



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

— • —

ASPARAGUS

Genereuse from Didier Ferreint, wild garlic,
tonic watercress

33€

— • —

SERIOLE

White asparagus,
sage from the Estate, mimosa vinegar

43 €

or

LAMB

Allaiton triple A, garden broccoli,
vegetable ragù

43 €

— • —

CHOCOLATE

75% by Jérémie Rosso, cascara,
cacao crisp

20 €

— • —

MIGNARDISE

EN FLEURS

FOR YOUR DINNERS
FOR YOUR WEEKEND LUNCHES
120 €

PLATS
À LA CARTE

PATIENCE

— • —

ASPARAGUS

Genereuse from Didier Ferreint, wild garlic,
tonic watercress 33 €

— • —

RED MULLET

Camargue rice,
iodized black onion juice 33 €

— • —

SERIOLE*

White asparagus,
sage from the Estate, mimosa vinegar 43 €

— • —

LAMB*

Allaiton triple A, garden broccoli,
vegetable ragù 43 €

— • —

GOAT CHEESE

Terra Cabrun, saffron, honey
to be enjoyed as an extra supplement 20 €

— • —

CHOCOLATE

75% by Jérémie Rosso, cascara,
cacao crisp 20 €

— • —

CITRUS

glazed beeswax, pollen,
estate olive oil 20 €

— • —

MIGNARDISES

— • —

THIS MENU IS ALSO AVAILABLE IN A
VEGETARIAN VERSION
€100

*The main course is available with fish or meat, depending on today's arrivals
Rates including VAT - Service included - Commanderie de Peyrassol

VIGNOBLES AUSTRUY WINES

CHÂTEAU PEYRASSOL

PDO¹ CÔTES DE PROVENCE ORGANIC

ROSÉ	VERRE (12cl)	75 cl	150 cl
1204	.	55,00 €	.
Clos Peyrassol 2024	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 €	.
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 €	.
Château Peyrassol 2021			80,00 €

PEYRASSOL

VIN DE FRANCE BIOLOGIQUE

ROSÉ	VERRE (12 cl)	75 cl
Fines Bulles, sparkling rosé, extra brut	9,00 €	25,00 €

LA BERNARDE

PDO¹ CÔTES DE PROVENCE ORGANIC

ROSÉ	75 cl
Château La Bernarde 2024	45,00 €

RED

Château La Bernarde 2020	70,00 €
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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

	GLASS (12 cl)	75 cl
Côte Blanc 2023	7,00 €	35,00 €

RED

Quinta da Côte Grande Reserva 2016		50,00 €
Princesa Reserva 2021		30,00 €

PORTO WINE

	GLASS (8 cl)	75 cl
Porto DOP ² Tawny 10 y.o	10,00 €	40,00 €
Porto DOP ² Tawny 20 y.o	14,00 €	75,00 €

FATTORIA DI PETRETO

IGT³ TOSCANE

WHITE

	50 cl	75 cl
Podere Sassaia 2022		40,00 €
Pourriture noble 2006	85,00 €	

TENUTA CASENUOVE

TOSCANE

RED

	75 cl
Chianti Classico DOCG ⁴ Gran Selezione 2019	65,00 €
Chianti Classico DOCG ⁴ Riserva 2019	45,00 €
Gran Toscan IGT ³ 2019	55,00 €

TENUTA ISOLA NEL GIGLIO

IGT³ TOSCANE

WHITE

	75 cl
Bianco Scoglio Nero 2020	100,00 €

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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>PG⁵ Vin de Pays des Côtes Catalanes</i>	25,00 €

WHITE

75 cl

Domaine Albert Mann Riesling Cuvée Albert 2022 <i>PDO¹ Riesling</i>	56,00 €
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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

Peyrassol, Fines Bulles, 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

Negroni, Gin, Red Martini and Campari (9cl)	14,00 €
Espresso Martini, Vodka, coffee liqueur, espresso (12cl)	12,00 €
Hugo, Prosecco, elderflower liqueur, lime (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 €

PORTS

Quinta da Côrte, Porto Tawny 10 y.o (8cl)	10,00 €
Quinta da Côrte, Porto Tawny 20 y.o (8cl)	14,00 €

SPIRITS

Tenuta Casenuove, Grappa Bianca (4cl)	8,00 €
Tenuta Casenuove, Grappa Riserva (4 cl)	12,00 €
Gigi en Provence, Gin, Provence (4cl)	9,00 €
Le Philtre, Vodka, Charente (4cl)	9,00 €
Cantine Russo, Limoncello, IGP D'Amalfi (4 cl)	8,00 €
A. Loghja, myrtle liqueur, Calvi (4cl)	14,00 €
Nikka, Whisky, Japon (4cl)	11,00 €
Lagavulin, Peated Single M. Whisky, 16 y.o, Scotland (4cl)	20,00 €
Chivas, Blended Scotch Whisky 18 y.o, Scotland (4cl)	14,00 €
Tequila, Erena blanco 100% Blue Agave PDO Mexico (4cl)	15,00 €
Mezcal, Mahani 100% Espadín Agave, PDO Mexico (4 cl)	20,00 €
Cuban Ron, Eminente Reserva 7 Years (4 cl)	25,00 €
Saint Martin Rum XO, Gouverneur 1648, 10 Years Old (4 cl)	20,00 €
Cognac Xo, Distillerie Tessendier Park Fine Champagne (4cl)	20,00 €
Armagnac Dartigalongue 1990 (4cl)	20,00 €
Armagnac Dartigalongue 2005 (4cl)	20,00 €
Génépi, Distilleries de Provence (4cl)	15,00 €
Farigoule, liqueur de thym de Forcalquier (4cl)	12,00 €
Elisir, Distilleries de Provence (4cl)	20,00 €
Absente 69°, Distilleries de Provence (4cl)	20,00 €