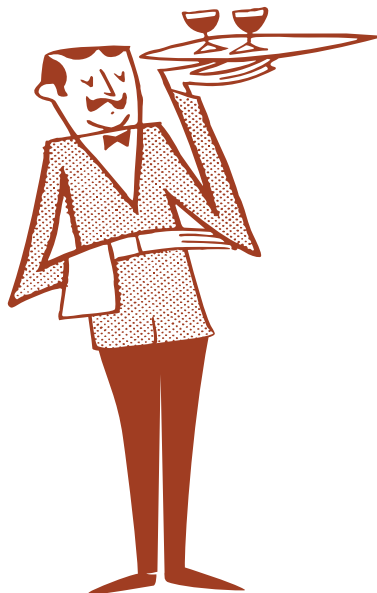


LE BISTROT

RESTAURANT BISTRONOMIQUE

Open from Friday to Wednesday, from 7h30 PM to 10h00 PM



LA CARTE

Our Chef Nicolas PELOUX offers you

appetizer

Starters

<i>Eggplant caviar, tomato coulis with thyme and roasted pine nuts (veggie)</i>	14.00€
<i>Pan-fried seasonal mushrooms with parsley (veggie)</i>	16.00€
<i>Fillet of fresh trout, served in ceviche with citrus fruits</i>	18.00€
<i>Snail casserole with garlic butter (per 6)</i>	17.00€

Main Course

<i>Octopus stew and linguine with candied tomatoes</i>	26.00€
<i>The rotisserie of the moment and its homemade juice, mashed sweet potatoes in olive oil</i>	28.00€
<i>Seasonal Tartare revisited according to the Chef's mood, and its roasted potatoes</i>	24.00€
<i>Pumpkin velouté and grilled Corsican coppa (veggie or not...)</i>	20.00€

Desserts

<i>The must-have cheese platter</i>	11.00€
<i>Chocolate dessert...a childhood memory</i>	11.00€
<i>Fresh seasonal fruits according to the Chef's mood</i>	12.00€
<i>Fruit tart revisited by Nicolas</i>	11,00€

In addition to the menu, the Chef regularly offers his suggestions... Do not hesitate to ask us!

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



LE BISTROT

LA CARTE

*In addition to the menu,
Nicolas PELOUX offers you his gourmet suggestions*

Homemade Foie Gras Terrine, with black olive jam 21.00€

*Grilled Duck Breast, served with foie gras sauce,
roasted potatoes and snacked seasonal vegetables* 36.00€

*The Rossini-style Beef Filet, with its slice of homemade foie gras,
grated black truffle from Ventoux* 45.00€

The Bistrot's catch of the day and the Chef's seasonal vegetables 28.00€

The menu of minots and minotes (for children under 12) :

*Chopped steak or chicken nuggets, oven-roasted potatoes
small pot of vanilla/strawberry or vanilla/chocolate ice cream
a glass of water syrup of your choice* 18.00€

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 bottom of the Luberon, and owned by the Hugues family for several generations, the estate extends over about forty hectares in organic farming, without the use of weedkillers nor chemical fertilizers for the cultivation of vines and olive groves.

Oppidum - AOP Luberon red 2021 29,00 €
Organic PDO wine with aromas of blackcurrant and raspberry, developing on notes of spices and liquorice

Oppidum - AOP Luberon rosé 2022 29,00 €
Organic PDO wine with light and balanced floral aromas

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

Domaine de Fondrèche Red -PDO 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

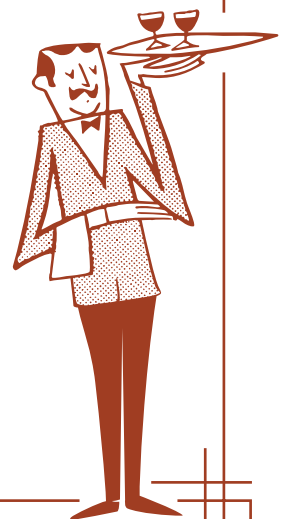
Domaine de Fondrèche White - PDO Ventoux 2022 37,00 €
Organic wine with fine and fresh aromas, with a good balance and a little aromatic peeps

All our wines are in 75cl bottle

To enjoy with your meal...or just for fun,
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

LE BISTROT



LES VINS

Domaine de la Crillonne

Located on the heights of Isle sur la Sorgue, the estate was abandoned until it was taken over: exploitation in 2000, with a small, very reasoned production in PDO Ventoux Rred and Rosé.

Le Gobelet - AOC Ventoux Red 2021 31,00 €

Wine with woody aromas, the scent of macerated red fruits, where Mourvèdre takes pride of place

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 bottom of our 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

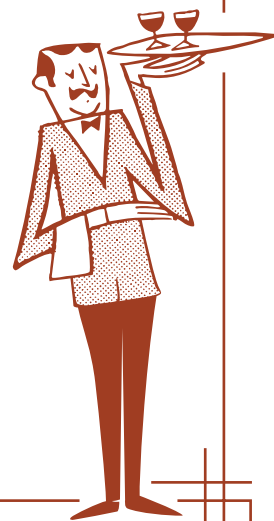
All our wines are in 75cl bottle

Wine by the glass (12cl) 7.00€

(Domaine de la Crillonne or Domaine de Fondrèche)

Glass of Sparkling (12cl) 12,00€

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



LES GRIGNOTAGES

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

In Carpentras, «La Maison Rinjonneau» has been celebrating sausage since 1985.
In 2018, it's the consecration...

Silver medal at the world sausage championships in Vanosc (07).

The "all pig" platter

a bit of everything according to the chef's mood

16.00€

The half sausage from Rinjonneau et fils:

Espelette pepper

9.00€

Olives from Nyons

9,00€

Fig

9,00€

Ceps

10,00€

Truffle

12.00€

*Bread, a knife, pickles, butter.... to share...
or to eat alone as it's so good!!!*

You can even eat them as a starter.

*At the Bistrot, our team mainly select fresh seasonal products
from local suppliers, favoring short and authentic circuits.*

*Every day, our chef cooks «homestyle cooking» to offer you
more of flavor and pleasure, while respecting culinary
traditions.*

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

LE BISTROT

