



## *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.



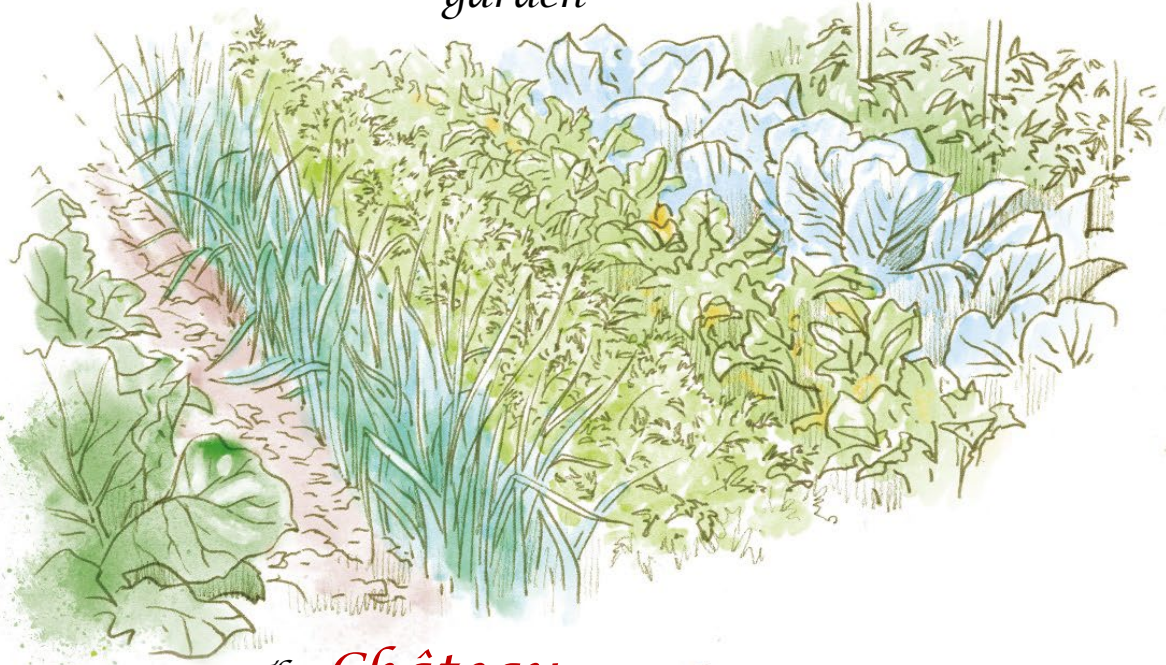


*Louis Rameau*  
*The Chef*

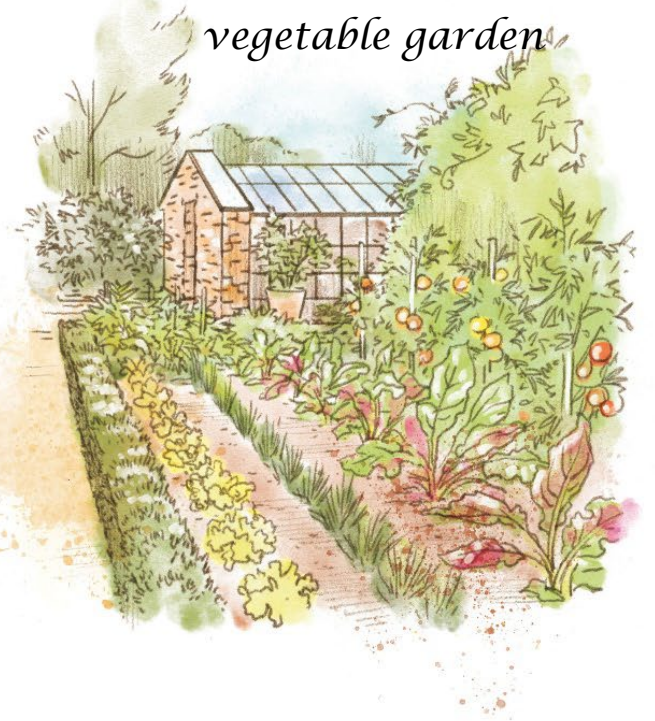
*Eric Raynal*  
*The PastryChef*

*and their Brigades*

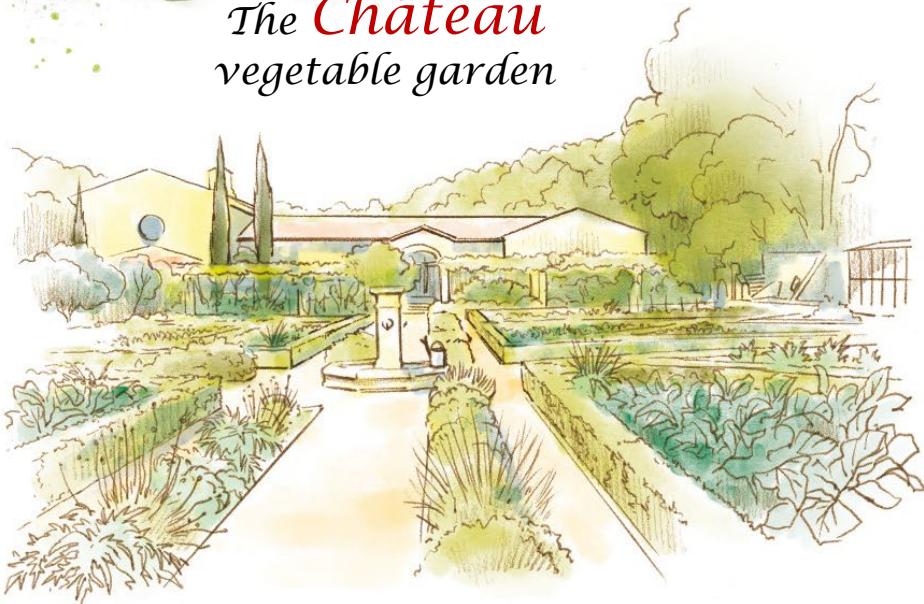
*The **Vineyard** vegetable garden*



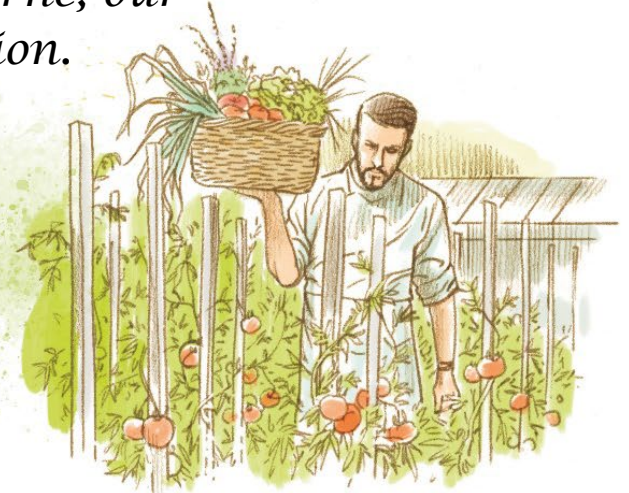
*The **Bastide** vegetable garden*



*The **Château** vegetable garden*

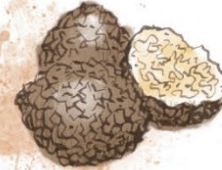


*Our estate, our inspirations.  
The soil of Berne, our  
inspiration.*





## *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



Costières **Pigeon**,  
Manduel

Arles

Avignon



Pascalone **Lamb**,  
Riez

Aix-en-Provence



Ferme des Galinettes  
**Poultry**, Brignoles

Marseille



Tamaris Bay  
**Shellfish**

*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.

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



La ferme du Peyron *Pork*  
Fayence



La Dominette *Snails*,  
Le Pradet



Mediterranean *Fish*,  
Fréjus and Toulon

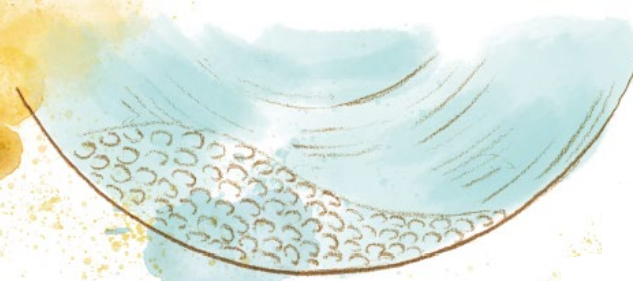
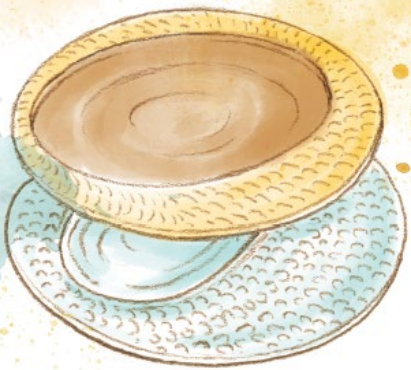


Nice

Draguignan

Fréjus

Toulon



*Clay creations by Léa Tardito, ceramist in Vidauban*

*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- 210€*  
*Provence's journey- 250€*

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- 200€*  
*Provence's journey- 230€*

Seated directly at the Chef's kitchen pass, watch as our kitchen team personally prepares every step of your menu.



# *Starters*

## **BURNT WHEAT FLOUR**

Warm Razor Clams, Savagnin Wine, Neuvic's Caviar  
€55

## **THE LEEK 'HEAD IN THE CLOUDS'**

Velvety Menton Lemon Peel, Anchovies, Colatura Sabayon  
€39

## **DIDIER FERREIN'S CHICKPEAS**

Wild Prawns and marigold  
€39



# Fish

## **FLAMED MEDITERRANEAN RED MULLET**

Artichoke à la Barigoule, Fish Head Soup and Basil  
€59

## **THE CATCH FROM TOULON**

Iodised Siphon, Noilly Prat Cream, Sea Herbs  
€59

## **JEAN-CLAUDE VIGIN'S TROUT**

Slow-Cooked, Dill Butter, Smoked Trout Roe Cream and Jerusalem Artichoke  
€65

# Meat

## **LAMB FROM PASCALONE FARM**

Meadow-raised, Herbs Vinaigrette Jus  
€65


## **PIGEON FROM THE COSTIÈRES**

Roasted Supreme and Confit Legs, Chestnuts, Quinces and "La Durance" Whisky  
€65

## **BEEF FROM LES PLANTES FARM**

Essence of a Pot-au-Feu  
€65

*All our meats are of French origin.*





OUR SELECTION OF CHEESE – 28€

THE SHEPHERD'S STORY – 16€

## Desserts

### CHOCOLATE BARK

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

### TAHAA'S VANILLA

Vanilla cream, Vanilla & muscovado ice cream & crispy gavotte  
€38

### SPELT FROM BRAS

Spelt caramel and barley miso, creamy rice pudding, Savagnin wine reduction and puffed spelt  
€32

### LA GAVOTTE

Hazelnut praline, lime confit, gianduja cream, yogurt cloud, aged olive oil  
€32

### THE 10 O'CLOCK APPLE

Caramelized apple, buckwheat-infused *crème anglaise*, caramelized buckwheat  
€32

List of allergies available on request

