



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.



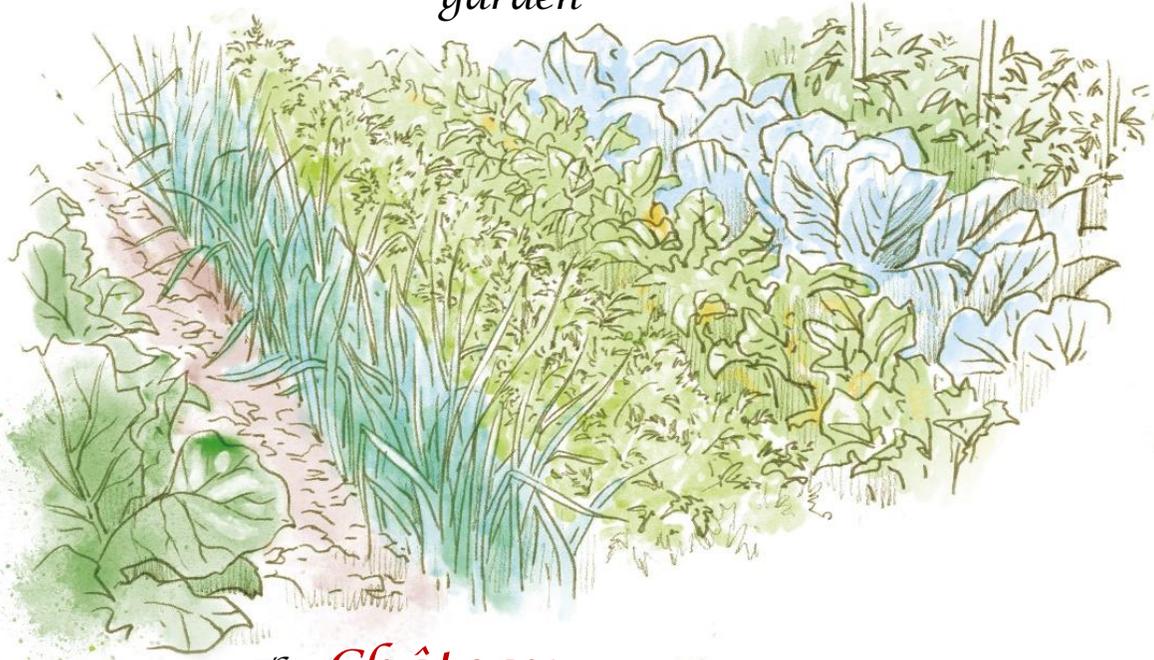


Louis Rameau
The Chef

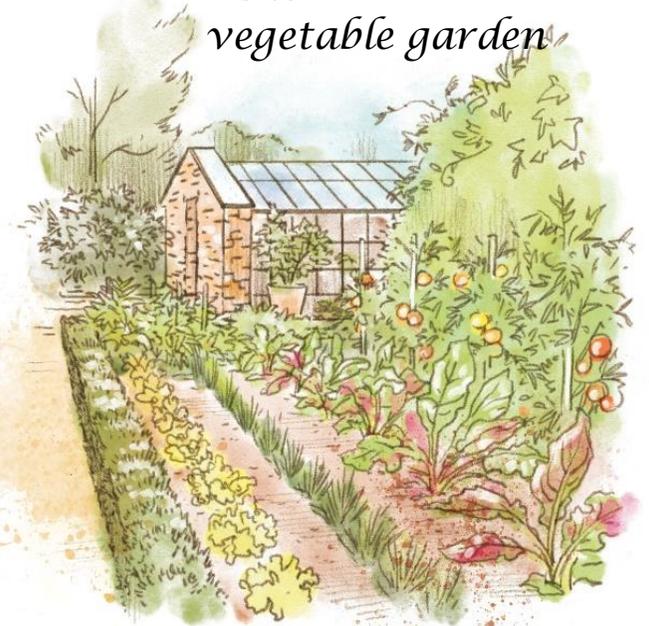
Eric Raynal
The PastryChef

and their Brigades

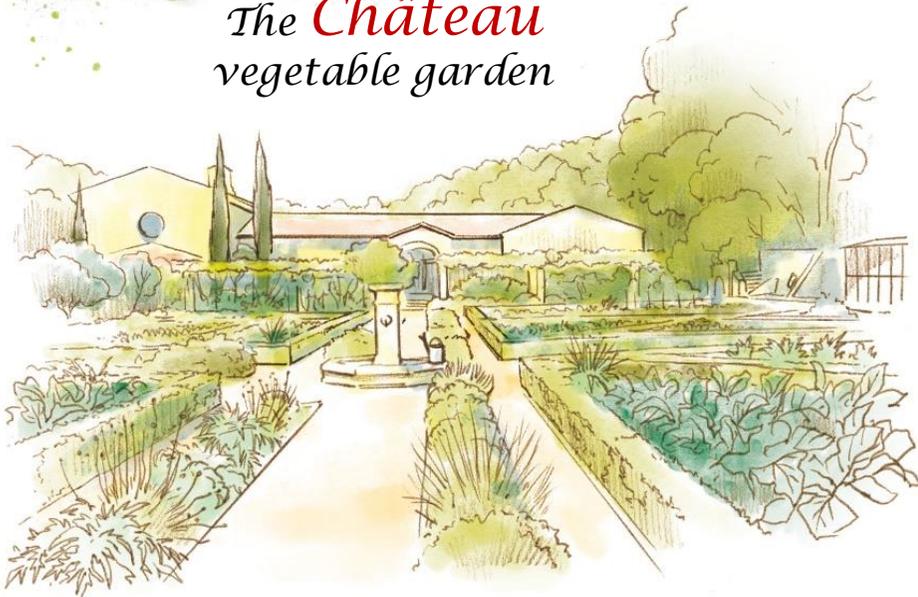
*The **Vineyard** vegetable garden*



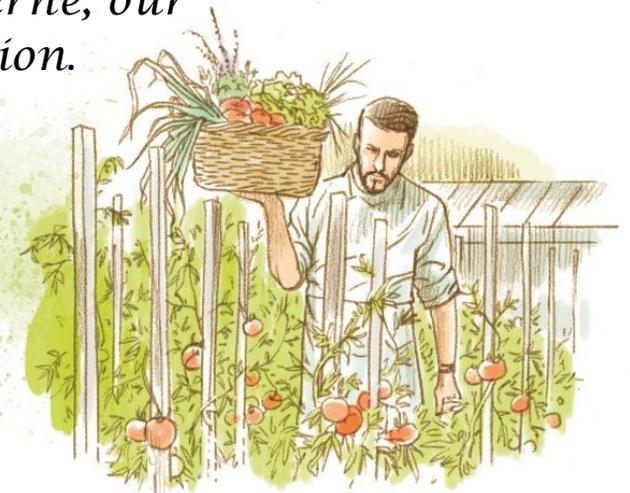
*The **Bastide** vegetable garden*



*The **Château** vegetable garden*



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

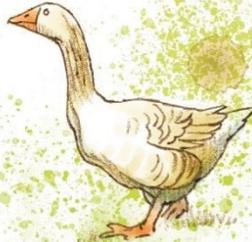




Farm produce



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



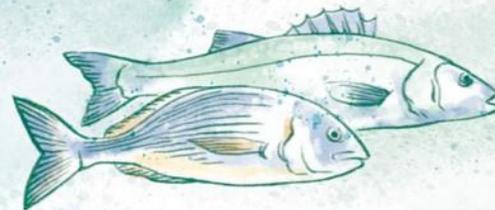
La ferme du Peyron *Pork*
Fayence



La Dominette *Snails*,
Le Pradet



Mediterranean *Fish*,
Fréjus and Toulon



Nice

Draguignan

Fréjus

Toulon



Clay creations by Léa Tardito, ceramist in Vidauban

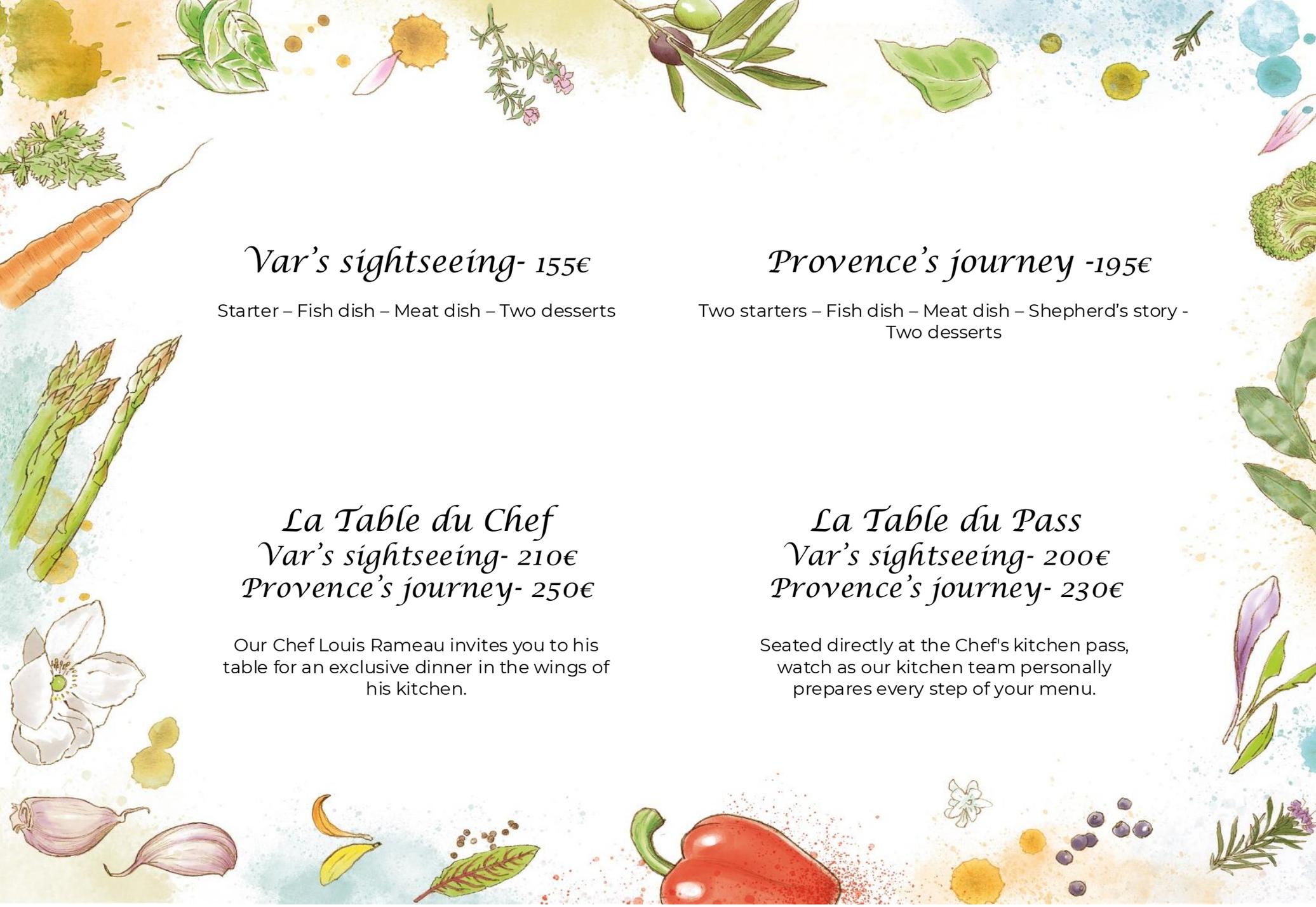
Ceramics in tableware

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

OPEN BERLINGOTS OF ROASTED GRAINS

Warm razor clams, Savagnin and Neuvic Caviar
€55

WHITE ASPARAGUS GRATINÉE

Sorrel coulis, Maltaise sauce and pepper cream
€39

MEDITERRANEAN DEEP-SEA PRAWN

As a tartare, crisp garden peas and tart rhubarb
€39



Fish

FLAMED MEDITERRANEAN MULLET

Head soup, green asparagus, Menton lemon velvet and basil
€59

CHARCOAL-GRILLED MEDITERRANEAN JOHN DORY

Celeriac emulsion and Dieppoise sauce
€59

JEAN-CLAUDE VIGIN'S TROUT

Gently cooked, beetroot vinaigrette, redcurrants and dill
€59



Meat

SPRING LAMB FROM THE MEADOWS

In three expressions, lamb jus and herb vinaigrette
€65

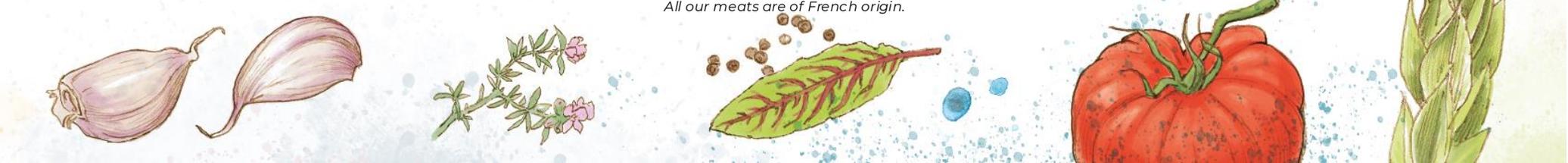
JEAN-BERNARD JULIAN'S GUINEA FOWL

Infused with mushrooms, supreme sauce and chives
€65

LA FERME DES PLANTES BEEF

Marbled with foie gras in the spirit of a pot-au-feu, draped in Wagyu
€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

SICILIAN PISTACHIO AND ORANGE BLOSSOM

Orange blossom cloud, pistachio praline and crisp honey tuiles
€32

VALENSOLE ALMOND SOUFFLÉ

A hint of orange, caramelised almonds and almond milk ice cream
€32

BUDDHA'S HAND, PEPPERMINT AND YUZU ZEST

Lemon cremeux, mint gel, fontainebleau and candied Buddha's hand
€32

BLACK LEMON AND COFFEE

Crisp coffee biscuit, black lemon sorbet and coffee espuma
€32

List of allergies available on request




CHÂTEAU DE
BERNE
LE JARDIN

