CHÂTEAU DE
BERNE
LE JARDIN

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.

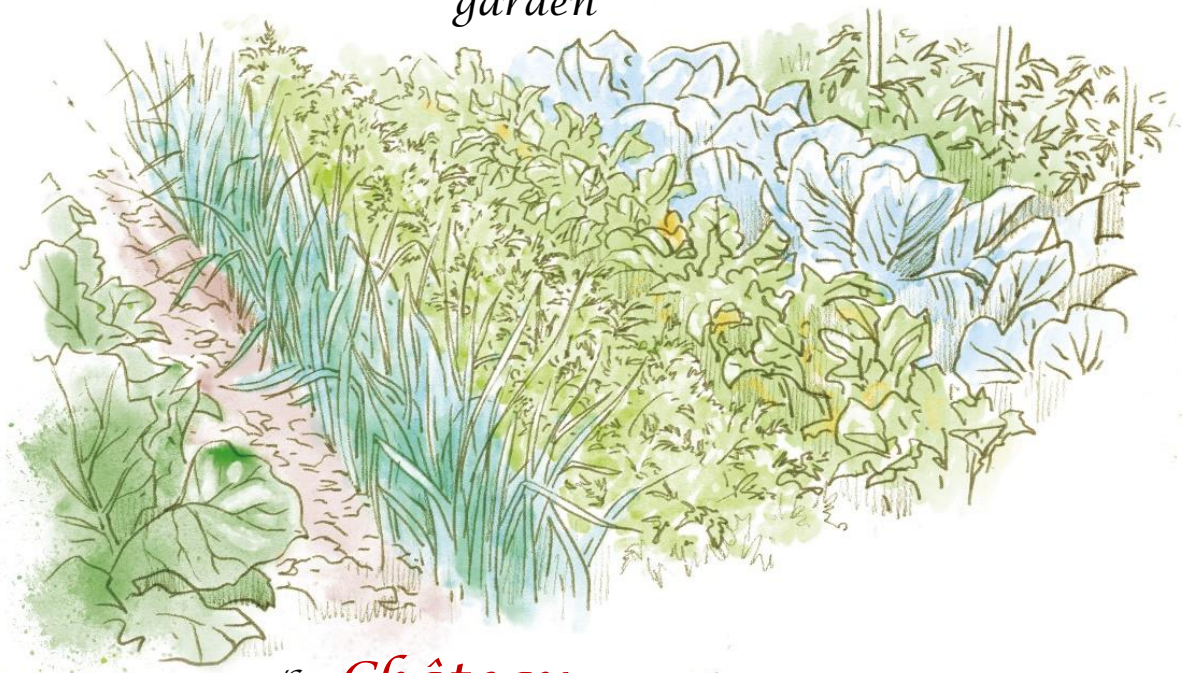
Welcome to a peaceful and nurturing world of culinary discovery at Le Jardin de Berne.

Louis Rameau
The Chef

Eric Raynal
The PastryChef

and their Brigades

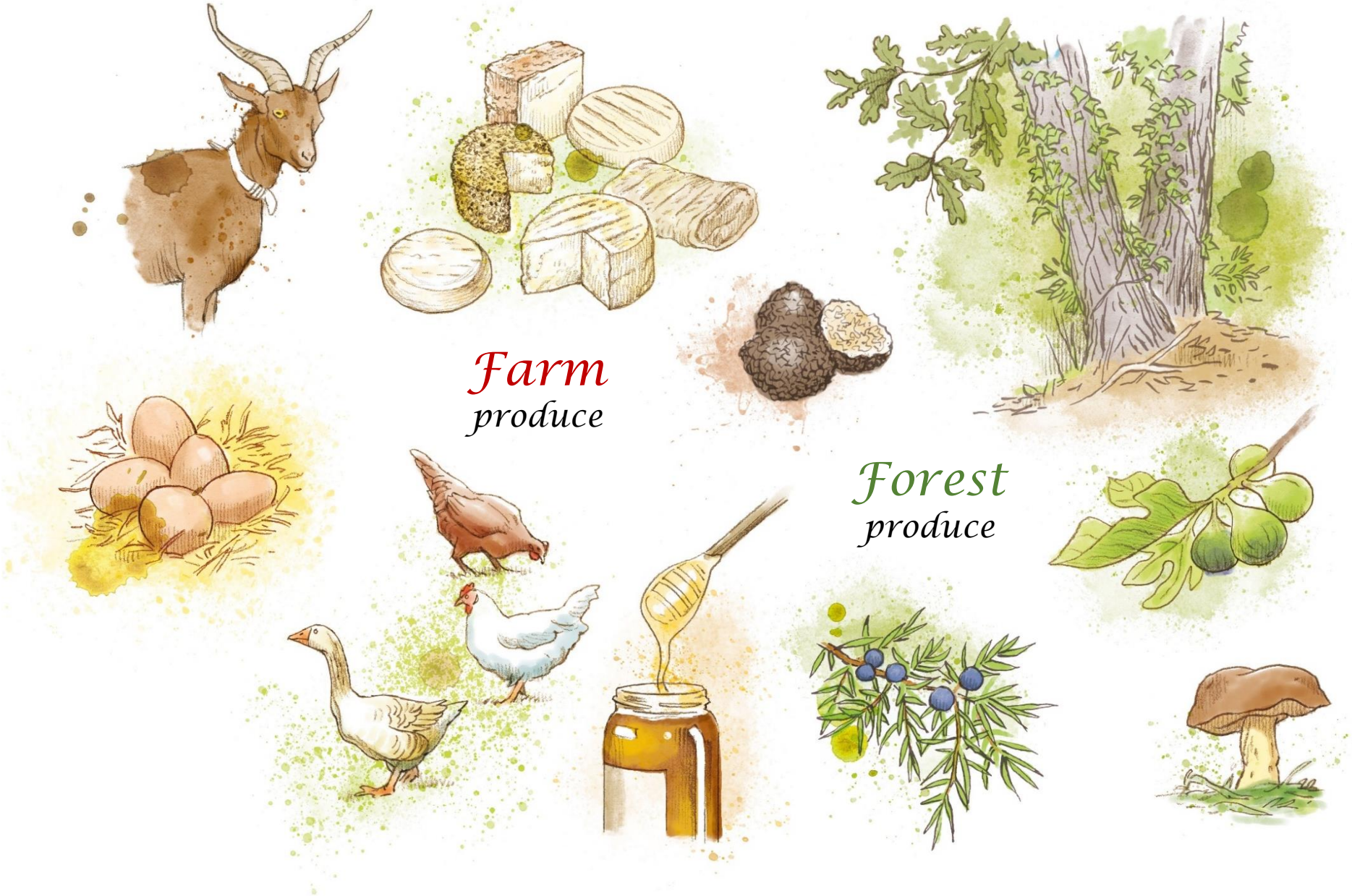
The Vineyard vegetable garden



The Bastide vegetable garden

The Château vegetable garden

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



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**,
Manduel

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

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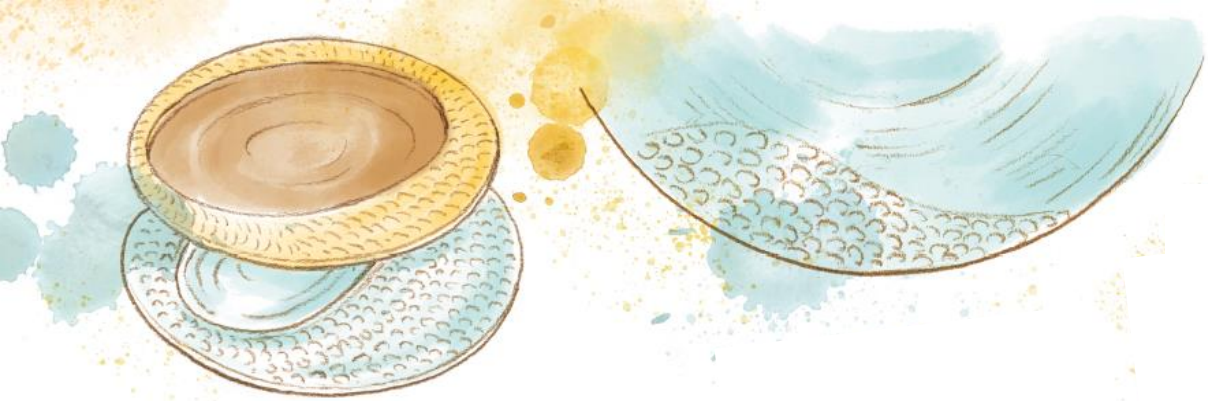
PROVENCE

La Dominette **Snails**,
Le Pradet

Mediterranean **Fish**,
Fréjus and 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
Confit egg from our hens & sorrel
€65

SCALLOP
Beard stew and "Vin Jaune" sabayon
€39

LIME-CRYSTALLIZED BUTTERNUT SQUASH
Barberries and pumpkin seeds
€39

Fish

LOBSTER
Ginger & Muscat bisque juice, "socarrat rice"
€92

COD FISH
Delicately cooked, aïoli, wilted basil
€59

RED MULLET
Gently cooked, rockfish soup, verjus and fennel
€59

Meat

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

RABBIT AND LANGOUSTINE
Orange and carrot, white cabbage
€65

PIGEON FROM THE COSTIÈRES
Pigeon pie, duck foie gras from Maison Bonnasse
€130 For 2 persons

All our meats are of French origin.

OUR SELECTION OF CHEESE – 32€

THE SHEPHERD'S STORY – 16€

Desserts

CHOCOLATE, MATURED OLIVE OIL BY XAVIER ALAZARD
Creamy chocolate, cocoa nib shortbread, candied Taggiasca olives
€32

PIEDMONT HAZELNUT SOUFFLE
Hazelnut ice cream, caramelised hazelnuts, fleur de sel
€38

TAHITIAN VANILLA & VOATSIPERIFERY
Tahitian vanilla cream & crispy gavotte
€32

CARAMEL QUINCE
Quince puree, vanilla whipped cream, and puffed rice
€32

BLACK LEMON AND COFFEE
Crisp coffee biscuit, black lemon sorbet and coffee espuma
€32

List of allergies available on request

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