

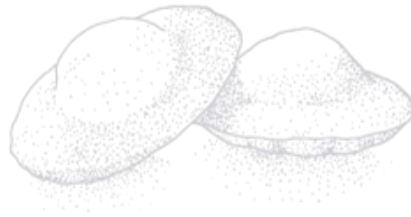
A CUISINE MADE OF EMOTION

Our Chef Adrien Brunet creates an authentic, local cuisine. He gives preference to local seasonal products, collaborates with the best regional artisans, and thus shares his passion through delicious and generous dishes.

He loves moments of conviviality and sharing with his guests and expresses his enthusiasm for cooking in all simplicity.

As this is a fixed menu, we remain at your disposal to adapt it according to your preferences.

We wish you to spend a pleasant moment among us.



Menu Signature

Black and white

Cauliflower, sage, Aubignan citrus fruit

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Savage

Red tuna, blackberry, horseradish

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Tradition

Wellington, smoked monkfish, leek



Meadow

Purebred beef, mushrooms, mustard

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Terroir

Caromb fig, Ventoux goat cheese, Beaumes balsamic

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Gourmandise

Vanilla, caramel

130€ per person



*Allergens list available upon request
Net prices in euros, taxes and service included
Meat origin: France (Provence)*

Special thanks to our producers

For Adrien BRUNET, the selection of local and seasonal produce is essential. The producers we work with are equally important to us. Thus, we would like to introduce them to you and thank them for their expertise and the efforts they make throughout the season to ensure daily deliveries of fresh quality products.

Olive Affinade | D'une Olive à l'autre, **Crillon-le-Brave**

Bordeaux red wheat flour | La Ferme Du Rouret, **Mazan**

Monkfish, tuna | Toute la Marée, **Entraigues**

Fruits & Vegetables | Ratatouille, **Mazan**

Micro-plants | Julien Erbofino, **Sablet**

Olive Oil | Le Moulin du Comtat, **Caromb**

Beef | Choc Viande, **Carpentras**

Mushrooms | Les diamants noirs du Ventoux, **Carpentras**

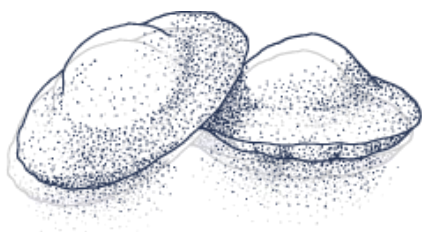
Citrus fruit | Loik de Feraudy / Les Agrumes de Patin, **Aubignan**

Fig | Philippe Tacussel, **Caromb**

Goat cheese | Manon, **Carpentras**

Vanilla | Valrhona, **Tain-l'Hermitage**





LA MADELEINE

