

Beverage selection

Wines by the glass

15cl

LUBERON

Château de Mille "Clefs de Mille" Rosé 13€

Grape varieties: Syrah, Grenache, Mourvèdre

A fresh and elegant rosé with notes of berries and white flowers

LUBERON

Château de Mille "Clefs de Mille" White 13€

Grape varieties: Vermentino

An aromatic wine with notes of white flowers, citrus, and exotic fruits

LUBERON

Château de Mille "Clefs de Mille" Red 13€

Grape varieties: Syrah, Carignan, Cinsault

A red wine with aromas of crisp berries

CHAMPAGNE

Waris Hubert Blanc de Blanc 25€

100% Chardonnay, a fresh and elegant champagne.

White wines

75 cl

LUBERON

2025 Château de Mille « Clefs de Mille » 42€

CÔTES DE PROVENCE

2024 Château de St Martin "Grande Réserve" 65€

Rosé wines

75 cl

CÔTES CATALANE

2025 Domaine Lafage « Miraflores » 40€

CÔTES DE PROVENCE

2024 Château Astros « La Belle Vie » 44€

2024 Minuty « Prestige » 58€

2024 Minuty « 281 » 155€

MAGNUM

2025 Minuty « Prestige » 120€

Red wines

75 cl

LUBERON

2024 Château de Mille « Clefs de Mille » 42€

2024 Château de Mille « Cinsault » 40€

Champagne

75 cl

Waris Hubert Blanc de Blanc 120€

Deutz Brut Classic 115€

Deutz Brut Rosé 150€

Water

Vittel, Perrier sparkling water 1L 8€

50cl 6€

Aperitifs and Cocktails

Classic cocktails 20€

Espresso Martini, Margarita, Mules, Negroni, Spritz

Signature cocktails with our garden's herbs 22€

Mojito, Strawberry mojito, Basilic Fizz

Whisky, Vodka, Rhum, Gin (5cl) 15€

Whisky Balvenie Doublewood 12 years 21€

Rhum El Dorado Guyana 15 years 27€

Aperitifs, Campari, Martini (6cl) 11€

Softs/beers

Virgin Mojito 16€

Homemade Ice Tea 12€

Coca Cola, Schweppes, Limonade 9€

Fruit juices Alain Millat :

Strawberry, Pineapple (33cl) 12€

Artisanal fruit juices Astros:

Apple Rosemary Honey,

Apple Thyme Lemon (25cl) 9€

Freshly pressed juices Kookabarra:

Orange, grapefruit (25cl) 12€

Local Craft Beer (33cl) 10€

Warm drinks

Coffee 6€

Coffee creme 7€

Cappuccino 9€

Tea, infusion 7€



Restaurant menu

STARTERS

Cesar Salad *	25€
<i>Poultry, Parmesan egg, crouton and red onion pickles</i>	
Salmon Caesar Salad *	25€
<i>Smoked salmon, Parmesan cheese, bread croutons, and pickled red onion</i>	
Heirloom Tomato Salad *	24€
<i>Creamy Burrata di Buffala with pesto sauce</i>	
Vitello Tonnato	25€
<i>Veal, Mediterranean tuna belly, capers and crouton</i>	

MAIN COURSES

Spaghetti with tomatoes	30€
<i>Burrata, red pesto and basilic</i>	
Seasonal fish	32€
<i>Virgin sauce and grilled vegetables</i>	
Plancha-grilled cut of meat	34€
<i>French fries, lemongrass sauce and saté</i>	
Additional sides	8€
<i>Fries, grilled vegetables or salad</i>	

DESSERTS

Tiramisu traditionnel *	16€
Panacotta du jour *	16€
Tartelette citron meringuée	17€
Salade de fruits de saison	17€
Ice cream & sorbets « Ferme Miaam » from l'Isle Sur La Sorgues *	4€
<i>Bowl or Cone, flavors available on request</i>	

* Available from 12:00 PM to 6:00 PM

Our recipes may contain major allergens (EU Regulation No. 1169/2011).
The full list is available upon request.
All our meats are of European origin. Net prices in Euros.