

LE CAFE DE LA FONTAINE



Tous nos produits sont d'origine locale et issus d'agriculture raisonnée.

Toutes nos viandes sont élevées et abattues en Provence.



MENU

Sorgue Trout With fresh and toasted almonds, sun-kissed citrus.

OR

Purple Artichokes “à la Barigoule”

OR

Eggplant Terrine with crispy sweet onions, zucchini pickles.

Seven-Hour Lamb “Charlotte” With a fricassee of Sault einkorn wheat, Puttanesca-style sauce.

OR

Roasted Monkfish Bourride, Provençal style

OR

Stuffed Guinea Fowl Leg With potato and leek mille-feuille scented with verbena.

Vanilla floating island with popcorn

OR

Lemon and Garden Verbena Refreshment

OR

Our Frozen Fruits

SERVED ONLY DURING LUNCHTIME

2 Course Menu (Starter – Main course or Main course – Dessert) 39.00€

SERVED FOR BOTH LUNCH AND DINNER

3 Course Menu (Starter – Main course – Dessert) 49.00€

4 Course Menu (Starter – Main course – Cheese – Dessert) 55.00€

CHILDREN’S MENU

(Main – Dessert) €27.00

Grilled poultry from Monsieur Ponce’s farm

or

Market fish with olive oil

Side of your choice: fries, vegetables, pasta

Chocolate brownie with vanilla ice cream

LA CARTE



TO START...

Market Gazpacho, fresh goat cheese from Gault	20 €
Eggplant terrine with crispy sweet onions, zucchini pickles	20 €
Our Caesar Salad	21 €
Our Niçoise Salad	23 €
Sorgue Trout with fresh and toasted almonds, sun-kissed citrus	25 €
Purple Artichokes “à la Barigoule”	25 €
Bellota Ham 100% Ibérico, Maison Torrencinas	38 €
Ibérico & Bellota Charcuterie (Salchichon, Chorizo, Lomo)	25 €
Fries and salad	18 €

FOR THE MAIN COURSE

Camargue Risotto with vegetables from our garden (vegetarian)	33 €
Tagliatelle (Tomato, Butter, Bolognese, or Pesto)	28 €
Grilled Angus Rib-eye, fries, salad	42 €
Seven-Hour Lamb “Charlotte”, Sault einkorn fricassée, Puttanesca-style sauce	35 €
Stuffed Guinea Fowl Leg, potato and leek mille-feuille with verbena	31 €
Roasted Monkfish Bourride, Provençal style	35 €

ON THE GO...

CLUB SANDWICH 21 €

Your choice: Chicken & Bacon, Chicken, Bacon, Salmon, or Vegetables.

WRAP 21 €

Your choice: Smoked Salmon & Cucumber, or Vegetarian.

OUR SNAILS (PETIT GRIS)

From Roussillon, in gourmet shells	6 pieces	14 €
	12 pieces	25 €



POUR FINIR...

Cheese board of Luberon goat cheeses	20 €
Seasonal fruit tartlet with pistachios	18 €
“Forest Leaves” with Joucas cherries and Carpentras strawberries	18 €
Vanilla floating island with popcorn	18 €
Lemon and garden verbena refreshment	18 €
Caramel and vanilla crème brûlée	18 €

OUR FROZEN FRUITS (GLUTEN-FREE & VEGAN)

Yellow Lemon, Mint Lime, Orange	18 €
Plum, Banana, Passion Fruit	18 €

OUR LARGE FROZEN FRUITS TO SHARE

Coconut, Mango	36 € (2 people)
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