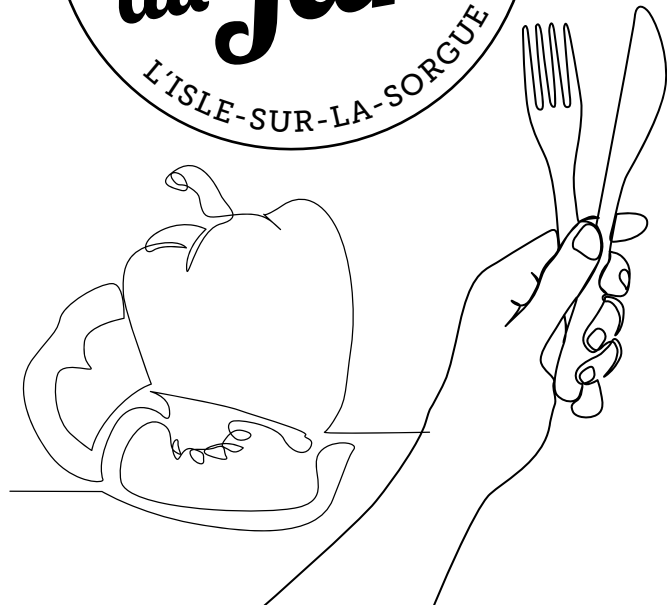


l'Atelier du Jardin

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	
0% « Grivette »	

Soft

Coca, Perrier, Schweppes	... 5,00
--------------------------	----------

Handcrafted & locally made

Ginger beer LES OUAILLES	... 5,00
Kombucha LOKKI	... 6,50
Fruit juices KOOKABARRA	... 5,00

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 ! 9,00
 Vice world champion 2023 !

Gnocchetti with Pesto, Mozzarella Pearls, 13,00
 Cherry Tomatoes & Parmesan Shavings

Pea gazpacho with mint and ginger, 13,00
 romage frais, and crispy fried onions

Provençal eggplant caviar, 13,00
 focaccia, arugula, and olive oil

Creamy Burrata, Slow-Roasted Tomatoes, 15,00
 Coulis and Fresh Basil



Caesar salad 22,00

Traditional cod aioli 23,00

Provençal-Style lamb's feet and packets 23,00

Beef tartare cut in knife, 25,00
 baked potatoes and green salad

Seared Tuna Marinated in Soy Sauce, 26,00
 Creamy Avocado, and Colorful Heirloom Cherry Tomatoes

* Dish of the day .. 20,00



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

My grand mother's 7,00
 crème caramel

Our "pastry" pies 8,00

Fontainebleau 9,00
 with strawberries

Rum baba, 9,00
 vanilla whipped cream

* Dessert of the day 7,00

Ice cream, sorbet 7,00
 Pot 160 ml

from *Miaam*

FORMULA EXPRESS

25,00

*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

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

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

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

Red Wines

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

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

LE CLOS DU CAILLOU • Le Caillou 33,00
 AOP Côtes-du-Rhône • 2025

CHÂTEAU JUVENAL • Ribes du Vallat 34,00
 AOP Ventoux **BIO** • 2023

Rosé Wines

DOMAINE TRÉLUS • Ventoux 30,00
 AOP Ventoux **BIO** • 2025

DOMAINE RUFFINATTO • Les Ménines 30,00
 AOP Luberon **BIO** • 2025

DOMAINE DE JALE • Les Fenouils 32,00
 AOP Côtes-de-Provence • 2025

Champagne

Le Brun de Neuville • Côte Blanche 70,00
 AOC Champagne

