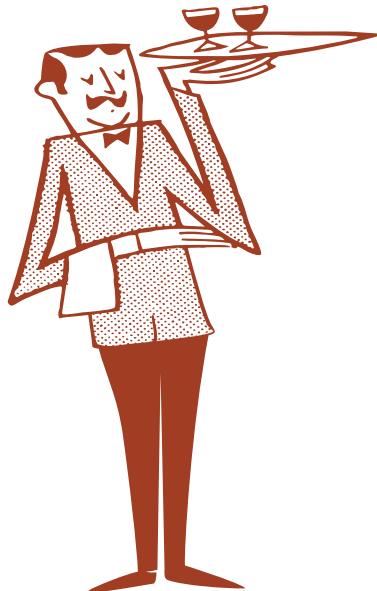


LE BISTROT

RESTAURANT BISTRONOMIQUE

Definition: «Affordable fine dining served in a bistro setting»
Collins Dictionary

Open Friday to Wednesday, from 7h30 p.m. till 10h00 p.m.



LA CARTE

Le Bistrot is a restaurant...

... Bistronomique ...

(Definition: «Affordable fine dining served in a bistro setting» Collins Dictionary)

Leaving you with the greatest memory thanks to the quality of our service, our smile and our pleasure in sharing this moment with you, in all simplicity.

... Authentic ...

Thanks to our local suppliers, we have at heart to offer a type of cuisine that enhances seasonal produce from our region, Provence.

... Intimate ...

The charm of our ancient mill, located on the Sorgue river, in the heart of hotel du poète's*** park ...

Our chef Nicolas Peloux elaborates a voluntarily reduce menu, according to the season and our supplier's suggestions, especially for our Spring menu:

- Juliette's flowers and aromatic plants from «les ateliers comestibles» in Lagnes,
- Rinjonneau's charcuterie in Carpentras
- Michel's asparagus, from Mallemort du Comtat
- Trouts from the Vaucluse and the Ardèche
- Fruits and vegetables from the potager Saint Antoine in l'Isles sur Sorgue

At le Bistrot, everything is fresh and homemade everyday by our Chef, following his cravings and seasonality of our produce.

Price includes VAT, service included - Alcohol abuse is dangerous for your health
Drink responsibly



LE BISTROT

LA CARTE

Our Chef Nicolas PELOUX offers you

Mise en bouche

Starters

| | |
|--|---------|
| Olive oil and its foccacia, in all modesty | 8,00 € |
| Seasonal vegetables «Burger style», hazelnut pesto and parmesan tuile (veggie) | 19,00 € |
| Trout Ceviche with citrus dressing | 19,00 € |
| Homemade Foie Gras and its black olive jam | 21,00 € |
| Veal carpaccio with truffle from the Ventoux | 21,00 € |

Main Courses

| | |
|--|---------|
| King prawns, safran risotto and fish soup | 29,00 € |
| Beef filet with Saint Gilloise sauce, Roasted ratte potatoes and seared vegetables | 31,00 € |
| Veal sweetbread provencal style, roasted cherry tomatoes, pesto and pine nuts | 31,00 € |
| Seasonnal vegetables, seared (veggie) | 20,00 € |
| Fish of the moment, virgin sauce, safran risotto | 29,00 € |

Meats from France/EU

Desserts

| | |
|---|---------|
| The must-have cheese platter | 12,00 € |
| Chloé's chocolate mousse, «clair» style | 12,00 € |
| Mango and passion fruit macaron | 12,00 € |
| Seasonnal fruit tartar | 12,00 € |

Extra set of cutlery: 6,00 €

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LE BISTROT

LES VINS

*“When the wine is drawn, you have to drink, especially if it is good.”
Marcel Pagnol - Provençal Epicurean*

Domaine la Royere

Located in Oppède, at the Luberon's foothills, and owned by the Hugues family for several generations, the estate extends over about forty hectares in organic farming, without the use of weedkillers or chemical fertilizers for vines and olive agriculture.

Oppidum - AOP Luberon white 2022 29,00 €
Organic PDO wine with floral, slightly buttery and mineral aromas

Domaine de Fondrèche

Located in Mazan, at the Mont Ventoux's foothills, the estate extends over forty hectares in organic and eco-responsible agriculture, without the use of weedkillers or chemical fertilizers and where the most ecological solution is always preferred

Domaine de Fondrèche Red -AOP Ventoux 2021 37,00 €
Organic wine with deep and fresh aromas, with the right balance

Domaine de Fondrèche Rosé - PDO Ventoux 2022 37,00 €
Organic wine with fresh and mineral aromas

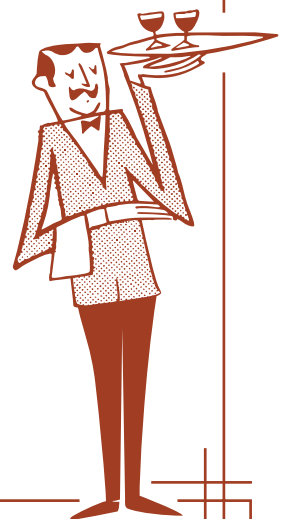
Domaine de Fondrèche White - PDO Ventoux 2022 37,00 €
Organic wine with fine and fresh aromas, with a good balance and a little aromatic finish

All our wines are in 75cl bottle

To enjoy with your meal...or just for enjoyment,
we have selected wines from the region according to our walks,
our discoveries and our tastes...

Price includes VAT, service included - Alcohol abuse is dangerous for your health
Drink responsibly

LE BISTROT



LES VINS

Domaine de la Crillonne

Located on the heights of Isle sur la Sorgue, the estate was abandoned until 2000 when it was taken over by the current winemaker and grower, with a small, very reasoned production in AOP Ventoux Red and Rosé.

Le Lapin Endormi - PDO Ventoux Rosé 2022 36,00 €
Wine with a certain typicality, between yellow fruit aromas and woody flavors

Chateau la Croix des Pins

Located in Mazan, at the foothills of the Mont Ventoux, in an area classified as a Biosphere Reserve by UNESCO, Château la Croix des Pins enjoys an ideal location between Ventoux and Dentelles de Montmirail.

Les Contreforts de Montmirail - Beaume de Venise Red 2021 39,00 €
Organic PDO wine with aromas of red and black fruits with hints of garrigue

Les Dessous des Dentelles - Red Gigondas 2021 55,00 €
AOP organic wine with fruity aromas, a mixture of raspberry, wild strawberry and currant. with the typical scents of dark chocolate mixed with notes of Morello cherries and Kirch.

Domaine des Nymphes - Les Encostes - Rasteau Red 2019 36,00 €
Fresh and vegetal nose, aromas of thyme and small red fruits, powerful and elegant.

La Tête à l'envers... - Ventoux Red 2021 45,00 €
Natural, organic "black" wine without added sulfur, which travels upside down for better conservation. An explosion of flavors...

Domaine des Nymphes - Côtes du Rhône Village Red 2020 25,00 €
Notes of black berries and violets, silky tannins, aromas of jammy fruit and a spicy finish.

Domaine des Nymphes - Côtes du Rhône Village White 2021 27,00 €
Generous, gourmet, fruity, with notes of white peaches and apricots, white flowers and spices.

L' Emilienne - Sparkling natural White 2021 42,00 €
Organic natural sparkling without added sulphites, and 100% Gros Manseng.....To taste for dessert

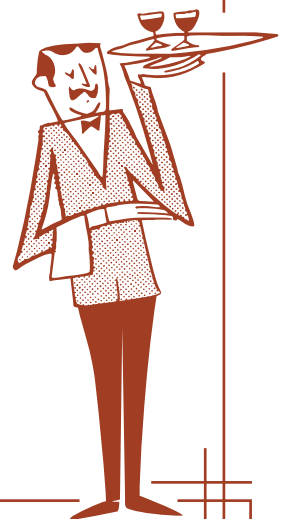
All our wines are in 75cl bottle

Wine by the glass (12cl) 7.00€
(Domaine de la Crillone or Domaine de Fondrèche)

Glass of Sparkling (12cl) 12,00€

Price includes VAT, service included - Alcohol abuse is dangerous for your health
Drink responsibly

LE BISTROT



LES GRIGNOTAGES

What are we nibbling with the aperitif...???

«La Maison Rinjonneau» in Carpentras has been celebrating «saucissons»
(salted dried sausage) since 1985.

In 2018, it's the consecration... They won Silver medal at the saucisson world
championships in Vanosc (07).

And the rewards keep coming in ever since...

The "all pig" platter

a bit of everything according to the chef's mood

16.00€

The half sausage from Rinjonneau's:

Plain

8,00€

Piment d'espelette

9,00€

Nyons olives

9,00€

Fig

9,00€

Cep mushroom

10,00€

Truffle

12,00€

Served with bread, pickles, butter.... to share...
or to eat alone gulit free!!!

You can even eat them as a starter.

At the Bistrot, our team mainly selects fresh seasonal produce
from local suppliers, favoring short and authentic circuits.

Every day, our chef cooks «from scratch» to offer you the most
flavorsome and pleasurable experience,
whilst respecting culinary traditions.

Price includes VAT, service included - Alcohol abuse is dangerous for your health,
drink responsibly

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