

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 a warm and welcoming setting, La Ferme de la Huppe invites you to take a break from the hustle and bustle, where fine dining goes hand in hand with sharing and enjoyment. Here, every meal becomes a special moment, an immersion in the very essence of Provençal cuisine, blending tradition with creativity.

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.



**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

Chicken pâté en croûte with garden herbs
Spring vegetable pickles, wholegrain mustard condiment, young shoots

Lightly roasted sardines, "butterflied" style
Mango–coriander vinaigrette, apple & root chutney, Luberon olive oil

Melted leeks in textures
Ravigote cream, green oil, cereal crumble, smoked feta

MAIN COURSES

Roasted beef fillet
Thyme jus, baby potatoes, green asparagus, creamy polenta

Mediterranean sea bream
Braised fennel, citrus, spinach fondue with beurre blanc and Marseille panisse

Beetroot spelt risotto
Goat's cheese cream, toasted nuts, fresh herbs

DESSERTS

Platter of aged cheeses

Fresh goat's cheese and white chocolate mousse, blue cheese, apricots and walnuts

Seasonal strawberry shortbread, diplomate cream, crunchy biscuit and mint sorbet

Craquelin choux, hazelnut praline and chocolate 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

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Revisited artichoke barigoule

Cow's milk brousse with chives, reduced jus and black olives

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Carrot and eggplant contrast

Miso-roasted carrot, smoked eggplant, spelt salad and reduced jus

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Roasted smoked trout on the skin

Modern aioli, seasonal vegetables and preserved lemon

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Pulled confit lamb with spring vegetables

Carrot jus with cumin and spring onions

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Rhubarb mille-feuille

Nougat ice cream, diplomate cream

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Macaron of the day

€97 per person, excluding drinks

Available for entire tables only



LA FERME DE LA ★★★★★

HUPPE

HÔTEL - RESTAURANT - BAR

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