

UNE TABLE PROVENÇALE

LA BERGERIE

CAPELONGUE - BONNIEUX
BEAUMIER

APPETISERS TO SHARE

TRUFFLE PIZZA, AESTIVUM TRUFFLE, RICH CREAM, FRESH FROMAGE BLANC, CHIVES, PARMESAN - **32,00**
OUR PISSALADIÈRE, HONEY-CONFIT ONIONS, NYONS BLACK OLIVE TAPENADE, ANCHOVIES - **21,00**
BANON CHEESE AOP FROM PROVENCE, FIREPLACE WARMED - **22,00**
OUR PROVENÇAL PLATTER, CURED MEATS, CHICKPEA SPREAD (POICHICHADE), ANCHOVY DIP (ANCHOÏADE),
NYONS OLIVE TAPENADE, HOMEMADE PANISSES - **24,00**
HOMEMADE CAILLETTE WITH SPINACH AND FRESH HERBS, SMOKED BEETS - **16,00**

STARTERS

✧✧ MEDITERRANEAN ROCKFISH SOUP, HOMEMADE ROUILLE- **15,00**
VITELLO TONNATO, CAPERS, PICKLES, CROUTONS, LEMON GEL- **20,00**
ZUCCHINI FLOWERS STUFFED WITH HERB-INFUSED POULTRY MOUSSELINE,
ZUCCHINI COULIS WITH BONNIEUX MEAD, PINE NUTS - **18,00**
✧✧ YOUNG CARROT ROYALE, GARDEN PEAS WITH VINAIGRETTE AND AVOCADO OIL, FRESH GOAT CHEESE, CHERRIES, ALMONDS - **16,00**
FENNEL TART IN DIFFERENT TEXTURES, SMOKED TROUT, GREEN HERB OIL, ACIDOUS SAGE - **18,00**

MAIN COURSES

SISTERON LAMB LEG, SLOW-COOKED AND SUSPENDED OVER THE FIREPLACE - **31,00**
MONT VENTOUX PORK RACK, CHARCOAL-GRILLED - **29,00**
BEEF HANGER STEAK, COOKED OVER THE FIREPLACE - **34,00**
✧✧ CROCKER FISH FILLET, SAUCE VIERGE WITH FRESH VEGETABLES - **28,00**
BURGUNDY DUCK FILLET - **29,00**
FRENCH VEAL CHOP - **34,00**
CREAMY SPELT FROM PROVENCE (IGP) WITH AESTIVUM TRUFFLE - **28,00**
✧✧ FARMER'S VEGETABLES COCOTTE, PRESERVED LEMON, ALMONDS, GRILLED SMOKED TOFU - **29,00**

SIDES TO SHARE

SEASONAL VEGETABLES, GREEN SALAD, GRENAILLES POTATOES
EXTRA SIDE
SIDE DISHES - **5,00** LAMB JUS OR AIOLI - **4,00** SUMMER TRUFFLE (AESTIVUM) - **10,00 FOR 10G**

CHEESE

BANON CHEESE AOP FROM PROVENCE, FIREPLACE WARMED - **22,00**

HOMEMADE DESSERTS OF THE DAY, BUFFET - 17,00

CHEF'S SELECTIONS

BUTCHER'S PIECE
MARKET PRICE

-

FISH OF THE DAY, SUBJECT TO AVAILABILITY

✧✧ Our wellbeing selection

meat origins: France / fish subject to availability / prices in € are net, including service / allergens information available on request

WINES

CHAMPAGNES

GLASS 12,5 CL

N.V AOP CHAMPAGNE, DEUTZ, BRUT, CLASSIQUE

18,00

SOMMELIER'S SELECTION, ROSÉ CHAMPAGNE

22,00

ROSÉS

2025 AOP LUBERON, BEAUMIER

9,00

2025 AOP CÔTES-DE-PROVENCE, CHÂTEAU DE LA MARTINETTE

11,00

WHITES

2025 AOP LUBERON, BEAUMIER

9,00

2024 VIN DE FRANCE, FAMILLE ISABEL FERRANDO, STELLA DUCIT

12,00

2023 AOP CONDRIEU, MAISON BAPTISTINE, ERNESTINE

15,00

REDS

2025 AOP LUBERON, BEAUMIER

9,00

2024 AOP CROZES-HERMITAGE, M. CHAPOUTIER, LES MEYSONNIERS

12,00

2023 AOP CHÂTEAUNEUF-DU-PAPE, LE JAS DES PAPES

15,00

HOMEMADE COCKTAILS

WITH PROVENÇAL SPIRITS

BOULEVARDIER - 9 CL - 19,00

RED VERMOUTH, CAMPARI, WHISKY CHINEURS DE MALT RÉAL
STRENGTH

MOJITO PROVENÇAL - 17 CL - 18,00

HAVANA 3 YEARS' RUM, FARIGOULE, FRESH MINT, LIME JUICE, GINGER ALE
FRESHNESS

ROSEMARY ME - 10 CL - 18,00

GIN XII INFUSED WITH ROSEMARY, ROSE SYRUP,
LIME JUICE, HIBISCUS INFUSION
FLORAL

CAPELONGUE MARGARITA - 10 CL - 16,00

CASAMIGROS BLANCO TEQUILA INFUSED WITH VERBENA, COINTREAU,
PASSION FRUIT PURÉE, LIME JUICE
EXOTIC

CAFÉ DE PROVENCE - 8,5 CL - 20,00

VODKA ZIGA ZAGA, HOMEMADE COFFEE LIQUOR, AMARETTO, LOMI COFFEE
BITTERNESS

BELLE SAISON - 18 CL - 18,00

ZIGA ZAGA VODKA, GRAPEFRUIT JUICE, THYME SYRUP, LEMON JUICE
HERBACEOUS

HOMEMADE MOCKTAILS - 25 CL

LEMONADE - 12,00

LEMON KOSO, ROSEMARY INFUSION, SPARKLING WATER, SALINE SOLUTION
ACIDITY

HIBIS KISS - 14,00

CHAMOMILE INFUSION, LEMON JUICE, ROSE SYRUP, HIBISCUS
TANGY

✦ DÉTOX - 12,00

GREEN VEGETABLE JUICE, GINGER PURÉE, LEMON JUICE
SPICY

ICED TEA WITH HERBS FROM THE GARDEN - 8,00

PASTIS - 4 CL

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

PROVENÇAL APERITIVES - 6 CL

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

GRIHETE - 33 CL

BLONDE, BLANCHE, IPA - 10,00

DRAUGHT: BLONDE 25 CL - 6,00 50 CL - 12,00

NON-ALCOHOLIC BEER - 7,00

FRESH JUICES - 20 CL

STRAWBERRY, TOMATO, APPL, APRICOT ALAIN MILLIAT - 9,00

ORANGE KOOKABARA - 9,00

SOFT DRINKS

COCA-COLA & COCA-COLA ZERO, 33 CL - 8,00

TONIC WATER, GINGER BEER, GINGER ALE, 20 CL - 7,00

LEMONADE, 33 CL - 8,00

FILTERED «CRYO» WATER, STILL OR SPARKLING, 75 CL - 7,00

HOT DRINKS

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

ESPRESSO - 6,00 AMERICANO - 6,00 NOISETTE COFFEE - 6,00

DECAFFEINATED - 6,00 DOUBLE ESPRESSO - 8,00 CAPPUCCINO - 8,00

TEA SELECTION FROM LE PALAIS DES THÉS - 8,00

SIGNATURE INFUSION CAPELONGUE - 12,00

STAR ANISE, OLIVE LEAF, THYM, BITTER ORANGE ZEST,
LAVENDER FLOWER AND MOUNTAIN SAVOURY.