





In the heart of the gardens of Vallon de Valrugues, where the cicadas sing and the Alpilles whisper, our bistrot invites you to immerse yourself in a cuisine that is 100% Provençal and Mediterranean — generous and heartfelt.

Our team is happy to welcome you for lunch
from 12.00 PM to 1:30 PM

And for dinner
from 7 PM to 9:30 PM



To start

Ceps mushrooms and chestnuts	17 €
Ravioli stufed with ceps mushrooms and Piedmont hazelnuts served on a chestnut puree	
Squash and autumn truffle	19 €
Minestrone of squash and pumpkin seed emulsion and slices of uncinatum truffle	
The rock fish soup	19 €
Traditional rock fish soup, garlic croutons and thyme flower with its rust	
Organic olive oil focaccia and Serrano's ham	22 €
Beautiful slice of focaccia, figs, fresh goat cheese and slices of Serrano's ham	
Duck foie gras	25 €
Duck foie gras with candied fruit from Lilamand and red wine from the Alpilles	
Trout from Isle sur la Sorgue	23 €
Marinated trout back then cooked halfway with a flame, apple condiment and walnuts, Saint-Marcelin cheese sauce	



To follow

Spelt Risotto

With autumn vegetables and mushroom

32 €

Our fish

Turbot

Cooked on the plancha an autumn sauce and grated bottarga

35 €

Mediterranean Sea Bass

Steamed, coated with a citrus-flavored cream of shellfish

39 €

The big prawns

Linguine, garlic and parsley, creamy bisque
and prawns just snacked

42 €

One side included per person

Net prices VAT included



To follow

Our meat

The pig of "La crau"

37 €

Candied cheeks of pig with local beer, carrot butter with ginger

The Lamb of the Alpilles

39€

Lamb shoulders confit with fresh herbs
and mustard condiment

The Beef Fillet

42 €

Roasted with thyme, short juice and chestnut crumble
(Supplement Rossini €8)

One side included per person

Our side

Autumn vegetable
Roasted mushroom
Mousseline potato (option truffle +10€)
Carnaroli risotto with old parmesan
Pistou pasta
Mixed salad

Additionnal side 10 €

Net prices VAT included



To finish

Cheese trolley 21 €

Diner only

Plate of three cheese 15 €

from Lou Canesteou, local cheesemaker

Our pastries

Baba to share 45 €

Seasonal fruit Isigny cream with Madagascar vanilla

The cottage cheese tart to share 40 €

Lime emulsion and curd cheese sorbet

Chestnut soufflé 18 €

Blueberry sorbet

Crepes suzette 15 €

And orange caramel

Chocolate éclair 70% 18 €

Dark chocolate ice cream and pecan praline

Pear vol au vent 16 €

Caramelized pears and pear sorbet