



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

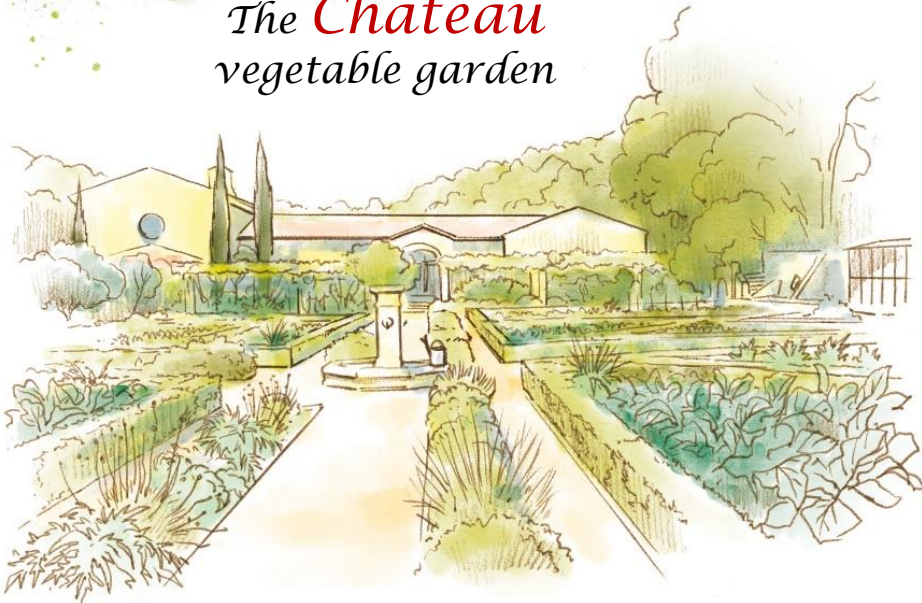
Eric Raynal
The Pastry Chef

and their Brigades

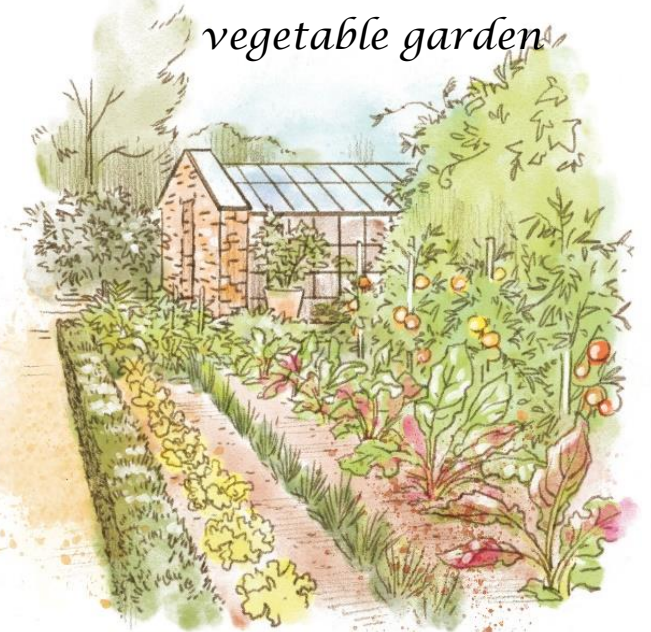
*The **Vineyard** vegetable
garden*



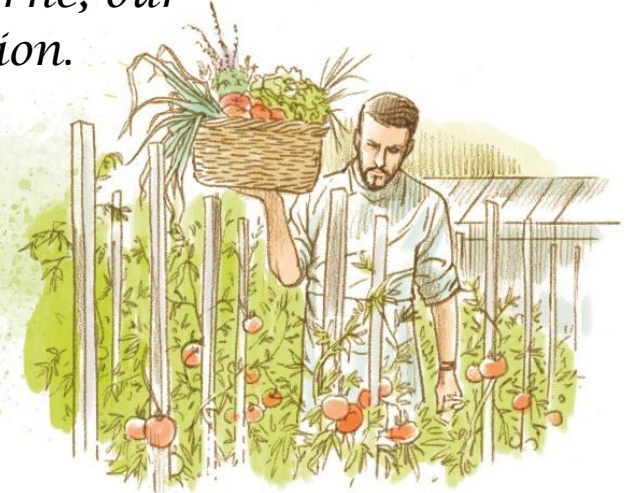
*The **Château**
vegetable garden*



*The **Bastide**
vegetable garden*

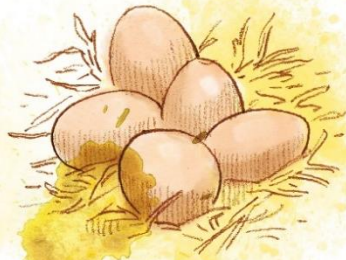


*Our estate, our inspirations.
The soil of Berne, our
inspiration.*





*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

*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 Dominette *Snails*,
Le Pradet



La ferme du Peyron *Pork*
Fayence

Draguignan

Fréjus

Nice

Mediterranean *Fish*,
Fréjus and Toulon

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

OSCIETRA CAVIAR FROM MAISON NEUVIC

Cucumber and dill

€65

L'AIGO BOULIDO

Green chickpeas, zucchini and basil condiment

€39

DUCK FOIE GRAS FROM MAISON BONNASSE

Tomato and vanilla marmalade, feuilletée brioche

€48



Fish

SCARLET PRAWN

Essence of its juice, "socarrat rice"
€85

TURBOT

Slow-cooked, vin jaune sauce and shellfish
€62

JEAN-CLAUDE VIGIN'S TROUT

Grilled, arugula, smoked beechwood cream
€59

Meat

PASCALONE FARM LAMB

Confit and seasoned tableside, served with "pain ficelle"
€65

JEAN-BERNARD JULIAN'S POULTRY

Roasted, black fruit confit, gem lettuce heart and roast chicken jus
€65

LA FERME DES PLANTES BEEF

In the spirit of a pot-au-feu, draped in Wagyu and bone marrow
€65

All our meats are of French origin.





OUR SELECTION OF CHEESE – 32€

THE SHEPHERD'S STORY – 16€

Desserts

CHOCOLATE BARK

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

TAHITIAN VANILA SOUFFLE

Vanilla praline, vanilla ice cream and gressini
€38

MATHIEU VERMES'S RHUBARB

In a sugar crust, cherry blossom vinegar, yogurt foam and hibiscus tuile
€32

FLOATING ISLAND IN THE VINEYARDS

Steamed meringue, verjus gel and grape crème anglaise
€32

BLACK LEMON AND COFFEE

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

List of allergies available on request

