



au fil de l'eau

PIZZAS

Our dough is made on site and kneaded by us.	
Our pizzas can be topped with cream or tomato.	
Shepherdess	15.50
Cream, Emmental cheese, goat cheese, mozzarella cheese, figs, honey, cured ham, oregano and olives	
Calzone (filled and gratinéed turnover)	16.00
Tomato, emmental, mozzarella, ham, fresh mushrooms, egg, oregano and olives	
Chorizo	14.50
Tomato, Emmental cheese, mozzarella cheese, chorizo, oregano and olives	
Debo	14.50
Tomato, Emmental cheese, ham, mozzarella cheese, fresh mushrooms, oregano and olives	
Diablo	17.00
Tomato, minced meat, ham, chorizo, egg, Emmental cheese, mozzarella cheese, oregano and olives	
Laura 	15.00
Cream, Emmental cheese, mozzarella cheese, goat cheese, honey, oregano and olives	
Gorgonzola & Chorizo	15.50
Tomato, Emmental cheese, mozzarella cheese, Gorgonzola cheese, chorizo, oregano and olives	
Daisy 	13.00
Tomato, Emmental cheese, mozzarella cheese, oregano and olives	
Neapolitan.	14.50
Tomato, Emmental cheese, mozzarella cheese, anchovies, oregano and olives	
Nemo	20.00
Tomato, Emmental cheese, mozzarella cheese, shrimp, scallops, garlic, parsley, basil, oregano and olives	
Peasant woman	16.00
Cream, Emmental cheese, mozzarella cheese, onions, bacon, mushrooms, oregano and olives	
Tuna	16.00
Tomato, mozzarella, Emmental cheese, tuna, garlic and parsley	
Pizzaflette.	17.00
Cream, Emmental cheese, mozzarella cheese, potato, onions, Reblochon cheese, bacon, cured ham, oregano and olives	
Robin	14.00
Tomato, Emmental cheese, mozzarella cheese, ham, oregano and olives	
Vegetarian 	15.00
Tomato, Emmental cheese, mozzarella cheese, mushrooms, onions and artichokes	
4 seasons	14.50
Tomato, Emmental cheese, mozzarella cheese, ham, artichokes, oregano and olives	
4 cheeses 	15.50
Tomato, Emmental, mozzarella, goat cheese, Reblochon cheese, oregano and olives	

"NUMBER ONE" PIZZAS

THE SPECIAL  **18.00**

Cream, Emmental, mozzarella, Reblochon, goat cheese summer white truffle "Tuber Aestivum"

PORCINI MUSHROOMS AND TRUFFLE  **18.00**

Cream, Emmental cheese, mozzarella cheese, porcini mushrooms, summer white truffle "Tuber Aestivum"

SALADS

Warm goat cheese salad	18.50
Green salad, tomatoes, grilled smoked bacon, gratinéed goat cheese toast	
Breaded Chicken Salad	18.50
Green salad, tomatoes, breaded chicken fillets, Italian cheese shavings	
All our salads are served with balsamic vinaigrette, olive oil and garlic	

GRILLED MEATS/ COOKED

served with fries and green salad

Grilled ribeye steak (300g)	26.00
Duck breast (400g)	26.00
Pountoun Farm, honey sauce / Depending on availability	

CHILDREN'S MENU

14.00

Minced steak & fries or pasta
or breaded chicken strips & fries or pasta
...

1 scoop of ice cream of your choice



English Menu

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HOMEMADE HAMBURGER • 19.00

Beef, caramelized onions, tomatoes, and cheddar served with fries and green salad

Fondue Specialties

CAMEMBERT.	20.00
Whole melted Camembert, charcuterie, green salad and sautéed potatoes	
Truffle supplement	5.00

RAVIOLI & PASTA

Pasta Carbonara	18.00
Homemade bacon and cream	
Pasta with scallops and shrimp	22.00
cream, scallops and shrimp with parsley sauce	
Ravioli with porcini mushrooms and truffles	20.00
Porcini mushroom and truffle (Tuber Aestivum) sauce	

SALMON STEAKER
and its soy, honey and sesame sauce served with pesto pasta
26.00
Prawns flambéed with pastis
and their tagliatelle
26.00

ICE CREAM SUNDIES

Coffee or Liège Chocolate	9.00
1 scoop of vanilla ice cream, 2 scoops of coffee or chocolate ice cream, coffee or chocolate sauce, whipped cream	
Dame Blanche	9.00
3 scoops of vanilla ice cream, chocolate sauce and whipped cream	
Royal Pear	10.00
2 scoops of pear and pear liqueur	
Colonel	10.00
2 scoops of lemon and vodka	

WINE BY THE PITCHER

IGP Méditerranée, red, white and rosé
50 cl. 12.00

BOTTLED WINE

AOP VENTOUX — Chasson Vineyard	
Château Blanc “A Different Perspective”	
Red, rosé and white	50 cl 16.00 75 cl 25.00
AOP LUBERON — Luberon Winery	
“Alidon” Red or rosé IGP	50 cl 15.00 75 cl 24.00
Mediterranean	
Domaine de Léos “Augusta” - ORGANIC White or Rosé	75 cl 35.00

THE BREWERY

San Pellegrino (sparkling) or Evian (still)
50 cl. 5.00 /// 100 cl. 6.00

Spritz, Aperol/Saint Germain/	12.5cl.	9.00
Limoncello ,	12.5cl.	9.00
Gin and Tonic, Glass	12.5 cl	5.00
of Prosecco, Pastis (Ricard or 51)	2 cl	3.00
Martini, Port,	4 cl	4.50
Suze, Beaugues-de-Venise...		
Jack Daniel's	4 cl	9.00
Rum: Diplomatico, Don Papa		
William Lawson's, Vodka	4 cl.	6.00
Stella Artois draft	25 cl. . . 3.50 50 cl. . 7.00	
Lefte draft	25 cl. . . 4.50 50 cl. . 9.00	
Shandy	25 cl . . 3.50 50 cl. . 7.00	
Monaco	25 cl. . 4.00 50 cl. . 8.00	
Tourtel (alcohol-free)	27.5 cl	4.50
Desperados	33 cl	4.50
Kir white wine (Cassis)	12 cl.	4.00
Mediterranean IGP Wine (Red, rosé or white)	12 cl	4.00
Get 27 & Digestifs	4 cl	8.00
Limoncello	4 cl	8.00
	25 cl	2.50
Grenadine, strawberry, mint, fun blue (blue mint), lemon, PAC, peach and orgeat syrup		
Diabolo (lemonade + syrup)	33 cl.	4.50
Fruit juice	25 cl.	3.50
Pineapple, apricot, apple, orange, tomato, strawberry		
Orangina Iced Tea	25 cl	4.00
Coca-Cola, Coca-Cola Zero,	33 cl	4.00
Lemonade, Perrier, Schweppes tonic or citrus		
Red Bull	25cl.	4.00
Cafe room		2.00
Tea, cappuccino, café au lait...	3.50	

SWEETS

Cut 1 ball	3.00	2 balls	5.00	3 balls	7.00
Whipped cream or sauce extra...					
0.50					

ICE CREAM PERFUMES

Coffee • Vanilla • Chocolate • Pistachio • Caramel • Rum Raisin

PERFUMES SORBETS

Strawberry • Lemon • Pear

DESSERTS

Aged goat cheese from Ventoux	7.00
Profiteroles with chocolate sauce	9.00
Chocolate fondant	9.00
Gourmet Coffee (1 Coffee and 3 Petits Prés)	10.00

We no longer accept checks. • **We do not serve one dish for two people; empty plate supplement: 8.00**

Prices in euros, all taxes included • Our recipes may contain major allergens (EU Regulation No. 1169/2011), a list of which is available upon request • Excessive alcohol consumption is dangerous for your health; please drink responsibly.