



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 Chef*

*Eric Raynal*  
*The Pastry Chef*

*and their Brigades*



*The Vineyard vegetable garden*



*The Bastide vegetable garden*



*The Château vegetable garden*



*Our estate, our inspirations.*

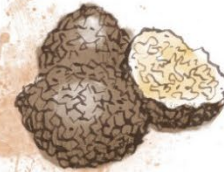
*The soil of Berne, our inspiration.*



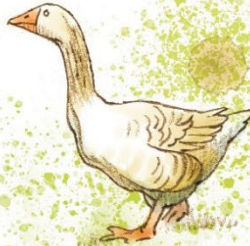




*Farm produce*



*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 des Galinettes

*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*



Jean-Claude Vigin's  
*Trout, L'isle-sur-la-Sorgue*



*La ferme du Peyron* **Pork**  
Fayence



*La Dominette* **Snails**,  
Le Pradet



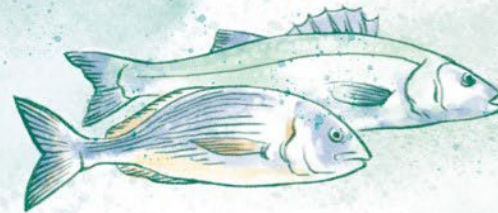
Draguignan

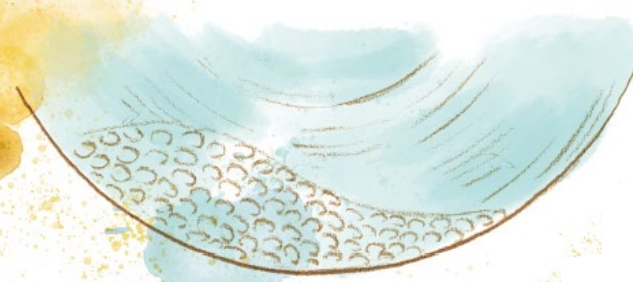
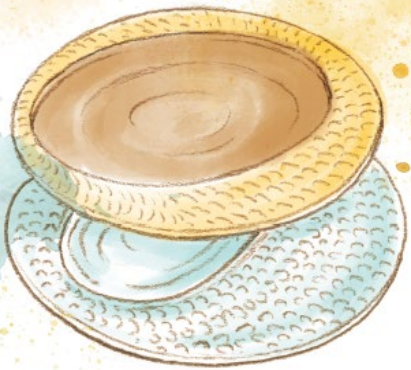
Fréjus

Nice

*Mediterranean* **Fish**,  
Fréjus and Toulon

Toulon





*Clay creations by Léa Tardito,  
ceramist in Villedaube*



*Ceramics in tableware*

At the Jardin de Berne, we thrive to give our guests a unique experience both gastronomic and visual,

Tableware sublimates each dish.

Our plates are handmade in clay, reflecting an ancestral know-how from our regions,







*Var's sightseeing - 155€*

Starter - Fish dish - Meat dish - Two desserts

*Provence's journey - 195€*

Two starters - Fish dish - Meat dish - Shepherd's story  
- Two desserts

*La table du Chef*

*Var's sightseeing - 200€*

*Provence's journey - 240€*

Our Chef Louis Rameau invites you to his table  
for an exclusive dinner in the wings of his kitchen.

*La table du Pass*

*Var's sightseeing - 190€*

*Provence's journey - 220€*

Placed directly at the kitchen pass, with eyes  
fixed on stoves, watch as our kitchen team  
personally prepares every step of your menu.





## *Starters*

GREEN ASPARAGUS FROM PROVENCE AND MEDITERRANEAN DEEPWATER SHRIMP  
Menton lemon velvet, basil and grilled shellfish butter sabayon  
39€

ANTOINE'S FOIE GRAS  
Pan-fried whole lobe, pink rhubarb, elderberry and sour duck broth  
45€

RED MULLET FROM OUR COASTS  
Didier Ferreint's chickpeas and rock fish soup with bergamot  
39€





## *Fish*

### THE TROUT OF JEAN-CLAUDE VIGIN

Poached in dill oil, crunchy peas, pure pea juice and black garlic  
59€

### TAGLIOLLINI WITH GRANO ARSO FLOUR

Tamaris shellfish, smoked squid and dieppoise sauce  
59€

### MEDITERRANEAN WILD LINE-CAUGHT FISH

Crab and veal jus, duo of bellies and garden herbs  
65€



## *Meat*

### LAMB FROM LA FERME DE PASCALONE

Confit in a bread crust, condensed kumquats, coriander seeds and leaves  
65€

### BEEF FROM THE FERME DES PLANTES

Braised, artichoke and oak honey jus, ravioli of shredded beef, creamy barigoule jus  
85€

### DUCK FROM SAINTE BAUME

Roasted with spices, pears, hypocras jus, thigh and foie gras beatilles  
65€







OUR SELECTION OF CHEESE - 28€

THE SHEPHERD'S STORY - 16€

## *Desserts*

### CHOCOLATE BARK

Jivara tonka bean cream, Piémont hazelnut biscuit, Orellys and La Durance  
whisky ice-cream  
35€

### GREEN ASPARAGUS FROM PROVENCE

Kalamansi, asparagus ice cream, kalamansi and bergamot vinaigrette  
32€

### HAND-PICKED HERBS AND FLOWERS

Garden verbena cream, herb sorbet and yuzu vinaigrette  
32€

### SPELT FROM BRAS

Rice pudding, puffed spelt caramel, bread powder and yellow wine "honey"  
32€

*List of allergies available on request*





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