



My philosophy at Les Bories is based on a concept of well-being, which is embraced throughout the entire property and its gardens.

Anti-inflammatory cuisine is an integral part of this concept and naturally fits within this universe. I pay tribute to Saint Firmin, the patron saint of Gordes, healer of inflammatory ailments.

I invite you to share, for the duration of your stay, the magic of this place.

Ennea

La Cuisine des Bories

A living gastronomy inspired by the garden, Provence and the principles of anti-inflammatory nutrition

At Les Bories, well-being is experienced in every moment: in the beauty of the gardens, the tranquillity of the surroundings, the care given to every detail... and naturally, on the plate.

Our cuisine is inspired by the key principles of anti-inflammatory nutrition: seasonal fruit and vegetables, carefully selected Mediterranean produce, fresh herbs, spices, wholesome fats and cooking methods that preserve the natural qualities of the ingredients.

Without ever setting pleasure against balance, our approach celebrates a generous and elegant gastronomy, deeply rooted in its terroir.

Through each dish, Chef Danh Cuong Nguyen and Pastry Chef Ilham Moudnib express a creative and vibrant cuisine, where Provençal terroir and Asian influences meet the richness of the garden.

A cuisine designed to offer a true well-being experience.

The gastronomic menu of Les Bories

By Chef Danh Cuong Nguyen

A la carte or as a set menu

Starter, main course and dessert of your choice - 95€

Inspired by the gardens, the Provençal landscapes and the key principles of anti-inflammatory nutrition, the cuisine of Les Bories celebrates a generous and vibrant gastronomy, attentive to the terroirs and the benefits of each ingredient.

Starters

Octopus carpaccio	30€
Citrus fruits and ginger-infused bell pepper coulis	
Bluefin tuna tataki	31€
Crisp vegetables, guacamole and raspberry	
Slow-cooked veal tenderloin	31€
Charred leek, artichoke, anchovy and garlic sauce, caper berries and Parmesan	
Roasted langoustine	36€
Glazed baby carrots, tagetes, reduced carrot and passion fruit juice	

Main courses

Ventoux Pork Rack	46€
Spinach spätzle, green beans, parsley pesto and thyme jus	
Catch of the day	46€
Light bisque, saffron soccarat rice, lemon and turmeric foam	
Grilled beef tenderloin	52€
Fig-leaf smoked aubergine marmalade, miso and black garlic condiment, olive powder, truffled pommes Anna and summer savory jus	
Einkorn wheat risotto	40€
Spinach, mushrooms, summer truffle and aged Parmesan	



 Sélection végétarienne

Nos recettes peuvent contenir des allergènes majeurs (règlement UE 1169/2011) dont la liste est à disposition sur demande

Toutes nos viandes sont d'origine française. Prix nets en Euros

La majorité de nos créations sont naturellement sans gluten.

Notre équipe se tient à votre disposition pour vous accompagner selon vos besoins alimentaires.

Selection of cheeses

A selection of matured cheeses, chosen according to the seasons 22€
by Fromagerie de l'Isle - Maison Pellegrini à l'Isle-sur-la-Sorgue.

Desserts

By pastry chef Ilham Moudnib

Rising sun 21€
Roasted apricot, yoghurt, almond and turmeric streusel, apricot sorbet

Secret garden 22€
Raspberry in several textures, lemon and mint granita, toasted pistachios

Chocolate cloud 22€
Coffee ice cream, chocolate biscuit and chocolate espuma, cacao nib tuile

Menu Signature

Four courses - 130€

Bluefin tuna tataki

Crisp vegetables, guacamole and raspberry

Roasted langoustines

Glazed baby carrots, reduced carrot and passion fruit jus

Grilled beef tenderloin

Fig-leaf smoked aubergine marmalade, miso and black garlic condiment, olive powder,
truffled pommes Anna and summer savory jus

ou

Catch of the day

Light bisque, saffron socarrat rice, lemon and turmeric foam

Dessert of your choice

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