LE PRESSOIR

BRASSERIE PROVENÇALE

Net prices in euros – Service included

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Excessive alcohol consumption is dangerous for your health, please drink responsibly

•

Meat origin France: Beef, lamb, chicken, and duck

•

Honey origin: France

Situé au cœur du Vaucluse, Le Pressoir vous invite à savourer une cuisine authentique et traditionnelle, mettant à l'honneur les saveurs du terroir provençal. Nos plats sont élaborés avec des produits locaux et de saison, pour une expérience culinaire qui allie simplicité et raffinement.

Venez partager un moment convivial dans une ambiance chaleureuse et typiquement provençale.

During the summer season,
come enjoy a meal and relax on the terrace
while listening to the cheerful song of the cicadas
every Tuesday evening.
Full program available on social media.

THE STARTERS

MIXED SALAD
Green salad and raw vegetables 8,00

PROVENÇAL-STYLE CAILLETTE
Served with a tomato and basil coulis 17,00

"THE CLEOPATRA" MEAL SALAD
Salad, parmesan, breaded chicken fillet, croutons, Caesar dressing,
sun-dried tomatoes, grilled bacon, and olives 17,00

"LA PASTRE" GOAT CHEESE TREASURE WITH HONEY 18,00

L'ENSALADO
Eggplant, sun-dried tomatoes, toasted almonds,
mozzarella, and basil pesto 18,00

TENDER BABY OCTOPUS SALAD
With garlic and parsley 18,00

PAN-SEARED FOIE GRAS ESCALOPE
With muscat de Beaumes-de-Venise 21,00

LUNCHTIME

FROM MONDAY TO FRIDAY, EXCEPT ON PUBLIC HOLIDAYS

DAILY SPECIAL
With a salad or dessert,
a glass of wine
or a pint of beer,
and a coffee
• • •
18,50

THE «PRESSOIR» PLATE
Composed salad,
Chef's selection,
cheese,
and dessert
• • •
18,50

MENU FOR PRINCESSES AND PIRATES
(UP TO 12 YEARS OLD)

According
to the «Captain's»
inspiration...
Cuisine is an adventure,
set off to discover
the treasure of flavors !

Ice cream – Drink
• • •
11,00

THE MAIN COURSES

OUR GRATINATED TAGLIATELLE

Carbonara 15,00
Pistou cream and shrim 15,00

SEAFOOD BOURRIDE 24,00

GRILLED LAMB CUTLET 26.00

DUCK BREAST WITH STRAWBERRY SAUCE 27.00

AUBRAC BEEF STEAK WITH MIGNONETTE SAUCE 27.00

«MAX» SKEWER
Aubrac beef, duck breast, lamb cutlet
with mignonette sauce and strawberry sauce
• • •
29,00

COUP DE CŒUR

THE BRASSERIE

BAKED CAMEMBERT

With cured ham, homemade fries, and salad (+1 for Cognac flambé) .. 18,00

MEDITERRANEAN HAMBURGER
Breaded chicken fillet, gorgonzola,
tomatoes, caramelized onions,
fresh cream, chives,
homemade fries and salad
19,00

«LE PRESSOIR» HAMBURGER
160g minced steak (Maison Husson à Sarrians),
mozzarella, tomatoes, chives,
caramelized onions, fresh cream,
homemade fries, and salad
19,00

CHEF'S STEAK «À CHEVAL»

House steak from Maison Husson in Sarrians, cheddar with onions,
bacon, fried egg, homemade fries, and salad 19,00

CANNIBAL STEAK «CARPACCIO STYLE»

Thin slices of Aubrac beef marinated in olive oil and basil,
lemon, parmesan shavings, homemade fries, and salad 22,00

DESSERTS

CHEESE PLATE	Salad and walnuts	7,00
FAISSELLE	With sugar, honey, or red fruit coulis	6,00
DESSERT OF THE DAY		7,00
CRÈME BRÛLÉE		7,00
FLOATING ISLAND		7,00
CHOCOLATE TREASUR	Red fruit coulis and custard	8,00
WARM NUTELLA© BRIOCH	Vanilla ice cream & salted caramel sauce	8,00
PROFITEROLES		8,00
GOURMET COFFEE		8,50
ARDÈCHE MERINGUE	For big sweet-tooths	9,00
GOURMET WAFFLE	As per the chef's selection	9,00

ICE CREAM SUNDAES

LIÈGE COFFEE	LIÈGE CHOCOLATE	LIÈGE CARAMEL	GOURMET SUNDAE
Vanilla ice cream, coffee ice cream, whipped cream, coffee sauce	Vanilla ice cream, chocolate ice cream, whipped cream, chocolate sauce	Vanilla ice cream, caramel ice cream, whipped cream, caramel sauce	Peanut ice cream, vanilla ice cream, spread, caramel sauce
• • •	• • •	• • •	• • •
9,00	9,00	9,00	9,00

ARTISANAL ICE CREAM & SORBETS

APRICOT «RHÔNE VALLEY» | COFFEE | SALTED CARAMEL
FRESH LEMON | PRESTIGE CHOCOLATE | CHESTNUT | STRAWBERRY
VANILLA | PEANUT | FLAVOR OF THE MOMENT

1 flavor 3,00 | 2 flavors 5,00 | 3 flavors 7,00

PIZZAS

NAPOLITAN	Tomato, anchovies, herbs, olives	11,00
MARGUERITA	Tomato, Emmental cheese, herbs, olives	13,00
BERGÈRE	Tomato, goat cheese, Emmental cheese, herbs, olives	14,00
SUDISTE	CreAM, goat cheese, walnuts, honey, herbs, olives	15,00
REINE	Tomato, ham, Emmental cheese, mozzarella, herbs, olives	15,00
PIQUANTE	Tomato, Emmental cheese, mozzarella, spicy sausage, herbs, olives,	15,00
VENTOUX	Tomato, wild mushrooms in garlic parsley, Emmental cheese, mozzarella, herbs, olives	15,00
ROYALE	Tomato, wild mushrooms in garlic parsley, ham, Emmental cheese, mozzarella, herbs, egg, olives	16,00
PARMA	Tomato, fresh tomatoes, prosciutto, parmesan, Emmental cheese, mozzarella, herbs, olives	16,00
4 FROMAGES	Tomato, Emmental cheese, Gorgonzola, goat cheese, mozzarella, herbs, olives	16,00
PROVENÇALE	Tomato, eggplant, sundried tomatoes, onions, pesto, Emmental cheese, herbs, olives,	16,00
PIZZA À L'AIL	Tomato, Emmental cheese, garlic, olive oil, mozzarella, herbs, olives	16,00
NORMANDE	Cream, Camembert, onions, bacon, Emmental cheese, herbs, olives	17,00
CATALANE	Tomato, onions, eggplant, spicy sausages, Emmental cheese, mozzarella, egg, herbs, olives	17,00
BOUCHÈRE	Tomato, minced beef, spicy sausage, egg, mozzarella, olives, herbs, Emmental cheese	17,00

CALZONES

CLASSIQUE
Tomato, ham, egg, Emmental cheese
• • •
14,00

CABÉCOU
Tomato, mozzarella, Emmental cheese, goat cheese, Gorgonzola, egg, herbs
• • •
15,00

PRINCESSE
Tomato, ham, herbs, wild mushrooms in garlic parsley, mozzarella, onions, egg, Emmental cheese,
• • •
16,00

THE GOURMET MENU

PROVENÇAL-STYLE CAILLETTE
Served with a tomato and basil coulis

or

LA PASTRE
Goat Cheese Treasure with Honey

or

TENDER BABY OCTOPUS SALAD
with garlic and parsley

• • • • • • • • • • • •

SEAFOOD BOURRIDE

or

GRILLED LAMB CUTLET

or

AUBRAC BEEF STEAK
with mignonette sauce

• • • • • • • • • • • •

ASSIETTE DE FROMAGES

ou

GLACE ARTISANALE
(2 parfums)

ou

CRÈME BRÛLÉE

ou

LE DESSERT DU MOMENT

• • • • • •

27,00

THE CELLAR

RED WINES

		50 cl	75 cl	150 cl
AOC Ventoux | Beaumes-de-Venise **Domaine de la Pigeade**	**Les Sables**	21,00	24,00	
AOP Vacqueyras | Sarrians **Domaine Fontaine du Clos**	**Reflet de l'âme**	26,00	31,00	
AOP Côte du Rhône | Courthézon **Château du Mourre du tendre**	**Cuvée Paul**		27,00	
AOP Plan de Dieu Côte du Rhône Village | Courthézon **Château du Mourre du tendre**	**Cuvée Jacques Paumel**		32,00	

ROSÉS WINES

		50 cl	75 cl	150 cl
IGP Vaucluse | Sarrians **Domaine Fontaine du Clos**	**Soif de liberté**		20,00	
AOP Ventoux | Beaumes-de-Venise **Domaine de la Pigeade**	**Domaine**	22,00	25,00	
AOP Ventoux | Mazan | BIO **Château de la Croix des Pins**	**Les 3 Villages**	21,00	25,00	
AOC Côte du Rhône | Visan | BIO **Domaine la Florane**	**À Fleur**	20,00	24,00	46,00
AOC Vacqueyras | Sarrians **Dame de Lune**	**Vacqueyras Tradition**	75 cl	27,00	

WHITE WINES

		50 cl	75 cl	150 cl
AOP Ventoux | Mormoiron **Domaine des Anges**	**Domaine**	18,00	21,00	
AOP Ventoux | Sarrians **Fontaine du Clos**	**Chardonnay**		20,00	
IGP Vin de pays **RhoneA**	**Joséphine Petit Grain**		19,00	
AOP Champagne **Notre sélection**			50,00	

Belle sélection de vin au verre (18 cl) en rouge, blanc et rosé : 4,00

THE DRINKS

COLD DRINKS

Fruit Juices and Nectars 25 cl . . 4.00
ACE, Apricot, Pineapple, Apple, Orange, Strawberry, Peach, Grapefruit, Tomato, and Orange Lemon

Sodas

Coca-Cola, Coca light, Orangina — 33 cl . . 4.00

Schweppes, Limonade, Diabolo, Ice tea pêche — 25 cl . . 4.00

MINERAL WATERS

Vittel, Vichy	25 cl	4,00
Perrier	33 cl	4,00
Vittel, San Pellegrino	50 cl	4,50
Vittel, San Pellegrino	100 cl	6,00

HOT DRINKS

Coffee or Decaffeinated	2,30
Double Coffee	3,90
Hazelnut Coffee, Long Coffee	2,60
Coffee with milk	3,30
Hot Chocolate	3,30
Cappuccino	4,10
Teas (see our menu)	3,30
Herbal Teas (see our menu)	3,30
Whipped cream, honey, or milk	1,00

APERITIFS

Pastis 51, Ricard	2 cl	3,00
Kir	12,5 cl	3,00
Martini	5 cl	3,50
Beaumes-de-Venise	12,5 cl	3,50
Kir Royal	12,5 cl	8,50
Glass of Champagne	12 cl	8,00
Red, Rosé, or White Wine	18 cl	4,00
Syrup Supplement		0,50

DRAFT BEER

Cigales Beer	25 cl	4,00
	50 cl	7,00
Beer of the Moment	25 cl	5,50
	50 cl	7,00

BOTTLED BEERS

Hoegarden blanche	33 cl	5,00
Duvel	33 cl	5,00
Leffe	33 cl	5,00
Desperados	33 cl	5,00
Pelforth brune	33 cl	5,00

SPIRITS & DIGESTIFS

Cognac, Rhum, Vodka — 5 cl . . 6,00
Get 27 & 31, Eau-de-vie de poire, Gin, Calvados, Whisky, Grand Marnier, Tequila...

Chivas — 5 cl . . 8,00
Rhum Don Papa et Diplomático

LISTE DES ALLERGÈNES

	GLUTEN	CRUSTACÉ	ŒUF	POISSON	ARACHIDE	SOJA	LAIT	FRUITS À COQUE	CÉLERI	MOUTARDE	SÉSAME	SULFITE	LUPIN	MOLLUSQUE
ENTRÉES														
SALADE MIXTE									■	■				
PROVENÇAL-STYLE CAILLETTE	■		■				■			■				
«THE CLEOPATRA» SALAD	■		■				■			■				
«LA PASTRE » GOAT CHEESE...	■						■			■				
L'ENSALADO							■	■		■				
TENDER BABY OCTOPUS SALAD										■				■
PAN-SEARED FOIE GRAS ESCALOPE	■									■				
FORMULES & PLATS														
ASSIETTE « PRESSOIR »														
MENU ENFANT	■		■	■			■			■				
TAGLIATELLES CARBONARA	■		■				■							
TAGLIATELLES CREVETTES	■		■	■			■							
SEAFOOD BOURRIDE	■	■	■	■			■			■				
GRILLED LAMB CUTLET										■				
DUCK BREAST WITH STRAWBERRY...	■						■			■				
AUBRAC BEEF STEAK...	■						■			■				
«MAX» SKEWER	■						■			■				
BAKED CAMEMBERT	■						■			■				
MEDITERRANEAN HAMBURGER	■						■	■		■				
PRESSOIR HAMBURGER	■						■	■		■				
STEAK "À CHEVAL"			■				■			■				
CANNIBAL STEAK							■			■				
PIZZA	■		■	■			■	■						
DESSERTS														
CHEESE PLATE	■						■	■	■	■				
FAISSELLE	■						■	■						
DESSERT OF THE DAY														
CRÈME BRÛLÉE	■		■				■	■						
FLOATING ISLAND	■		■				■	■						
CHOCOLATE TREASURE	■		■				■	■						
WARM BRIOCHE	■		■				■	■						
PROFITEROLES	■		■				■	■						
GOURMET COFFEE	■		■				■	■						
ARDÈCHE MERINGUE	■		■				■	■						
GOURMET WAFFLE	■		■				■	■						
LIÈGE COFFEE	■		■				■	■						
LIÈGE CHOCOLATE	■		■				■	■						
LIÈGE CARAMEL	■		■				■	■						
GOURMET SUNDAE	■		■		■		■	■						
ICE CREAM	■		■		■		■	■						
SORBET	■							■						