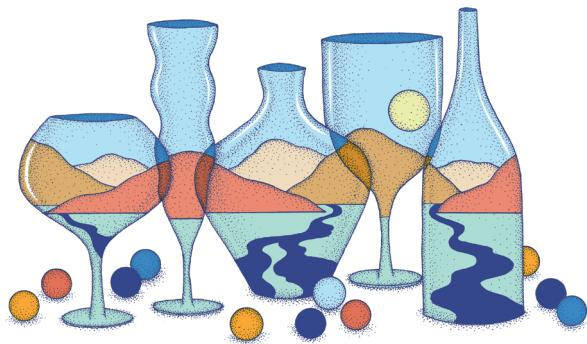


# OUR WINES

Les Davids



## GLASS 10cl

INATTENDU 2021	€4,50
IMPATIENT 2021	€4,50
ÉPHÉMÈRE 2022	€4,50
100% SYRAH 2019	€6,50
100% VIOGNIER 2021	€6,50
100% MARSELAN 2020	€6,50
DERNIÈRES TERRES 2020	€6,50

## BOTTLE 75cl

INATTENDU	€22
IMPATIENT	€22
ÉPHÉMÈRE	€20
100% SYRAH	€27
100% VIOGNIER	€27
100% MARSELAN	€27
DERNIÈRES TERRES	€28
BRUT D'AUTET	€38

All our other cuvées are also available, do not hesitate to ask us.

## DRINKS

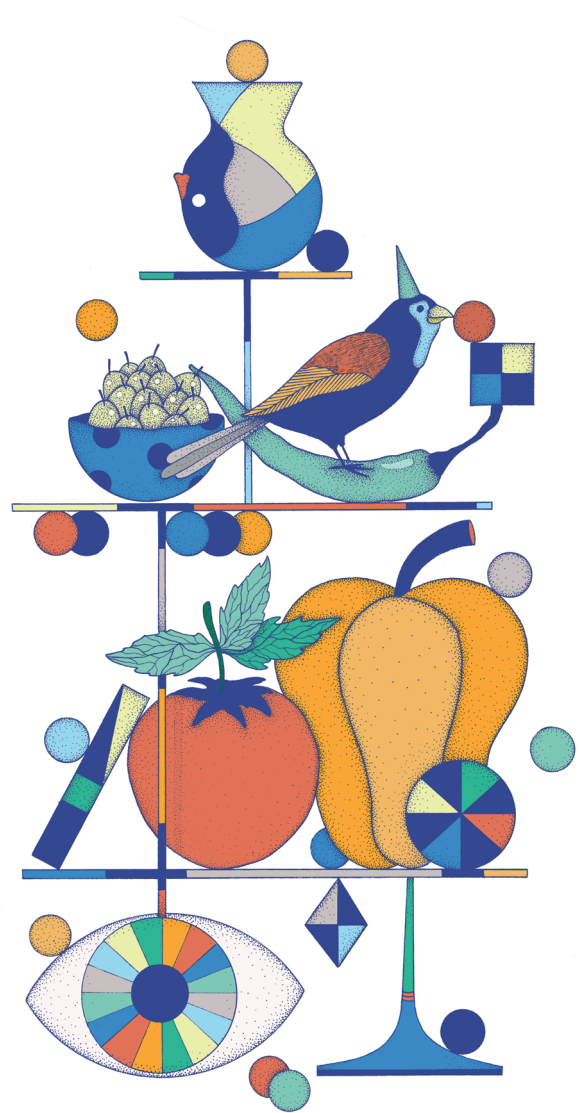
### WATER & SOFTS

EVIAN - 50cl	€3
BADOIT - 50cl	€3
KEFIR, flavour of choice	€3,50
CHERRY JUICE - 25cl	€3,50
ORGANIC FRUIT JUICE 'LES DAVIDS' - 1l	€6

### COFFEE & TEA

ESPRESSO	€2
COFFEE	€2,50
TEA	€4

# MENU



# OUR ESSENTIALS



to share

LA PLANCHE DES DAVIDS (3/4 p.) €38  
*'Banon fermier'*, various goat cheeses, cured meat from the Luberon, homemade jam and vegetable pickles

LA PLANCHE VÉGÉTALE (3/4 p.) €28  
assortment of homemade spreadables, fruits, cooked vegetables, toasted bread, and rosemary *financier*



## SUNDAY

### PROVENÇAL GOURMET BRUNCH

Breads and pastries, fresh fruits, tian of hot egg, regional charcuterie and cheese, heirloom tomatoes, smoked salmon, organic juice, tea or coffee

€29

The vegetables comes from our gardening, our bread from our own bakery  
The cheeses and charcuterie come from direct distribution with local farmers.

# PARAMOUNTS

Garden-inspired starters

- CELERY PANNA COTTA €12  
bush sorbet, croutons and green apple
- OEUF PARFAIT €14  
poêlée of mushrooms, apple, fresh herbs, toasted panko, juice
- PUMPKIN VELOUTÉ €9,50  
ginger, Coppa chantilly and roasted seeds

Main courses

- TIAN OF LAMB FROM *PLATEAU DE L'ALBION* €19,50  
confit for 7 hours, *grenaille* potatoes, and old-style vegetables
- TIAN VEGGIE €14  
with candied seasonal vegetables
- TIAN DE NICOLAS €19,50  
pork from Ventoux, small spelt risotto with parmesan and butternut



# OUR DESSERTS

- PLUM CRUMBLE €7,50  
and vanilla ice cream
- FIG PAVLOVA €7,50  
Mascarpone cream, coulis
- DARK CHOCOLATE MOUSSE €7,50  
caramelized hazelnuts, chocolate sauce