



On the Menu

une bonne cuisine maison

Menu enfant

Pasta with sauce of your choice or Crispy chicken and fries

+ Children's ice cream, crepe or waffle

+ 1 water syrup

12.50€

to Share Our Boards

The mixed 18.50 €

Assortment of pork products and cheeses from the Bistro, butter, pickles

Rawness 18.50 €

Assortment of raw vegetables, fresh cheese sauce, homemade tapenade & breadsticks

Our entries

Plate of pork products from the Bistro 10.00 €

Crispy roasted Provençal goat cheese & onion confit 10.50 €

Mushroom vol-au-vent with parsley cream 12.50 €

Frog legs with parsley 15.50 €

Duck foie gras medallions with red port, seasonal fruit confit and gingerbread 15.50 €

Starter of the day 8.50 €

Our salads gourmet

The shepherdess €19.00

Duo of crispy Provençal goat cheese & honey goat cheese toast, grilled bacon, tomatoes, olives & red onions

The Caesar €19.00

Crispy chicken fillets, Caesar sauce, egg, Grana Padano PDO shavings, tomatoes, croutons & olives

The Perigord 20.00 €

Smoked duck breast, pan-fried bacon, foie gras medallion with port and its gingerbread, salad, tomatoes, olives

Lunch menu

Monday to Friday, lunch only, excluding public holidays

STARTER of the day
+ DISH of the day

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DISH of the day
+ DESSERT of the day

19.50€

Restaurant Menu: €36.00

ENTRANCE + FLAT + DESSERT
of your choice of your choice of your choice

Our Meats and Fish

Italian beef tartare, fries & salad 20.00 €

Pesto, Grana Padano PDO, sun-dried tomatoes, egg yolk

Grilled butcher's cut, fries & salad €19.50

Depending on arrival

Grilled XL French rib-eye steak (300g, breed depending on availability) 26.00 €

Guérande fleur de sel, fries & vegetables (Supplement +3€ to the Resto menu)

Burger at Ju, fries & salad 20.00 €

Brioche bun, Black Angus ground steak, homemade tartar sauce, tome, grilled bacon, onion confit, fries and salad

AOP bull guard our way 23.00 €

Tagliatelle and seasonal vegetables

Fresh trout from the Sorgue roasted with almonds 21.00 €

Rice & vegetables of the moment

Roasted cuttlefish with parsley 23.00 €

Rice & vegetables of the moment

Burger L'islois 20.00 €

Brioche bread, fresh breaded fish (depending on availability), homemade tartar sauce, cheddar, cucumber, fries and salad

Suggestion of the day consult the slate

Plate of fries / salad 5.00 €

Extra sauce of your choice: Roquefort, forestière, pepper 1.50 €

Our Pasta

Tagliatelle nests 17.50 €

Choice of: Roquefort, Forestière, carbonara or with pan-fried vegetables

Bistro's Favorite 21.00 €

Tagliatelle, seafood cocktail, saffron sauce, parmesan

Vegetarian Lasagna €19.00

Our homemade desserts

Dessert of the day (see slate) 8.00 €

Verrine of the moment 8.00 €

Faisselle (honey or topping) 8.00 €

Profiterole, vanilla ice cream, homemade hot chocolate sauce €9.50

Gourmet coffee 10.00 €

Our ice cream sundaes (see menu)

BISTRO MENU

Starter of the day
Plate of pork products from the Bistro
Crispy goat cheese roasted Provence

Dish of the day
Grilled butcher's cut
Fresh trout of the roasted Sorgue
Tagliatelle nests with sauce of your choice

Dessert of the day
Verrine of the moment
Gourmet coffee

26.00€

Wines

White

By the glass 12.5cl 50cl 75cl

IGP Vaucluse, 100% Roussanne grape variety €3.50 18.00 €

AOP Ventoux, Hawthorn, Heritage Range 24.00 €

AOP Luberon, Domaine Chasson 5.50 € 17.00 € 28.00 €

100% Viognier, Collection, Cave de Lumières 6.00 € €30.00

Muscat of Beaufort de Venise 5.50 €

Pink

By the glass 12.5cl 50cl 75cl

IGP Vaucluse, 100% Grenache grape variety €3.50 18.00 €

AOP Ventoux, Domaine Terrus 16.00 € 24.00 €

AOP Luberon, Château Thourame 5.50 € 27.00 €

Domaine Léos, Cuvée Augusta, Patrick Bruel, L'île sur la Sorgue €35.00

Domaine Léos, Cuvée Augusta Magnum 150cl 65.00 €

Red

By the glass 12.5cl 50cl 75cl

IGP Vaucluse, 100% Cinsault grape variety €3.50 18.00 €

AOP Ventoux, Domaine Terrus 16.00 € 24.00 €

AOP Luberon, Château Thourame 5.50 27.00 €

AOC Vacqueyras, Prestige Cuvée € 7.00 € €33.00

AOP Châteauneuf-du-Pape, Juliette Avril €57.00

Wines in carafes

25cl 50cl

IGP Vaucluse 6.00 € 10.00 €

Champagne

the cup, 12.5cl 75cl

Brut, Widow Pelletier 8.50 € 50.00 €

The canon, you have to understand that it is not
that's just wine, it's also friendship.

