



CHEZ JEANNETTE



At Chez Jeannette, Michelin-starred Chef Benjamin Le Balch brings a contemporary and refined vision, dedicated to showcasing the purity of raw ingredients.

Passionate about working with plants, he finds at the Commanderie de Peyrassol a natural field of expression. On the sun-drenched heights of the estate, an organic kitchen garden is cultivated in harmony with the seasons, offering vegetables, fruits, and aromatic herbs that inspire his cuisine.

A little further on, some thirty hectares are devoted to an animal-friendly farm. Our Provençal dairy goats live peacefully there, producing fresh milk used in the kitchen and in the making of our house cheeses.

Because even the most generous land cannot stand alone, we also rely on a trusted network of local producers, artisans, and farmers.



Around him, a creative team shares the same high standards and attention to detail. Together, they shape a cohesive culinary identity, where technical mastery fully serves the expression of each ingredient.

In the dining room, Marlène Thorel embodies the spirit of the place; her warm and attentive hospitality reflects the soul of the house.

The project is enriched by the guidance and insight of Michel Portos, a two-Michelin-starred chef.

Awarded two toques by the Gault & Millau guide, Chez Jeannette joined the Michelin Guide's starred restaurants in 2025, recognizing the dedication of a committed team. Chez Jeannette is experienced as a timeless interlude in the heart of the vineyards — a return to essentials where time seems to slow down.

A singular experience in a place steeped in history, where art is freely revealed.

Enjoy your meal!

BOURGEOIN

FOR YOUR LUNCHES
THURSDAY, FRIDAY AND MONDAY
EXCEPT ON PUBLIC HOLIDAYS
70 €

*PLATS
À LA CARTE*

PATIENCE

— . —

COURGETTE 33€
Barbecued green,
Smoked sabayon

— . —

SERIOLE 43 €
Mona Lisa new harvest, fresh ail,
fig leaf

or

LAMB 43 €
Strong-flavoured beetroot, Sidamo coffee,
poppy

— . —

CHERRY 20 €
Iced yoghurt, tarragon

— . —

MIGNARDISES

EN FLEURS

FOR YOUR DINNERS
FOR YOUR WEEKEND LUNCHES
120 €

PLATS
À LA CARTE

PATIENCES

— • —

COURGETTE

Barbecued green,
Smocked sabayon

33 €

— • —

SERIOLE

Mona Lisa new harvest, fresh ail,
fig leaf

43 €

— • —

MACKEREL

Camargue rice,
Iodized onion juice

33 €

— • —

GOAT CHEESE

Safran des Rougians
to be enjoyed as an extra supplement

20 €

— • —

CHERRY

Iced yoghurt, tarragon

20 €

— • —

RHUBARB

Black apple, smocked pepper

20 €

— • —

MIGNARDISES

— • —

THIS MENU IS ALSO AVAILABLE IN A
VEGETARIAN VERSION
€100

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FOR YOUR WEEKEND LUNCHES
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VIGNOBLES AUSTRUY WINES

CHÂTEAU PEYRASSOL

PDO¹ CÔTES DE PROVENCE ORGANIC

ROSÉ	VERRE (12cl)	75 cl	150 cl
1204	.	55,00 €	.
Clos Peyrassol 2025	9,00 €	50,00 €	95,00 €
Château Peyrassol 2025	6,50 €	30,00 €	60,00 €
XIII ^E 2024	6,00 €	30,00 €	.
WHITE			
Clos Peyrassol 2023	.	.	100,00 €
Clos Peyrassol 2024	9,00 €	55,00 €	100,00 €
Château Peyrassol 2024	6,50 €	40,00 €	78,00 €
XIII ^E 2024	6,00 €	35,00 €	.
RED			
Clos Peyrassol 2022	14,00 €	75,00 €	.
Château Peyrassol 2022	6,50 €	40,00 €	.

LA BERNARDE

PDO¹ CÔTES DE PROVENCE ORGANIC

ROSÉ	75 cl
Château La Bernarde 2024	45,00 €
RED	
Château La Bernarde 2020	70,00 €

MALESCASSE

PDO¹ HAUT MÉDOC

RED	GLASS (12cl)	75 cl	150 cl
Château Malescasse 2021 <i>Cru Bourgeois exceptionnel</i>	6,50 €	40,00 €	.
Château Malescasse 2014	.	.	70,00 €

For your dinners, although our cellar is closed, we invite you to extend your discovery of the exceptional wines of Vignobles Austruy, available for purchase.

VIGNOBLES AUSTRUY WINES

QUINTA DA CÔRTE

DOP² DOURO

WHITE

Côte Blanc 2023

GLASS (12 cl) 75 cl

7,00 € 35,00 €

RED

Quinta da Côte Grande Reserva 2016

50,00 €

Princesa Reserva 2021

30,00 €

FATTORIA DI PETRETO

IGT³ TOSCANE

WHITE

Podere Sassaie 2022

50 cl 75 cl

40,00 €

Pourriture noble 2006

85,00 €

TENUTA CASENUOVE

TOSCANE

RED

Chianti Classico DOCG⁴ Gran Selezione 2019

75 cl

65,00 €

Chianti Classico DOCG⁴ Riserva 2019

45,00 €

Gran Toscan IGT³ 2019

55,00 €

TENUTA ISOLA NEL GIGLIO

IGT³ TOSCANE

WHITE

Bianco Scoglio Nero 2020

75 cl

100,00 €

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Rates including VAT - Service included - Commanderie de Peyrassol

CHEZ JEANNETTE'S CELLAR

RED	75 cl
Château De Miniere Vignes Centenaires (Bio) 2017 <i>PDO¹ Bourgueil</i>	38,00 €
Château Des Bachelards Saint-Amour (Bio) 2018 <i>PDO¹ Saint Amour</i>	48,00 €
Domaine de L'A 2019 <i>PDO¹ Castillon Côtes de Bordeaux</i>	56,00 €
Château du Cèdre Héritage 2020 <i>PDO¹ Cahors</i>	23,00 €
Château Gigognan Bois Des Moines (Bio) 2019 <i>PDO¹ Côtes Du Rhône Villages</i>	32,00 €
Domaine Saint Clair La Fleur Enchantée 2022 <i>PDO¹ Crozes Hermitage</i>	35,00 €
Clos Des Papes 2021 <i>PDO¹ Châteauneuf Du Pape</i>	140,00 €
Domaine La Soumade Gigondas 2021 <i>PDO¹ Gigondas</i>	40,00 €
Domaine Gallety Cuvée Emma 2021 <i>Vin de France</i>	46,00 €
Domaine Paetzold Le Cazotte (Bio) 2016 <i>PGI⁵ Vin de Pays des Côtes Catalanes</i>	25,00 €

THE SELECTION OF PHILIPPE AUSTRUY

RED	75 cl
Château Pavie Macquin 2016 <i>1^{er} Grand Cru Classé, PDO¹ Saint-Emilion</i>	180,00 €
Château Haut Bailly 2010 <i>Grand Cru Classé, PDO¹ Pessac-Leognan</i>	350,00 €
Château Haut Brion 2013 <i>1^{er} Grand Cru Classé, PDO¹ Pessac-Leognan</i>	800,00 €
WHITE	75 cl
Domaine Verget 2018 <i>1^{er} Cru « Sous le puits », PDO¹ Puligny Montrachet</i>	150,00 €
Château Climens 2011 <i>1^{er} Grand Cru Classé Barsac, PDO¹ Sauternes</i>	200,00 €

1. PDO : Protected Designation of Origin
2. DOP : Denominação de Origem Protegida
3. IGT : Indicazione Geografica Tipica
4. DOCG : Denominazione di Origine Controllata E Garantita
5. PGI : Protected Geographical Indication

NON-ALCOHOLIC DRINKS

SOFT DRINKS	
Coca-cola, Coca-cola zéro (33 cl)	4,50 €
Tonic Fever-tree, Ginger Beer (20 cl)	4,50 €
Traditional French lemonade (25 cl)	4,50 €
Fruit juice from Provence (20 cl)	4,50 €
Syrup: grenadine, mint, peach (25cl)	2,00 €
WATERS	
San Benedetto natural mineral water (75 cl)	7,50 €
San Benedetto sparkling natural mineral water (75 cl)	7,50 €
Perrier (33 cl)	3,50 €
HOT DRINKS	
Espresso coffee	5,00 €
Double espresso, cappuccino	7,00 €
Hot chocolate	5,00 €
Tea, Dammann infusion	6,00 €

DRINKS WITH ALCOOL

APÉRITIFS

Tenuta Casenuove, Ziik, sparkling rosé, extra brut (12cl)	9,00 €
Kir with organic estate white wine - blackcurrant, blackberry, peach (12cl)	8,00 €
Kir royal Lucien Roguet - blackcurrant, blackberry, peach (12cl)	13,00 €
Craft Beer L'Âne volant, Gonfaron (33cl)	7,50 €

COCKTAILS

Espresso Martini, Vodka, coffee liqueur, espresso (12cl)	12,00 €
Mocktail Hugo, sparkling water, elderflower syrup, lime (12cl)	10,00 €

CHAMPAGNES

Coupe de R de Ruinart (12cl)	20,00 €
Champagne R de Ruinart (75cl)	105,00 €
Champagne Ruinart Blanc de blancs (75cl)	140,00 €
Champagne Lucien Roguet, Tradition N°1	70,00 €