Our Starters

*** Vegetable Selection**

Autumn Delight

Parsnip velouté

with confit garlic, lemon cream, and Toasted pumpink seeds.

12 €

Beef effect

beef gravlax

Caramelized hazelnuts, Ribot mik espuma.

16 €

Terre, mer et sous-bois

, Mussels, chorizo, chanterelle mushrooms

Squash mousseline, marine foam

15 €

Our Dishes

*** Sélection Végétale**

Pistou soup

Provence specialty soup with beans pasta vegetable and….a lot of basil

18 €

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traditional veal blanquette.

tender veal, vegetables and mushrooms in a delicate, creamy white sauce

25 €

Local trout filet.

Finished with olive oil and fleur de sel. Seasonal vegetables, gently cooked

25 €

Pork filet

Low-temperature pork tenderloin, mushroom sauce

22 €

Ventoux Pork Chop (400 grs)

Market Vegetables & Rich Cooking Jus

34 €

Our Desserts

Notre prisme d'un classique

Praline Tiramisu

10 €

*** Vegetable Selection**

Agrume & gourmandise

Deconstructed lemon meringue pie

11 €

*** Vegetable Selection**

"Castagne" on the chestnut place

Cocoa crumble, chestnut cream, orange confit, honey ice cream

12 €

Our Cheeses

Individual Assortment of French Cheeses

Cow, Sheep, Goat

15 €

Shared Assortment of French Cheeses

Cow, Sheep, Goat

18 €