

List of our partners and product inspirations That will guide the Chef in his preparations:

WILD PLANTS HARVESTED BY THE CHEF :

Nature all around us : Colline St Jacques, les Taillades, Vidauque, Lagnes, Ménerbes, Fontaine de Vaucluse, Bonnieux, Lacoste...

VEGETABLES AND FRUITS : Depending on the daily harvest

- Cédric "Au grès du jardin" organic in Cavailon
- Steve "Terre des Aïeux" à Cheval Blanc
- François "La Ferme du Beaucet" organic in Ménerbes
- Stéphane "Graine et Sens" organic in Sénas

ICE CREAMS AND SORBETS :

- "MIAAM" Dairy farmer and ice cream maker in L'Isle sur la sorgue

TRUFFLES:

- "Les Truffières du Luberon" in Cabrières d'Avignon
- "Bio Gourmet" Max Pujante in Robion

MEATS :

- Pork from Ventoux, Alpilles, or Crau
- Ségala Veal French Label Rouge
- Poultry from Ardèche
- Pigeon from "Le colombier du Comptat" in Sarrians
- Label Rouge Lamb from Alpilles, Sisteron, or Aveyron
- Camargue Bull (PGI/IGP) Rabbit from Lapalud

MISCELLANEOUS :

- Chickpeas from Robion, Lentils from Montoux
- Small spelt (einkorn) from Ventoux
- Snails from Roussillon

BREAD :

- "La croûte céleste" Village bakery, organic sourdough bread in Robion

GOAT OR COW CHEESE :

- From Valréas and Ventoux

SUIVEZ-NOUS
INSTAGRAM

