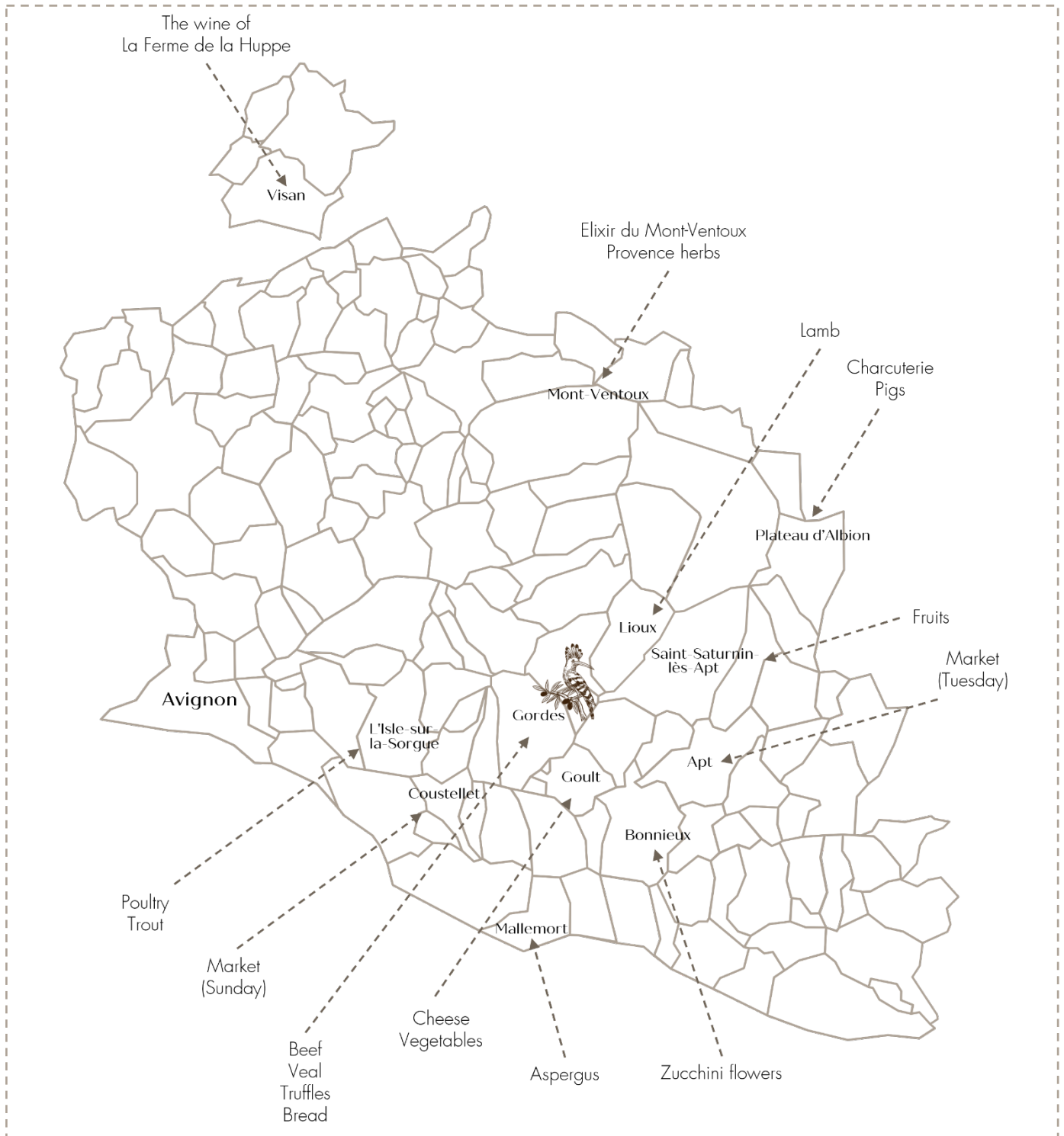


RESTAURANT MENU

Travel diary of your dinner



À LA CARTE

The à la carte offerings at La Ferme de la Huppe are based on fresh and seasonal products. All dishes at La Ferme de la Huppe are prepared on site, using only the freshest ingredients.

STARTERS

Pâté en croute from La Ferme de la Huppe <i>Green salad with yuzu vinaigrette from Domaine Perréal</i>	15€
Provençal stuffing <i>Bound cooking juices</i>	15€
Gravelax of Isle-sur-la-Sorgue trout and estragon oil <i>Fennel mousseline, wild mesclun and tart apples</i>	18€

MAIN COURSES

Butcher's piece <i>Sauce and accompaniments according to market return</i>	n/c
Tuna from Marseille <i>Virgin sauce and mashed potatoes with black olives</i>	32€
Small spelt from Ferme de la Huppe <i>Summer truffle from Gordes and goat tomme from Gignac</i>	30€

Pour nos amis les enfants, les plats sont proposés en plus petit format, à moitié prix.

DESSERTS

Mature cheese platter	15€
Geranium-infused fruit salad with verbena sorbet	10€
Thyme panacotta, crispy almonds and thyme-lemon confit	12€
All chocolate with citrus fruit and orange sorbet	15€

MENU DE LA FERME À LA FERME

A new menu at La Ferme de la Huppe, the "de la ferme à La Ferme" menu is a 5-course tasting menu featuring products purchased in the Vaucluse region, direct from our farmers, breeders and producers.

This menu is available for an entire table only.

Amuse-bouche

Gravelax of Isle-sur-la-Sorgue trout and estragon oil in mille feuilles, fennel mousseline, wild mesclun and tart apples

Wine pairing: Domaine Perréal – Le Jas Rosé – 2020

Zucchini flower from Bonnieux, fine poultry and mushroom stuffing from Roussillon and a coulis of picked herbs and tagettes oil

Wine pairing : Domaine de la Verrière – Viognier – 2021

Small spelt with Gordes summer truffle and Gignac goat's cheese tomme

Wine pairing: Domaine Blard & Fils – Cuvée Pierre Emile Pinot noir – 2022

Lioux lamb, thyme jus, spring ratatouille and grenaille potatoes from Robion

Wine pairing: Les Quelles de La Coste by John Malkovich – Les 7 Quelles (NV)

Savarin with Mont-Ventoux elixir

85€ per person excluding wine

115€ per person wine included, depending on food and wine pairing



LA FERME DE LA ★★☆☆

HUPPE

HÔTEL - RESTAURANT - BAR

All our recipes can be adapted according to our supplies

Meat and fish sourced from: PACA region, France

List of allergens available on request

As all allergens are processed at La Ferme de la Huppe, the presence of cross-contamination cannot be ruled out

Our prices include service and all taxes

Means of payment accepted: cash and credit cards