

# RESTAURANT MENU

## The journal of your dinner

At La Ferme de la Huppe, we champion authentic, heartfelt cuisine deeply rooted in the local terroir. Our gourmet inn celebrates fresh, unprocessed, and seasonal ingredients, carefully selected from dedicated local producers.

Main of our ingredients come from within a 30-kilometer radius, highlighting the bounty of the Provence-Alpes-Côte d'Azur region and ensuring a cuisine that respects nature's cycles.

We've chosen to offer a concise, well-curated menu featuring two unique, balanced courses designed to provide a complete culinary experience. Each plate tells a story—that of our passion for pure flavors and the authenticity of the local terroir.

In France, we like to take our time with the aperitif. If you'd like to start your meal before finishing your aperitif, or if you're in a hurry, please let us know.

A cover charge of €25 will be applied for any person occupying a seat at the table without ordering.



**ASSOCIATION  
FRANÇAISE  
DES MAÎTRES  
RESTAURATEURS**

# MARKET MENU

*The market menu features fresh, seasonal ingredients, purchased whole and prepared on-site. All meals are preceded by an appetizer.*

## STARTERS

Beef Tataki with Roasted Figs

*Carrots, Onions, White Cabbage, and Tiger Sauce*

Smoked Mackerel with Thyme

*Carrot and Beet Escabeche, Creamy Burrata, and Dried Fruit Crumble*

Eggplant Caponata in a Thin-Crust Tart

*Smoked Feta with Herbes de Provence and Yuzu Balsamic Cream*

## MAIN COURSES

Veal Picanha

*Provençal ratatouille, crispy panisse, creamy polenta, and chimichurri sauce*

Line-caught lean fish with aioli

*Vegetables from the Beau Repos farm and light aioli sauce*

Epeausotto (small-grain spelt risotto) with peas

*Fresh herbs and goat cheese cream*

## DESSERTS

Platter of aged cheeses

Fish Soup, Fish Mousse, and Lemon Financier

Crispy Strawberry Mille-feuille, Verbena Gel, and Mint-Lime Sorbet

Coconut-Lime Cannelloni, Fresh Strawberries, and Coconut Ice Cream

Appetizer, main course, dessert: €67

Appetizer, main course, cheese, and dessert: €77

Children's menu (ages 12 and under): €32 for an appetizer and main course or a main course and dessert

## FROM THE FARM TO THE FARM MENU

*La Ferme de la Huppe's new menu, "From the Farm to La Ferme," is a seven-course tasting menu featuring ingredients sourced directly from farmers, ranchers, and producers in the Vaucluse region.*

Mise en bouche

\*\*\*

Goult Melon

"Vinaigre des Quatre Voleurs" vinegar, spelt breadsticks, and aged cured ham

\*\*\*

Bonnieux zucchini flowers stuffed with Ventoux cow's milk brousse cheese  
Fine ratatouille and minted zucchini purée

\*\*\*

Smoked trout fillet from Isle-sur-la-Sorgue

*Aubergine "candy," spinach fondue, and lemongrass sauce*

\*\*\*

Lamb from Lioux prepared "à la caillette"

Assortment of vegetables from Gordes and reduced sauce with Luberon herbs

\*\*\*

Apricot from Saint-Saturnin-lès-Apt poached in lavender honey

Matcha-almond shortbread, light matcha cream, and apricot sorbet

\*\*\*

Lavender macaron

€97 per person, excluding drinks

Available for entire tables only



Member of the French Association of Master Restaurateurs following the award of the title of Master Restaurateur by Prefectural Order No. 2024/06/MR/SPA dated July 5, 2024

All our recipes can be adapted based on our available ingredients

Meat and fish sourced from: PACA region, France

Allergen list available upon request

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

Our prices include service and all taxes. Accepted payment methods: cash and credit cards