

RESTAURANT MENU

Your Dinner Travel Diary

At La Ferme de la Huppe, we stand for authentic, sincere cuisine deeply rooted in its terroir. Our gourmet inn celebrates fresh, raw, and seasonal products, carefully selected from committed local producers.

90% of our ingredients come from within a 15 km radius, prioritizing the richness of the PACA region and ensuring a cuisine that respects nature's cycles.

We have chosen a short, well-curated menu featuring two unique, balanced menus designed to provide a complete culinary experience. Each dish tells a story of our passion for pure flavors and the authenticity of the terroir.

In a warm and welcoming setting, La Ferme de la Huppe invites you to take a timeless break, where gastronomy is synonymous with sharing and pleasure. Here, every meal becomes a special moment—an immersion into the very essence of Provençal cuisine, blending tradition and creativity.

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



**ASSOCIATION
FRANÇAISE
DES MAÎTRES
RESTAURATEURS**

MARKET MENU

The market menu features dishes crafted from fresh, seasonal ingredients, purchased raw and prepared on-site.

STARTERS

Hunter's Terrine with Wild Boar

Blackberry jelly, pickles and wild mesclun

Perfect Egg

Porcini mushroom velouté, toasted hazelnuts, watercress chlorophyll

Grilled Sardines in Mirabelle Escabeche

Niçoise socca, tarragon, pomegranate and lemon gel

MAIN COURSES

Provencal-style Daube, Revisited

Restructured carrots and parsley mashed potatoes, siphoned jus

Japanese-style Grey Mullet Fillet

Black rice noodles, black trumpet mushrooms, shellfish bisque and katsuobushi

Autumn "Epeausotto"

Petit épeautre wheat cooked as a risotto, mushrooms and crushed chestnuts

DESSERTS

Restructured Cheese

Fresh goat cheese and white chocolate mousse, blue cheese, and walnut crumble

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Roasted figs, madeleine biscuit, floral honey-lemon cream, geranium sorbet

Red wine-poached pears, chocolate-coffee cream, blackcurrant gel, chestnut emulsion

Vanilla namelaka cheesecake, pistachio, blackcurrant, salted butter caramel ice cream

Starter, Main Course, Cheese, Dessert: €72

Starter, Main Course, Dessert: €65

Children's Menu (up to 12): €30 for Starter & Main Course or Main Course & Dessert

FROM THE FARM TO THE FARM MENU

The "From the farm to The Farm" menu is a 7-course tasting experience composed of products sourced directly, in collaboration with local farmers, and producers.

Appetizers

Trout Gravlax

Creamy shiatsu squash from Goult, roasted figs and wild foraged herbs

Carrot Ravioli

Lemongrass consommé and toasted hazelnuts

"Futsu Black" Squash Mousseline

Girolle mushroom velouté and pickles

"Caillette" style Lamb from Haut-Albion

Beetroot gnocchi, autumn vegetables and chlorophyll jus

Pumpkin-Tonka Bean Diplomat Millefeuille

Orange compote, caramelized almonds and almond ice cream

Mignardise

€90 per person

Served for the entire table only



Member of the Association Française des Maîtres Restaurateurs, awarded the title of Maître-Restaurateur by Prefectoral Order no. 2024/06/MR/SPA of July 5, 2024.

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