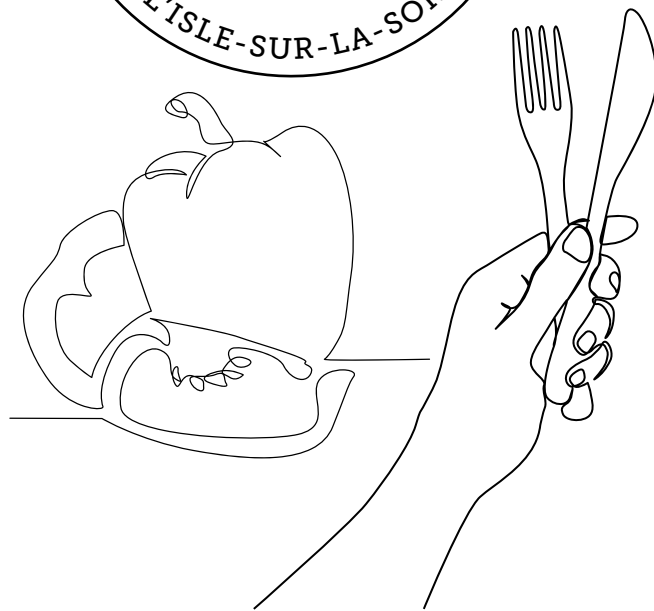




# L'Atelier du Jardin

L'ISLE-SUR-LA-SORGUE



## DRINKS

### Aperitifs & digestifs

Ricard	... 4,00
Muscat, Martini, Campari, Kir	... 6,00
Coupe de champagne	.. 11,00
Whisky, gin, vodka,	.. 12,00
Cocktail du jour	.. 14,00
Digestifs Prestiges	.. 14,00

### Craft & Local Beers

LES OUAILLES DU LUBERON	... 6,50
blanche « Saanen »,	
Blonde « Duan »	
Beer of the moment	

### Beer 1664 without alcohol

Soft	... 6,50
Coca, Perrier, Orangina,	... 5,00
Schweppes, jus de fruits	


### Hot Drinks

Café, décaféiné, noisette	... 3,00
Thé, infusion	... 4,00
Double espresso, Cappuccino	... 5,50

### Mineral Waters

75 cl / 6,50  
Still or Sparkling Waters

## THE MENU

 The mayo egg !  
Vice world champion 2023 !  
ASOM

Gnocchetti with Creamed Spinach,  
Burrata and Rocket Sprouts  ... 12,00

Warm Smoked Haddock Brandade ,  
Pickles and Toasted Bread ... 13,00

Country terrine with herbs,  
toasted bread and salad ... 15,00


White asparagus from Mr. Tallet  
with vinaigrette and confit egg yolk, ham chips, and frisée salad

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Traditional cod aioli  ... 22,00

Provençal-Style lamb's feet and packets  ... 22,00


Beef tartare cut in knife,  
baked potatoes and green salad  ... 23,00

Rabbit saddle in ballotine, with a light jus,  
roasted carrot purée, and spring onion  ... 24,00

\* Dish of the day ... 19,00

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Fresh goat cheese  from Martine's girls in Villars ... 7,00

My grand mother's  crème caramel ... 7,00

Our "pastry" pies ... 8,00

Fontainebleau  with strawberries ... 9,00

Rum baba,  
vanilla whipped cream ... 9,00

\* Dessert of the day ... 7,00

Ice cream, sorbet  Pot 160 ml  
from *Miaam* ... 7,00

FORMULA  
EXPRESS

24,00

\*Dish of the day  
\*Dessert of the day  
Coffee

Every lunchtime,  
excluding weekends and public holidays

**CLOSED TUESDAY & WEDNESDAY**

NET PRICES IN EUROS

Our recipes may contain major allergens (EU Regulation No. 1169/2011), the list of which is available at the counter.

Alcohol abuse is dangerous for your health, consume in moderation

## THE WINE CELLAR

**Red, Rosé, and White by the Pitcher** Verre ..... 5,50  
AOP Ventoux • Cave de Sylla 25 cl ..... 8,50  
Blanc, rouge & rosé 50 cl ..... 15,00

### White Wines

TRIENNES • Sainte Fleur • Viognier  
IGP Méditerranée **BIO** • 2024 ..... 30,00

DOMAINE DE LA SOLITUDE • La Solitude  
AOC Côtes-duRhône **BIO** • 2024 ..... 30,00

BASTIDE DU CLAUX • Panorama  
AOC Luberon • 2024 ..... 34,00

CHÂTEAU JUVENAL • Ribes du Vallat  
AOP Ventoux **BIO** • 2024 ..... 34,00

### Red Wines

DOMAINE CHANT DES LOUPS • La main de Papé  
Vin de France **BIO** • 2024 ..... 30,00

DOMAINE TRÉLUS • Ventoux  
AOP Ventoux **BIO** • 2023 ..... 30,00

LE CLOS DU CAILLOU • Le Caillou  
AOP Côtes-du-Rhône • 2024 ..... 33,00

CHÂTEAU JUVENAL • Ribes du Vallat  
AOP Ventoux **BIO** • 2022 ..... 34,00

### Rosé Wines

DOMAINE TRÉLUS • Ventoux  
AOP Ventoux **BIO** • 2024 ..... 30,00

DOMAINE DE JALE • Les Fenouils  
AOP Côtes-de-Provence • 2024 ..... 32,00

### Champagne

Le Brun de Neuville • Côte Blanche ..... 70,00

