

our drinks

WATERS

Evian • San Pellegrino 75 cl 6.00

MICRO-FILTERED WATER SMOKING BEEF

Carbonated 75 cl 3.50
Plate 75 cl 2.00

Thanks to microfiltration, our water remains neutral in the mouth, without a marked taste. A fresh water that enhances dishes by developing the flavors and aromas of our beautiful cuisine.

ALCOHOLS

Ricard or Pastis 2 cl 3.00

Kir Cassis, blackberry, peach, raspberry 10 cl 4.00
Kir Royal 12 cl 9.00

Americano "house" 10 cl 7.00

Muscat 10 cl 5.00

White and red martini 8 cl 5.00

Campari • Suze • Porto • Palermo (without alcohol)

Vodka • Gin • Rum 4cl 5.00

Whiskey • Ballantines 4cl 5.00

Jack Daniel's 4cl 7.00

Punch "house" 20cl 7.00

Spritz 20cl 7.00

CHAMPAGNE 12 cl cup 8.00

75cl 49.00

Prosecco 12cl 5.00

DRAFT BEER

Jupiler (Belgian) 25cl 3.50

50 cl 6.80

BOTTLED BEER

Lefte (Belgian) 33cl 4.50

Local beer 33cl 5.90

COLD DRINKS

Mint syrup, grenadine, strawberry 2.00
peach, orgeat, lemon pac

Coke, coke zero • Perrier 33cl 3.90
lemonade

Ice tea • Orangina 25cl 3.90

Schweppes citrus • Schweppes Tonic

FRUIT JUICE & NECTAR

Apricot, apple, ACE, tomato 25 cl 3.90
orange, pineapple

DIGESTIVES

Get 27 • Limoncello • Bailey's... 4 cl 5.00

Pear alcohol • Armagnac Vieux 4cl 6.00

Marc • Calvados • Cognac...

HOT DRINKS

Coffee • Decaffeinated • Hazelnut 2.30

Tea and infusion 3.30

Coffee with milk • Cappuccino



Our Starters

(cannot be served as a single dish)

Plain or garlic green salad 4.50

Snail posts (6 pieces) 7.50
(12 pieces) 14.00

TREATS

Semi-cooked duck foie gras terrine . . 20.00
and fig jam

Roasted bone marrow on garlic salad 12.00

Plate of cold cuts 12.00

Warm goat cheese salad on toast 12.00
and raw ham

Winemaker-style poached egg 12.00

"Homemade" country pâté 12.00
and its condiments

Roast Saint-Marcellin and its charcuterie 12.00

Marinated salmon and shrimp in soy sauce 12.00

Gratin of scallops and tails 15.00
crayfish and bisque

selection of "homemade" dishes

Salad MEAL hot fresh goat cheese 18.00
on toast and raw ham

Veal head 'gribiche sauce 23.00
A superb dish, emblematic of the house

Beef cheek stew and linguine 23.00
Bistro dish and very French,
full of taste, tradition and history

Chopped or razor-cut 200g 20.00

Charolais beef tartare 400g 36.00

prepared with condiments

Grilled veal chop, porcini mushroom sauce 25.00

Lamb shoulder, confit for 8 hours 28.00
(approx. 700gr)

Fish of the day (see table) 23.00

your gourmet menu

37.00

Consult our slates



A REVELATION !

"Peasant" burger 25.00

Beef cheek "daube style" • Bun's BIO
A nice slice of fruity Comté AOP...

our charcoal grills

Poultry skewer 16.00

Andouillette Provençale AAAAA 18.00
pure pork from Maison Filière

Whole duck breast 25.00

Grilled whole veal kidney 20.00

Grilled pork La pluma 25.00

Rack of lamb with herbs and its juice 25.00

Charolais beef

Entrecote 27.00

Great steak 42.00

Beef sirloin 20.00

Sirloin steak 20.00

Beef tab 20.00

Prime rib for two 72.00

Grilled beef fillet 25.00



Beef skewer (300g) 19.00

Beef slab of steak 20.00

Butcher's plate 25.00

3 pieces chosen by the chef (butcher)

Gourmet sauces (of your choice)

Béarnaise • Pepper • Roquefort • 3.00

VERY delicious sauces (your choice)

Porcini or morel sauce • 5.00

ONE TOPPING OF YOUR CHOICE (the second 3.00)!

Fresh homemade fries • Gratin Dauphinois

Pasta • Vegetables of the day

desserts from the chef!

Cheese is the supplement to a good meal
and the complement of a bad

Saint Marcellin with Provence olive oil . 7.00

Assortment of goat cheeses 8.00
and its olive oil from Provence

Chocolate mousse and English cream 7.90

Salted butter caramel crème brûlée 7.90

Chocolate fondant and English cream 7.90

Rum baba 7.90

Gourmet coffee or tea 9.90

Dessert of the moment on slate 9.90

our ice creams and ice cream sundaes

Cup of ice cream or sorbet (the scoop of your choice) . 2.50

Vanilla, chocolate, coffee, salted caramel, coconut,
pistachio, strawberry, lemon, raspberry, passion fruit,
pear, cherry

Additional whipped cream 1.50

ICE CREAM CUPS (3 BALLS)

Liège coffee 8.50

Vanilla and coffee ice cream, coffee, whipped cream

Liège chocolate 8.50

Vanilla and chocolate ice cream, hot chocolate, whipped cream

White Lady 8.50

Vanilla ice cream, hot chocolate, whipped cream

Black Lady 8.50

Chocolate ice cream, hot chocolate, whipped cream

ALCOHOLIC ICE CREAM CUPS (2 BALLS)

Colonel (Lemon sorbet, vodka) 9.00

General (pear sorbet, pear alcohol) 9.00

Raspberry (Raspberry sorbet, champagne) . 9.00

The exotic (Passion sorbet, white rum) 9.00

Caramelo (Caramel ice cream, Bailey's) 9.00



Homemade dishes are prepared on site, using
raw products!

Our recipes may contain major allergens
(EU Regulation No. 1169/2011),
a list of which is available upon your request.

ALL OUR PRICES ARE IN EUROS • SERVICE INCLUDED
Alcohol abuse is dangerous for your health,
consume in moderation

selection of the boss's wines!

TO THE BEEF THAT DRINKS!

AOP Côtes-du-Rhône

Amadiou • Gigondas 75 cl 25.00

IGP Cuvée des Oliviers

La Royère • Oppède 75 cl 20.00

IGP Vacluse

La Royère • Oppède *Red, White & Rosé*
50 cl 12.00 25 cl 6.00 12 cl 3.00

AOP / AOC Ventoux

Bonnieux Cave *Red, White & Rosé*

Orphea 75 cl 25.00

The Bastide of Rodon 75 cl 30.00

Marsaleix • Robion ORGANIC *Red White*

Marsaleix ORGANIC 75cl 30.00

Bacchus Castle • Carpentras *Rouge*
75cl 30.00

AOP Luberon

La Royère • Oppède *Red*
The Old Vine 75cl 30.00

La Garelle • Oppède *Red*
Reserve 75cl 30.00

La Garelle • Oppède *Red, White & Rosé*
Solstice Cuvée
75 cl 28.00 50 cl 18.50 12 cl 9.50 12 cl 4.50

Le Mas des Infermières • Oppède *Rouge & Rosé*
Source 75cl 30.00

IGP Vacluse

Bolt Chochotte • Robion *Red*
Le Bien Élevé (oak barrel) ORGANIC 75 cl 35.00

AOC Côtes-du-Rhône Villages

Amadiou • Cairanne *Red*
The Hautes Rives 75 cl 35.00

AOC Vacqueyras

Pierre Amadiou *Red*
La Grangelière 75cl 38.00

AOP / AOC Gigondas

Pierre Amadiou *Red*
Domaine Grande Romane 75 cl 48.00

AOP / AOC Châteauneuf-du-Pape

Pignan *Red White*
Châteauneuf-du-Pape 12 cl 9.50
75cl 55.00

AOC Saint-Joseph

Guy Farge *Red White*
Granite Terroir 75cl 50.00