

LA TABLE DE



XAVIER MATHIEU

All our products are locally sourced and from sustainable agriculture.

All of our meat comes from Provence.

This menu is given as an example and is subject to change.

Reopening of restaurants from Friday April 19, 2024

CLASSICS AND ESSENTIALS OF OUR PROVENÇAL TABLE.

A few bites of pleasure to whet your appetite.

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Melting tian of our black olives, capers, shallots, topped with parmesan crisp.
Goat's milk from Patricia's farm in Gault, infused with wild herbs from the Balizone.

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Crunchy Provençal pie with asparagus, sorrel, watercress, fine stuffing with pink pepper and almonds.

Grilled and smoked asparagus in a sorbet.

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Cod with leeks like Grandma Rose used to cook.

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« Paquets de pieds des pieds-paquets », cod tripe with tomato and Espelette pepper.

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Absinthe frozen shooter, from the Alpes de Haute Provence.

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Memories of Sunday lunches,
Leg of lamb cooked in the warm sand of the dry garrigue,
Fricassee of split peas in sauce in wild thyme.

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Our selection of cheeses,
Goat, sheep, cow, fresh and matured.
Miche d'épeautre.

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Fennel from our gardens in a variety of ways.

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assortment of on code tree Luberon sweets.

185.00€

Net prices, taxes and service included.

LET YOURSELF BE GUIDED TO THE DISCOVERY OF A CREATIVE AND
ORIGINAL MENU INSPIRED BY THE TRAVELS AND FINDINGS OF OUR CHEF.

A few bites of pleasure to whet your appetite.

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Sault spelt shabu-shabu and aubergine.

Return from Japan.

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Chimichurri of Camargue bull.

Return from the salt desert.

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Shrimp "lobster" & grit

Cajun Breton lobster and corn polenta, crispy sheet of grits and spicy tomato.

Return from South Carolina.

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Vitello Tonnato,

Version Essentia Ristorante.

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Shooter Kombucha Rapido.

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Boucané of pork, roasted rhubarb, rice cake with sun spices.

Return from the Caribbean.

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Minute vegetal faisselle.

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Yellow coconut curry with various chocolates.

Version 2023.

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Assortment of on cade tree Luberon sweets.

195.00€

Net prices, taxes and service included.

FRAGRANCES AND COLORS AROUND THE SPRING VEGETABLE

A surprise to whet your appetite.
Tradition, Creation and Reinterpretation.

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Green and black olives from the garden pickled, marinated and melted into a Tian.
parmesan crisps and cheeses from Patricia's farm in Goult.

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Provençal tart with asparagus, sorrel, watercress and lemon balm, with almonds.
Grilled and smoked asparagus sorbet.

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Whole fennel roasted with hazelnut oil in a salt crust,
Virgin spring dressing with fresh garden herbs.

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Absinthe frozen shooter, from the Alpes de Haute Provence.

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Risotto acquerello with artichokes and liquorice in powder.

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A freshness of flavor
Red fruits and nougat, celery and cucumber.

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Assortment of on cade tree Luberon sweets.

145.00€

*For lunch, our Chef proposes a Menu
"Farmers market finds" 3 course meal*

90.00€

You would like to our vegetarian offering, We suggest our 5-step menu.

145.00€

ALL DISHES ON OUR MENUS CAN BE ORDERED À LA CARTE.

Net prices, taxes and service included.

OUR COMMITMENTS

A global and sustainable approach involving the community which promotes the vibrance of our property but not only....

We only select farmers, suppliers and breeders within a maximum of 100km, so that we source locally and reduce our carbon footprint. Thus, we pay particular attention to the healthy cultivation of our vegetables, and fruit (natural fertiliser), the treatment of the animals our breeders raise, including poultry, lamb and pig.

We embrace this approach to support collaboration with our breeders which also allows them to integrate our needs into their production processes.

Respectful of the environment and sustainable fishing, we therefore favour locally sourced products and grow certain special herbs on site in our "kitchen garden".

We offer a vegetarian menu as well.

We have installed irrigation systems using rainwater and have drilled a hole at a height of over 220m to ensure exceptional water quality for our vegetable gardens, park, and natural swimming pool.

We have installed solar panels that allow us to produce 80% of the electricity needed to run the property.

Waste management and reduction is a priority. We are working towards a zero-waste kitchen. Selective sorting is in place. We compost organic waste on site. We distribute waste to our breeders in a selective manner, such as bread and biscuits to goat, and sheep breeders, carcasses and juice to hunters' dogs etc...

Recycling is pushed to the maximum. We exclude plastic packaging and reduce its use in our kitchens to almost zero.