



*A place to relax and live, for a lunch in the shade of the plane tree,
dinner on the terrace at sunset, and to marvel at the Luberon Valley...
You'll find heartfelt cuisine, made with local regional produce.*



La GUINGUETTE

BOIRE • MANGER • PARTAGER



TO START

IN THE CENTER OF THE TABLE, TO SHARE... OR NOT

- 🌿 Roasted chickpea salad marinated with cumin | 9
- 🌿 Grilled aubergine caviar with Provençal flavours | 9
- Mediterranean fish croquettes with black garlic | 11
- Grilled octopus salad with piquillo peppers and spring onions | 12
- Heritage tomatoes with olive oil, creamy stracciatella and basil | 9
- Shrimp and watermelon salad with ginger and miso | 11

KIDS MENU

Up to 12 years old

Because they deserve the very best too, let your child be the Chef!

Pick from the menu: starter, main, and dessert just like the grown-ups | 21



TO CONTINUE

FRESH DISHES

- Beef tartare, parmesan, arugula and fresh fries | 26
- Mediterranean fish ceviche with coconut leche de tigre and coriander | 25
- Like a Caesar salad | 25 with tender chicken or sautéed shrimp
- 🌿 Grilled vegetable platter with fresh herbs and olive oil | 23

SIGNATURE DISHES

- Provençal-style grilled Mediterranean octopus | 39
 - Simply grilled king prawns with garden herbs | 45
 - Barbecue-glazed pork ribs | 27
 - Grilled lamb chops | 36
 - 300g ribeye steak | 46
 - Le Mas signature smash burger | 26 double 180g beef patties, cheddar and bacon served with marinated little gem lettuce and fresh fries
 - 🌿 Market-style stuffed vegetables, tomato coulis | 25
- All our dishes are served with roasted baby potatoes, marinated little gem lettuce and ratatouille.

PINSAS

- Cooked ham, rocket and parmesan | 26
- Coppa, rocket and truffle stracciatella | 32

TO FINISH

CHEESE FROM THE REGION

Fresh Ventoux goat's cheese with olive oil and pine nuts | 12

DESSERTS

- Indulgent chocolate mousse | 9
- Seasonal fruit roasted with honey and whipped cream | 9
- Ventoux faisselle with berry coulis and stewed red fruits | 11
- Le Mas signature lemon tart | 11
- Ile flottante with citrus fruits | 10



To accompany your meal, enjoy our wine of the moment:

Luberon wine, available in red, white and rosé | 12

🌿 VEGETARIAN DISH

NET PRICES IN EUROS, TAXES AND SERVICE INCLUDED.
OUR MEAT AND CURED MEAT PRODUCTS ARE OF FRENCH AND EU ORIGIN.
A LIST OF ALLERGENS IS AVAILABLE FROM OUR TEAM.