



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



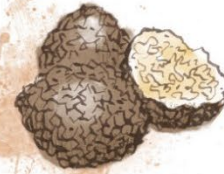
Our estate, our inspirations.

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, Liste-sur-la-Sorgue



La ferme du Peyron **Pork**
Fayence



La Dominette **Snails**,
Le Pradet



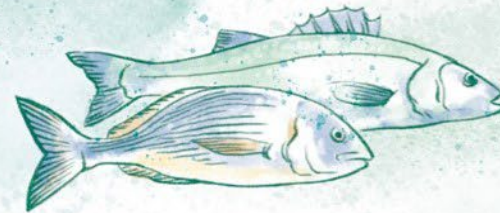
Draguignan

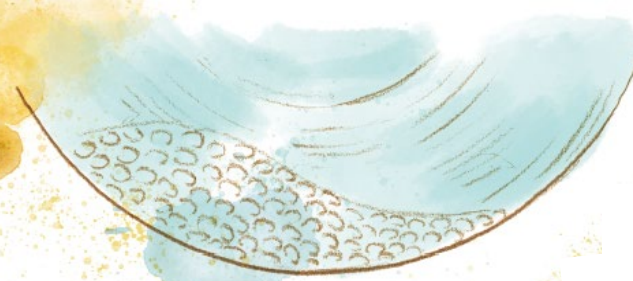
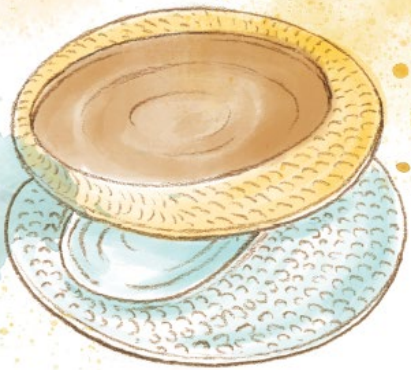
Fréjus

Nice

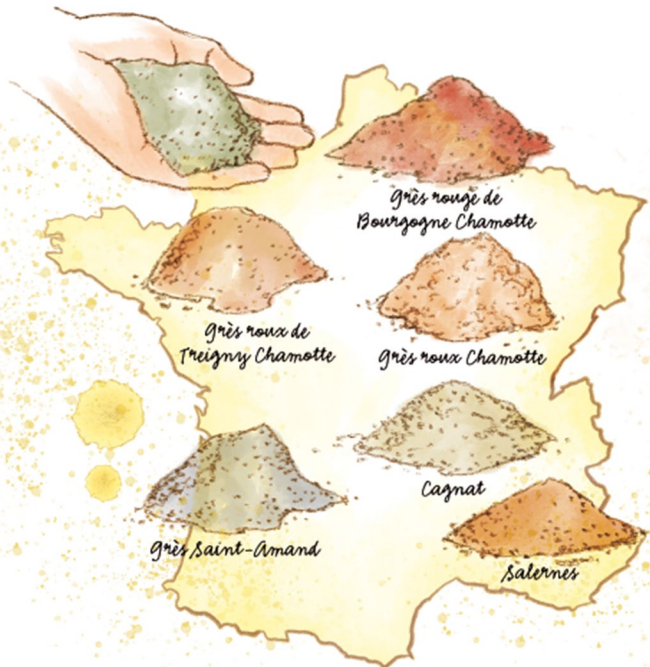
Mediterranean **Fish**,
Fréjus and Toulon

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

DIDIER FERREINT'S CHICKPEAS

Mediterranean langoustines, shellfish bisque infused with tagetes
39€

LEEK "HEAD IN THE AIR"

Menton lemon velvet, Colatura sabayon and fresh anchovies
39€

MARTIAL'S OYSTER TARTAR

Château d'Astros apple and celeriac in jelly, iodized emulsion
48€



Fish

JEAN-CLAUDE VIGIN'S TROUT
Mushroom gnocchi and sorrel cream
59€

OLIVE OIL CONFIT JOHN DORY
Sétoise bourride, artichokes, caviar and bergamot
65€

TAMARIS SEA BREAM
Grilled fillet, mussel sabayon, fennel jus and marinated belly
59€



Meat

LAMB FROM LA FERME DE PASCALONE
Confit in a spiced bread crust, Château Saint Martin cooked wine and carrot concentrate
65€

TRIBUTE TO THE ALLIANCE SAUCE
Poultry from la Ferme de la Gallinette and Mediterranean deep-sea prawns
65€

COSTIÈRES PIGEON
Grilled breast, giblet cream, saour quince, mâche salad, chestnuts, and peated pigeon jus
70€





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€

PIÉMONT HAZELNUT

Hazelnut cream, gianduja ganache and crisp gavotte
32€

THE MASSAYA COFFEE AND LOUMI LEMON

Crisp and creamy, cappuccino foam and lemon sorbet
32€

XAVIER ALAZARD'S GREEN FRUITY OLIVE OIL

Honey and olive oil madeleine, olive oil cream, herb sorbet and confit taggiasche
olives
32€

FLOATING ISLAND IN THE VINEYARDS

Creamy rum, grape and verjuice gel, cloud of smoked vanilla with vine shoots,

List of allergens available on request

32€



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