



Our Starters

* Vegetable Selection

Chilled Soup

Made with lightly roasted local tomatoes

Herb-infused whipped cream
Mill-pressed olive oil and basil shoots.

14 €

* Vegetable Selection

Mediterranean Vegetable Carpaccio

Grilled and served cold

Zucchini, eggplant, tomatoes, and peppers
Garlic condiment and fresh aromatic herbs.

16 €

* Vegetable Selection

Organic Free-Range Egg Yolk

Slow-cooked in local olive oil

Artichoke mousseline, green peas, toasted almonds, cereal crisp, and crispy
Ventoux pork belly flakes.

17 €

Our Dishes

* Vegetable Selection

Our Interpretation of eggplant Papeton

Renowned local specialty, once considered a favorite dish of the Popes.
Served with seasonal condiments.

19 €

Free-Range Chicken Leg

Frenched and roasted Provençal-style with gentle cooking,
Served with a rich brown juice made from long-simmered bones.

23 €

Iconic local specialty “O'Papilles Aioli”

Award-winning at the Grand Aioli of Tavel competition
Tender squid, vegetables, quail egg, and a light aioli.

25 €

Aubrac Beef Tataki

Seasoned with garrigue herbs
Served with heritage vegetables and a rich, full-bodied juice.

25 €

Ventoux Pork Chop, Duroc Breed (400 grs)

Roasted, served with Market Vegetables
Rich Cooking stock

35 €

Our Desserts

House Sorbet by Maison Sÿba

120 mL

Strawberry, or peach, or lime & basil

€7.50

Pavlova

Fresh seasonal fruits and a traditional French meringue
Fruit gel and sorbet from our artisan ice cream maker, La Princière.

9 €

Melon in Its Purest Simplicity

Melon served in a light melon broth enhanced with Galas Mill olive oil,
Melon sorbet from our artisan ice cream maker, La Princière.

11 €

Childhood-Inspired Frozen Delight

La Princière yogurt ice cream, sweet whipped cream, salted butter caramel,
lightly toasted cocoa nibs, and cookie crumbles.

11 €



Our Cheeses

Individual Assortment of Local Cheeses

Cow, Sheep, Goat

16 €

Shared Assortment of Local Cheeses

Cow, Sheep, Goat

19 €