

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 MARAÎCHERS

Tomato and watermelon tartlet, lovage and goat's milk ice cream

2021 AOP Vouvray, Le Haut-Lieu, sec, Domaine Huet

Green beans and pickles cucumbers from Cheval-Blanc, apricots with verbena

2020 IGP Méditerranée, Le Grand Blanc, Château Revelette

Roasted and lemony eel from Étang de Thau, aged French caviar

2021 AOP Chateauneuf-du-Pape, Domaine Raymond Usseglio & Fils

(additional charge of 32€)

Celeriac crunchiness with black truffle, Blanquette sauce

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

Stuffed zucchini flower, orange and fennel, Mediterranean soup

2021 AOP Corse, Clos Canereccia

Provençal cheeses

2020 AOP Luberon, Grand Deffand, Château La Verrerie

Nyons black olive ice-cream, chocolate in texture, candied olives

1980 AOP Maury, Mas Amiel

Menu 155€

Our sommelier's selection 80€

MENU LUBERON

Luberon beef, tomato, tuna and truffle with mint, bell pepper ketchup

2021 AOP Chablis 1er cru, Mont de Milieu, Domaine Vrignaud

Roussillon snail with pastis, carrot and bottarga, taragon

2021 AOP Crozes-Hermitage, Les Terriens

Roasted and lemony eel from «Étang de Thau», aged french caviar

2021 AOP Chateauneuf-du-Pape, Domaine Raymond Usseglio & Fils

(additional charge of 32€)

Mediterranean scampi, fennel and peach with basil

2020 AOP Saumur, Les Pentes, Clos de l'Écotard

Grilled lamb from Sisteron, eggplant stuffed with sweetbreads and figs

2020 AOP Patrimoine, ADN, Gagnepain & Risoul

Provençal cheeses

2020 AOP Luberon, Grand Deffand, Château La Verrerie

Peach and green tomato, provençal bugne, peach sorbet

NV AOP Champagne, Royal Réserve Rosé, Philipponnat

Menu 175€

Our sommelier's selection 95€