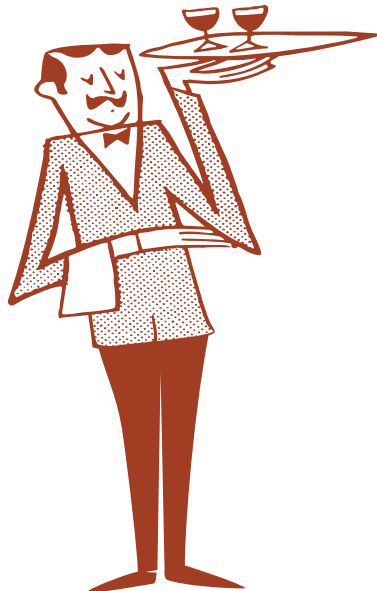


LE BISTROT

RESTAURANT BISTRONOMIQUE

Definition: «Affordable fine dining served in a bistro setting»
Collins Dictionary

Open Friday to Tuesday, from 7h00 p.m. till 9h00 p.m.



LA CARTE

Le Bistrot is a restaurant...

... Bistronomique ...

(Definition: «Affordable fine dinning served in a bistro setting» Collins Dictionary)

Leaving you with the greatest memory thanks to the quality of our service, our smile and our pleasure in sharing this moment with you, in all simplicity.

... Authentic ...

Thanks to our local suppliers, we have at heart to offer a type of cuisine that enhances seasonal produce from our region, Provence.

... Intimate ...

The charm of our ancient mill, located on the sorgue river, in the heart of hotel du poète's*** park ...

Our chef deliberately elaborates a reduce food offering, dependant on the season and our supplier's provisions, especially for our Spring menu.

Quality is obvious,
Our guests happiness is our reward.

At le Bistrot, everything is fresh and homemade everyday by our Chef, following his cravings and seasonality of our produce.

Price includes VAT, service included - Alcohol abuse is dangerous for your health
Drink responsibly



LE BISTROT

LA CARTE

Our Chef suggestions

Mise en bouche

Starters

Roasted Squash, honey vinaigrette, herb cream	17,00 €
Buternut Squash velouté, poached egg, garlic crouton	16,00 €
Homemade Foie Gras and its Black olive chutney	21,00 €

Main Courses

Confit lamb shank, Lentil ragout and its vegetables	29,00 €
Cod filet, Spelt risotto from Sault and Chorizo sauce	28,00 €
Montbeliard Beef filet, Gratin dauphinois, red cabbage salad Five-pepper sauce	34,00 €
Chef's vegetarian or vegan plate	24,00 €

Meats and fish from France/EU

Desserts

The must-have cheese plate	12,00 €
Chocolate fondant and Vanilla ice cream	12,00 €
Lemon zest Cheesecake, red fruit coulis and raspberry sorbet	12,00 €
Pistachio crème brulée and Crumble	12,00 €

Extra set of cutlery: 6,00 €

Whilst you wait :

Focaccia and its olive oil	10,00 €
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LE BISTROT



LA CARTE

*On top of our food offering,
our Chef prepares tasty specials.*

Ask for today's suggestion !

The Bistrot's menu 35,00€

*Starter / Main or Main / Desert, choose from our suggestions
A supplement of 5€ will be added to the Foie gras or the Beef filet*

The Poet's menu 45,00€

*Starter / Main / Desert, choose from our suggestions
A supplement of 5€ will be added to the Foie gras or the Beef filet*

The menu of «Minots and Minotes» 18,00€

(for children under 12)

*One main with fresh vegetables
One scoop of ice cream
A glass of cordial and water*

Meats and fisch from France/EU

*At the Bistrot, everything is fresh and homemade by our
Chef.*

Price includes VAT, service included - Alcohol abuse is dangerous for your health



LE BISTROT

LES VINS

*“When the wine is drawn, you have to drink, especially if it is good.”
Marcel Pagnol - Provençal Epicurean*

Domaine la Royere

Located in Oppède, at the Luberon's foothills, and owned by the Hugues family for several generations, the estate extends over about forty hectares in organic farming, without the use of weedkillers or chemical fertilizers for vines and olive agriculture.

Oppidum - AOP Luberon white 2022

29,00 €

Organic PDO wine with floral, slightly buttery and mineral aromas

Domaine de Fondrèche

Located in Mazan, at the Mont Ventoux's foothills, the estate extends over forty hectares in organic and eco-responsible agriculture, without the use of weedkillers or chemical fertilizers and where the most ecological solution is always preferred

Domaine de Fondrèche Red -AOP Ventoux 2021

37,00 €

Organic wine with deep and fresh aromas, with the right balance

Domaine de Fondrèche Rosé - PDO Ventoux 2022

37,00 €

Organic wine with fresh and mineral aromas

Domaine de Fondrèche White - PDO Ventoux 2022

37,00 €

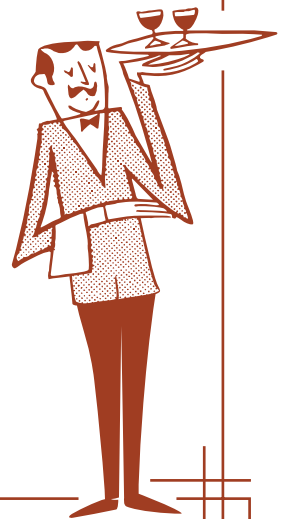
Organic wine with fine and fresh aromas, with a good balance and a little aromatic finish

All our wines are in 75cl bottle

To enjoy with your meal...or just for enjoyment,
we have selected wines from the region according to our walks,
our discoveries and our tastes...

Price includes VAT, service included - Alcohol abuse is dangerous for your health
Drink responsibly

LE BISTROT



LES VINS

Domaine de la Crillonne

Located on the heights of Isle sur la Sorgue, the estate was abandoned until 2000 when it was taken over by the current winemaker and grower, with a small, very reasoned production in AOP Ventoux Red and Rosé.

Le Lapin Endormi - PDO Ventoux Rosé 2022 36,00 €
Wine with a certain typicality, between yellow fruit aromas and woody flavors

Chateau la Croix des Pins

Located in Mazan, at the foothills of the Mont Ventoux, in an area classified as a Biosphere Reserve by UNESCO, Château la Croix des Pins enjoys an ideal location between Ventoux and Dentelles de Montmirail.

Les Contreforts de Montmirail - Beaume de Venise Red 2021 39,00 €
Organic PDO wine with aromas of red and black fruits with hints of garrigue

Les Dessous des Dentelles - Red Gigondas 2021 55,00 €
AOP organic wine with fruity aromas, a mixture of raspberry, wild strawberry and currant. with the typical scents of dark chocolate mixed with notes of Morello cherries and Kirch.

Domaine des Nymphes - Les Encostes - Rasteau Red 2019 36,00 €
Fresh and vegetal nose, aromas of thyme and small red fruits, powerful and elegant.

La Tête à l'envers... - Ventoux Red 2021 45,00 €
Natural, organic "black" wine without added sulfur, which travels upside down for better conservation. An explosion of flavors...

Domaine des Nymphes - Côtes du Rhône Village Red 2020 25,00 €
Notes of black berries and violets, silky tannins, aromas of jammy fruit and a spicy finish.

Domaine des Nymphes - Côtes du Rhône Village White 2021 27,00 €
Generous, gourmet, fruity, with notes of white peaches and apricots, white flowers and spices.

L' Emilienne - Sparkling natural White 2021 42,00 €
Organic natural sparkling without added sulphites, and 100% Gros Manseng.....To taste for dessert

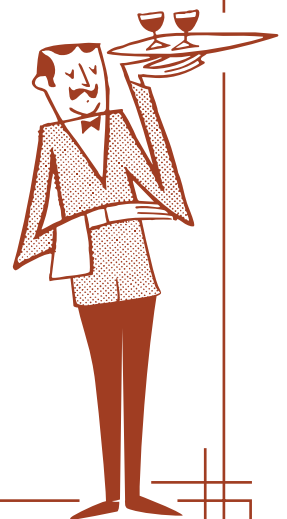
All our wines are in 75cl bottle

Wine by the glass (12cl) 7.00€
(Domaine de la Crillone or Domaine de Fondrèche)

Glass of Sparkling (12cl) 12,00€

Price includes VAT, service included - Alcohol abuse is dangerous for your health
Drink responsibly

LE BISTROT



LES GRIGNOTAGES

What are we nibbling with the aperitif...???

«La Maison Rinjonneau» in Carpentras has been celebrating «saucissons» (salted dried sausage) since 1985. In 2018, it's the consecration... They won Silver medal at the saucisson world championships in Vanosc (07). And the rewards keep coming in ever since...

The "all pig" platter 16.00€
a bit of everything according to the chef's mood

The half sausage from Rinjonneau's:

Plain	8,00€
Piment d'espelette	9,00€
Nyons olives	9,00€
Fig	9,00€
Cep mushroom	10,00€
Truffle	12,00€

Served with bread, pickles, butter.... to share...
or to eat alone gulit free!!!

You can even eat them as a starter.

At the Bistrot, our team mainly selects fresh seasonal produce from local suppliers, favoring short and authentic circuits.

Every day, our chef cooks «from scratch» to offer you the most flavorsome and pleasurable experience, whilst respecting culinary traditions.

Price includes VAT, service included - Alcohol abuse is dangerous for your health, drink responsibly

LE BISTROT

