



*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

- Sage-marinated melon with fresh goat cheese | 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, served with fresh fries | 25
- Green bean salad, feta, cherry tomatoes,  
honey vinaigrette and toasted hazelnuts | 25  
with chicken or shrimps
- 🌿 Grilled vegetable platter  
with fresh herbs and olive oil | 21

### 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 signature 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
- Bourbon vanilla crème caramel | 9
- Apricot and almond puff pastry 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.