

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

Charred leeks

Apple butter sauce, apple vinaigrette, anchovies and tarragon

Smoked duck breast

Herb whipped cream, red wine-poached pears and pepper sauce

Slow-cooked egg

Carrot espuma, mushrooms and woodland juice

MAIN COURSES

Cider-braised pork cheek

Celeriac purée, green beans, shallots and wholegrain mustard condiment

Pan-roasted sea bass fillet

Sweet potato purée, cauliflower, sun-dried tomato salsa and basil beurre blanc

Creamy orzo

Roasted mushrooms and squash, Parmesan, walnuts and parsley oil

DESSERTS

Selection of matured cheeses

Roasted apple, walnut shortbread, honey caramel and Greek yoghurt ice cream

Carrot cake, orange buttercream, pecans and orange & ginger ice cream

Hazelnut cream cake, salted butter caramel and chocolate

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

* * * *

Gravlax-style beef

Sautéed mushrooms, black olives and capers, spiced vinaigrette

* * * *

Roasted squash and fresh goat's cheese cream

Black garlic condiment, pickled grapes and toasted walnuts

* * * *

Smoked trout from L'Isle-sur-la-Sorgue

Vanilla-infused parsnip purée, chive beurre blanc and trout roe

* * * *

Confit wild boar parcel

Creamy polenta, mushrooms and red wine jus

* * * *

Poached pear and light chestnut mousse

Vanilla ice cream and buckwheat shortbread

* * * *

Mignardise

€95 per person, excluding 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.