

Classics and essentials of our Provençal table.

A few bites of pleasure to whet your appetite.

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*Pistou soup.*

*Tomatoes, white and green beans, garlic and basil.*

*Our signature dish*

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Refreshed petals of rainbow trout from the Sorgue,

Fresh almonds, Spirulin sorbet, citrus pearls.

Almonds trout 2022.

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*Fresh ratatouille from yesterday sweetened with burnt onion syrup.*

*Tomato crisp with black garlic.*

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Paquet de pieds des pieds paquets au jus des Ocres.

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*Frozen shooter from the Alps Mountain.*

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Memories of the Dominical lunches

Lamb cooked in his herbal sand crust,

white beans and einkorn from Hautes-Provences.

With thyme jus

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*Our selection of fresh and matured cheese,*

*Goat, cow and sheep.*

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Around the bees

Hydromel soufflé,

Honey ice cream from our hives.

Net prices. Our meals can contain allergens,

In case of doubt, please ask our Maître D'.

Route de Murs – 84220 Joucas/Gordes – France

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*Let yourself be guided to discover a menu
Creative and original inspired by our Chef trips
And discoveries.*

A few bites of pleasure to whet your appetite.

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*Sault spelled and aubergine shabu-shabu.*

*Back from Japan.*

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*Hot-cold of baby fennel and last beetroots,
Risotto of black puffed rice from Camargue, Espelette pepper.*

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*Vitello Tonnato,  
Essentia Ristorante version*

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*Armelle et Frédéric's jambalaya
Brittany lobster, potatoes, corn.
American road trip.*

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*Makgeolli cherry shooter.  
Genesis house.*

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*Braised pig cheek from Ventoux with prunes
And oriental almonds.*

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*Vegetal cottage cheese minute.*

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*The union between red fruits and nougat,
With celeriac and cucumber.*

Or

*Chocolates, warm coconut milk and passion fruit,
Yellow curry ice cream.*

Some dishes à la carte

First of all...

Fresh ratatouille from yesterday sweetened with burnt onion syrup.

Tomato crisp with black garlic.

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*Pistou soup.*

*Tomatoes, white and green beans, garlic and basil.*

### *And secondly...*

*Refreshed petals of rainbow trout from the Sorgue,*

*Fresh almonds, Spirulin sorbet, citrus pearls.*

*Almonds trout 2022.*

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Armelle et Frédéric's jambalaya

Brittany lobster, potatoes, corn.

American road trip.

And why not some offal...

Vitello Tonnato,

Version Essentia Ristorante.

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*Paquet de pieds des pieds paquets au jus des Ocres.*

*We could continue...*

*Braised pig cheek from Ventoux with prunes  
And oriental almonds.*

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*Sabayon of Aioli, whiting,
Vegetable Fricassee, cod liver grilled,
Snails of Roussillon.*

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*Memories of the Dominical lunches  
Lamb cooked in his herbal sand crust,  
white beans and einkorn from Hautes-Provences.  
With thyme jus*

*To finish...*

*Our selection of fresh and matured cheese,  
Goat, cow and sheep.*

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*The union between red fruits and nougat,
With celeriac and cucumber.*

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*Around the bees  
Hydromel soufflé,  
Honey ice cream from our hives.*

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*Chocolates, warm coconut milk and passion fruit,
Yellow curry ice cream*

Perfumes and colors along spring plants.

*A few bites of pleasure to whet your appetite.
Tradition, Creation et Reinterpretation.*

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*Pistou soup.*

*Tomatoes, white and green beans, garlic and basil.  
Our signature dish*

~~~

*Fresh ratatouille from yesterday sweetened with burnt onion syrup.
Tomato crisp with black garlic.*

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*Hot-cold of baby fennel and last beetroots,  
Risotto of black puffed rice from Camargue, Espelette pepper.  
Original creation.*

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Frozen shooter from the Alps Mountain.

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*Tuber Brumale Truffle risotto.*

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Sweet from the region.

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*The union between red fruits and nougat,  
With celeriac and cucumber.*

*You want to choose our Vegan selection,  
We can offer you our 5-step menu.*