



LE JARDIN
DE BERNE

Cuisine from the Soil to the Soul

We seek out the hidden truth in each ingredient to curate unique and meaningful associations, never-before-seen pairings and astonishing textures that respect nature's true intentions and are easy for the eye to read.

We work holistically with each product, piercing its secrets and drawing endless inspiration for our ever-changing seasonal creations. Every dish is a genuine encounter.

Welcome to a peaceful and nurturing world of culinary discovery at Le Jardin de Berne.



Louis Rameau
The Head Chef

Eric Raynal
The Pastry Chef

and their brigades

The Vineyard vegetable



The Bastide
vegetable garden



The Château
vegetable garden



*Our estate, our inspirations.
The soil of Berne, our inspiration.*





Farm produce



Forest produce



Each dish is a personal encounter and each dish is unique, just like our guests. We respect nature's bounty - from farm to grill and vegetable garden to table - and endeavour to capture the truth of each product. We favour short distribution circuits and fresh, seasonal produce grown at our certified-organic estate.



Nîmes

Arles

Costières *Pigeon.*

Mandel

Avignon



Pascalone *Lamb.*

Riez

Aix-en-Provence



Ferme de la Galinette

Poultry.

Brignoles

Marseille

The stories we write with our recipes are the fruit of each product and the human encounters surrounding it.

We strive to unveil the unique personality and singular character of each ingredient in our quest for excellence.

A continuous search for the finest producers forms the beating heart of our philosophy.

We give pride of place to the many talented local growers who make Provence our boundless source of inspiration.



Tamaris Bay

Shellfish

Ahanor Trout.

Bauduen



Saint-Vallier-de-Thiery

Porke



Draquignan

Fréjus

Nice

La Dominette Snails.

Le Pradet



Mediterranean Fish.

Fréjus and Toulon

Toulon



A decorative border surrounds the text, featuring various fresh ingredients like carrots, asparagus, broccoli, bell peppers, and various flowers and herbs.

Sequence in five acts - €120

Food & Wine pairing - €90

Starter – Fish Dish – Meat Dish – 2 Desserts

La séquence en sept actes - € 150

Food & Wine pairing - €110

2 Starters – Fish Dish – Meat Dish – Vegetables - 2 desserts

Selection of cheeses - €25

La table du Chef - €260

Food & Wine pairing included

List of allergies available on request



Starters

HAUTE PROVENCE GREEN ASPARAGUS
With Scampi and a Shellfish & Tarragon Sauce - €39

PETITS POIS WITH REDCURRANT
In a Basil Tartlet, with Iced Pod Tea - €35

LA DOMINETTE SNAIL & MOREL MUSHROOMS
With Crunchy Dandelion and a Wild Garlic Sabayon Sauce - €39



Fish Dishes

TROUT FROM JEAN-CLAUDE VIGIN

Cooked in Beeswax, with Celeriac and Berne Olive Oil - €48

MEDITERRANEAN RED MULLET

In a Bread Crust, with Fennel in Saffron from Sillans-la-Cascade - €58

TAMARIS SHELLFISH

With Grano Arso Tagliolini, Squid & Sea Fennel - €55



Meat Dishes

LAMB FROM ISABELLE & MICHEL GAYDE

With Spring Onion, Domaine de Jasson Citrus Fruit & Wild Thyme - €48

COSTIÈRES PIGEON

Charcoal-Grilled, with a Béatille Leg, Turnip & Rhubarb and Coriander Stock - €58

GUINEA FOWL FROM JEAN-BERNARD JULIAN

Tender Breast, Grilled Leg, Baby Broad Beans, Chard & Sage - 55€





Desserts

VANILLA

Vanilla Caviar with Crunchy Gavotte Biscuit and Tahiti Vanilla Ice Cream - 29€

COFFEE & BLACK LIME

Coffee Cream, Lemon Sorbet & Black Lime Zests - €22

CHOCOLATE BARK

Château Creamy Chocolate, Piedmont Hazelnut Crunch, Orelys
& Whisky Ice Cream - €22

RHUBARB

With Provence Oak Honey Ice Cream, a Beeswax Espuma & Pollen - €22



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