

RESTAURANT MENU

A travelogue of your dinner

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

We have chosen to offer two distinct, thoughtfully curated menus, each conceived as a complete and balanced culinary experience. Every dish reflects our passion for pure flavours, seasonal produce and the authenticity of our 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.

For guests joining the table without ordering from the menu, a €30 cover charge per person will apply.

ENJOY THE “FERME DE LA HUPPE” EXPERIENCE

“From the Farm to La Ferme” menu, a bottle of wine from the “Ferme de la Huppe” vintage (rosé, white, or red), water, coffee, and Mont-Ventoux elixir

€130 per person



**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

Veal carpaccio with plum sauce

Veal jus with plum vinegar, roasted hazelnuts, and tarragon oil

Ravioli with trout gravlax and seasonal vegetables

Tomato and watermelon gazpacho with smoked feta

Perfect egg

Arugula cream, grilled bacon, and Parmesan crumble

MAIN COURSES

Low-temperature duck breast

Zucchini and basil purée, roasted figs, green beans, and thyme-infused sauce

Haddock with shellfish bisque

Potato purée with chives and olive oil, grilled zucchini, and cherry tomatoes

Roasted eggplant and creamy fréguas with sun-dried tomatoes

Reduction of grilled eggplant and toasted almonds

DESSERTS

Platter of aged cheeses

Rum baba with garrigue syrup and lemon whipped cream

Honey-vanilla panna cotta with fresh figs, lemon gel, and almond shortbread

Dark chocolate ganache with poached pears, walnut crumble, and olive oil 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

THE FARM MENU

The Ferme Menu is a seven-course tasting experience celebrating the flavours of Provence, with each dish showcasing seasonal ingredients carefully sourced from our local producers.

Appetizers

Almond Ajoblanco

Grilled mackerel, fennel pickles, white peach condiments, and croutons

Mini peppers stuffed with Mont Ventoux cow's milk brousse

Basil cream and roasted hazelnuts

Trout from Isle-sur-la-Sorgue

Thyme-flavored panisses with bell pepper and raspberry coulis

Confit lamb from Lioux in aumonière with rosemary jus

Creamy chickpea purée with olive oil and lemon, served with onion pickles

Roasted grapes with rosemary from our garden and cocoa shortbread

White chocolate mousse, coffee gel, and grape sorbet

Mignardise

€95 per person, not including drinks

Available only for an entire table



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

All of our recipes can be adapted based on our available ingredients.

Meat and fish sourced from the PACA region, France.

A list of allergens is available upon request.

Since all allergens are processed at La Ferme de la Huppe, the presence of trace amounts from cross-contamination cannot be ruled out.

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