FETA CHEESE, PLUM VINAIGRETTE - 16,00
- TOMATO VELVET, BURRATINA CHEESE, CANDIED EGGPLANT CAVIAR - 18,00

MAIN COURSES OVER THE WOODFIRE

- DUCKLING FILET FROM BURGUNDY - 29,00
- SLOW-COOKED FRENCH VEAL QUASI, SNACKED, GARLIC, THYME - 32,00
- WHOLE MEDITERRANEAN SEABREAM, GRILLED, VIRGIN VEGETABLE SAUCE - 33,00
- BRAISED LEG OF LAMB FROM SISTERON - 30,00
- BEEF GRILLED OVER THE FIREPLACE - 35,00
- PORK RACK FROM MONT VENTOUX - 28,00
- GRILLED TUNA COOKED, SERVED RARE, VEGETABLE VIERGE SAUCE - 30,00
- CREAMY SPELT FROM SAULT, PARMESAN CHEESE, TUBER AESTIVUM TRUFFLES - 28,00

CASSEROLE-STYLE MAIN COURSES

- SLOW-COOKED BULL STEW, 12 HOURS AT LOW TEMPERATURE - 29,00

SIDES TO SHARE: SEASONAL VEGETABLES, GREEN SALAD, GRENAILLE POTATOES

CHEESE

- BANON CHEESE “AOP DE PROVENCE” LUKEWARM BY THE FIRE - 20,00

HOMEMADE DESSERTS OF THE DAY, BUFFET - 17,00

DESSERT COCKTAIL

- LEMON MERINGUE TART AS A COCKTAIL, HOMEMADE CRUMBLE - 14,00
- STRAWBERRY TART WITH PASTRY CREAM ESPUMA - 16,00

PITCHOUN MENU
UNTIL 12 YEARS OLD

- SYRUP OR FRUIT JUICE
- FISH FILLET OR FREE-RANGE POULTRY
- FRENCH FRIES OR VEGETABLES OR SALAD
- ICE CREAM (STRAWBERRY/CHOCOLATE/VANILLA/LEMON/LAVENDER)
OR TART OF THE DAY
- 22,00

CHEF’S SELECTIONS

- BUTCHER’S PIECE
MARKET PRICE
-
- FISH OF THE DAY ON AVAILABILITY

WINES

BUBBLES

	GLASS 12.5CL
N.V AOP CHAMPAGNE, COLIN, CUVÉE ALLIANCE, BRUT	18,00
SOMMELIER’S SELECTION, ROSÉ CHAMPAGNE	22,00

ROSÉS

2023 AOP LUBERON, BEAUMIER	9,00
2024 AOP CÔTES DE PROVENCE, PREMIÈRE DE FUIGIÈRE	11,00

WHITES

2024 AOP LUBERON, BEAUMIER	9,00
2021 IGP MÉDITERRANÉE, CHÂTEAU VIGNELAURE	12,00
2023 AOP CONDRIEU, MAISON BAPTISTINE, ERNESTINE	15,00

REDS

2023 AOP LUBERON, BEAUMIER	9,00
2023 AOP CROZES-HERMITAGE, DOMAINE DU CHÊNE VERT	12,00
2022 AOP CHÂTEAUNEUF-DU-PAPE, LE JAS DES PAPES	15,00

HOMEMADE COCKTAILS

CAPELONGUE MARGARITA (10 CL) – 16,00 TEQUILA ERENA BLANCO INFUSED WITH VERBENA, COINTREAU, PASSION FRUIT PURÉE, LIME JUICE <i>EXOTIC</i>
FIGUIRI (12 CL) – 19,00 WHITE RUM HAVANA, LEMON JUICE, FIG SYRUP, CARDAMOM BITTER <i>FRUITY</i>
WALNUT WHISPER (12 CL) – 20,00 MEZCAL MAHANIE, NOIX DE SAINT-JEAN, GRAPEFRUIT JUICE, HONEY SYRUP <i>STRONG</i>
OLIVE PROVENÇALE (13 CL) – 19,00 PISCO INFUSED WITH GREEN OLIVE, HENRI BARDOUIN PASTIS, LEMON JUICE, ROSEMARY SYRUP, OLIVE BRINE <i>IODIZED</i>
BLOODY CLEAR (13 CL) – 16,00 VODKA ROMANOV BUTTER FAT-WASH, CELERY SYRUP, TOMATO JUICE, SOY SAUCE <i>UMAMI</i>
PROVENÇAL SPRITZ (18 CL) – 18,00 MÉLOPÉPO, GENTIANE DE LURE, PROSECCO, TONIC <i>FRESHNESS</i>

HOMEMADE MOCKTAILS

LEMONADE (25 CL) – 12,00 LEMON KOSO, ROSEMARY INFUSION, SPARKLING WATER, SALINE SOLUTION <i>FRESH</i>
HIBIS KISS (25 CL) – 14,00 CHAMOMILE INFUSION, LEMON JUICE, ROSE SYRUP, HIBISCUS <i>TANGY</i>
DÉTOX (25 CL) – 12,00 GREEN VEGETABLE JUICE, GINGER PURÉE, LEMON JUICE <i>SPICY</i>
SOLEIL ÉPICÉ (25 CL) – 14,00 SAGE AND SPICES INFUSION, LEMON JUICE, SPARKLING WATER <i>FRUITY</i>
ICED TEA WITH HERBS FROM THE GARDEN (25 CL) – 8,00

PASTIS - 4CL

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

PROVENCAL APERITIVES - 6CL

RINQUINQUIN - 9,00	NOIX DE SAINT-JEAN - 9,00
ORANGE COLOMBO - 9,00	GENTIANE DE LURE - 9,00

LA PAGNOLESQUE - 33CL

BLONDE, FANNY - 10,00	
BLANCHE, MARIUS - 10,00	
DRAFT: BLONDE FANNY 25CL - 6,00	50CL - 11,00
NON-ALCOHOLIC BEER - 7,00	

KOOKABARA FRESH JUICES - 25CL

ORANGE - 8,00	STRAWBERRIES - 8,00	
TOMATO - 8,00	APPLE - 8,00	ABRICOT - 8,00

SOFT DRINKS

COCA-COLA & COCA-COLA ZÉRO 33CL - 8,00
TONIC WATER, GINGER BEER, GINGER ALE 20CL - 7,00
LEMONADE 33CL - 8,00
FILTERED WATER «CRYO», STILL OR SPARKLING 75CL - 7,00

HOT DRINKS

“ASSEMBLED BY OUR TEAMS WITH THE LOMI ROASTING HOUSE
IN THE DRÔME PROVENÇALE”

EXPRESSO - **6,00** AMERICANO - **6,00** NOISETTE - **6,00**
DÉCAFÉINÉ - **6,00** DOUBLE EXPRESSO - **8,00** CAPPUCCINO - **8,00**

TEA SELECTION FROM LA MAISON NUNSHEN - **8,00**
GARDEN'S INFUSIONS - **8,00**