



CHEZ JEANNETTE



Chez Jeannette, a restaurant of excellence and a vision:
sincere cuisine, thought out by many hands, in close
collaboration with the terroir.

On the sunny heights of the estate,
we cultivate an organic vegetable garden where
vegetables, fruit and aromatic herbs grow
to the rhythm of the seasons.

A little further a field, around thirty hectares are home to
animal-friendly farming. Our Provençal dairy goats live
there peacefully and produce fresh milk, used in cooking
and to make our cheeses.

Because a land, however generous it may be,
is not enough, we also rely on a network of local
producers, craftsmen and farmers. Together, we share
the same demand: to offer the right products, where the
purity of flavour is sublimated.



Under the guidance of Michel Portos, a two-starred
chef who was voted Chef of the Year in 2012
by Gault & Millau, has embodied a sincere
and generous quest for excellence since 2021.

In the kitchen, chef Benjamin Le Balch composes a
refined and sensitive menu, inspired by his career in
some of the world's top establishments. Alongside him,
sous-chef Marie Bousquet sublimates each dish with her
creativity and precise seasonings, while pastry chef Victor
Lorente creates a dialogue between textures and flavours
in his daring desserts. In the dining room, Marlène Thorel
embodies the soul of the place: her attentive, warm and
smiling welcome reflects the spirit of the house.

In 2024, the restaurant was awarded 2 toques by the
prestigious Gault & Millau guide. The following year, it
received its first Michelin Star. A precious accolade, the
fruit of genuine teamwork.

Chez Jeannette offers a unique and generous experience
experience in the heart of a place steeped in history
where art can be seen in complete freedom.

Enjoy your meal!

BOURGEOIN

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

*PLATS
À LA CARTE*

PATIENCE

— • —

BEETROOT

32 €

Roasted, Mayan Red 100% juice,
Red cabbage fermented, pomegranate

— • —

SQUASHES

42 €

Seriole, grilled shrimps sabayon,
mustard, tagete

or

LEEK

42 €

Cochon from Saint-Louis farm,
Green chili pepper, anchovies

— • —

VANILLA

19 €

Burnt, almond praline,
caramel

— • —

MIGNARDISE

EN FLEURS

FOR YOUR DINNERS
FOR YOUR WEEKEND LUNCHES
110 €

PLATS
À LA CARTE

PATIENCE

— • —

BEETS

Roasted, Mayan Red 100% juice,
Red cabbage fermented, pomegranate

32 €

— • —

MUSHROOMS

Géant blanc, pieds de mouton,
smoked black beer, mizuna

32 €

— • —

SQUASHES

Serieole, grilled shrimps sabayon,
mustard, tagete

42 €

— • —

CHEESE

to be enjoyed as a supplement 19 €

19 €

— • —

JERUSALEM ARTICHOKE

Mandarin confit, cereals,
bergamot

19 €

— • —

VANILLA

Burnt, almond praline
caramel

19 €

— • —

MIGNARDISE

VIGNOBLES AUSTRUY WINES

CHÂTEAU PEYRASSOL

PDO¹ CÔTES DE PROVENCE ORGANIC

ROSÉ	VERRE (12 cl)	75 cl	150 cl
1204	.	85,00 €	.
Clos Peyrassol 2024	9,00 €	50,00 €	95,00 €
Château Peyrassol 2024	6,50 €	30,00 €	60,00 €
XIII ^e 2024	6,00 €	28,00 €	.

WHITE

Clos Peyrassol 2023	.	100,00 €
Clos Peyrassol 2024	9,00 €	55,00 €
Château Peyrassol 2024	6,50 €	35,00 €
Château Peyrassol 2023		70,00 €
XIII ^e 2024	6,00 €	30,00 €

RED

Clos Peyrassol 2022	14,00 €	70,00 €	.
Château Peyrassol 2022	6,50 €	40,00 €	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 (12 cl)	75 cl	150 cl
Château Malescasse 2021 <i>Cru Bourgeois exceptionnel</i>	6,50 €	40,00 €	.
Château Malescasse 2014	.	.	85,00 €

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.

Rates including VAT - Service included - Commanderie de Peyrassol

VIGNOBLES AUSTRUY WINES

QUINTA DA CÔRTE

DOP² DOURO

WHITE

Côte Blanc *2022*

GLASS (8 cl)

75 cl

7,00 €

35,00 €

RED

Quinta da Côte Grande Reserva *2016*

70,00 €

Princesa Reserva *2021*

40,00 €

PORTO WINE

Porto DOP² Tawny 10 y.o

8,00 €

55,00 €

Porto DOP² Tawny 20 y.o

14,00 €

80,00 €

FATTORIA DI PETRETO

IGT³ TOSCANE

WHITE

Podere Sassaie *2021*

50 cl

75 cl

40,00 €

Pourriture noble *2006*

90,00 €

TENUTA CASENUOVE

TOSCANE

RED

Chianti Classico DOCG⁴ Gran Selezione *2018*

75 cl
105,00 €

Chianti Classico DOCG⁴ Riserva *2019*

50,00 €

Gran Toscan IGT³ *2019*

55,00 €

TENUTA ISOLA NEL GIGLIO

IGT³ TOSCANE

WHITE

Bianco Scoglio Nero *2019*

75 cl

105,00 €

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CHEZ JEANNETTE'S CELLAR

RED	75 cl
Domaine De Terres Blanches 2020 <i>PDO¹ Sancerre</i>	45,00 €
Château De Miniere Vignes Centenaires (Bio) 2017 <i>PDO¹ Bourgueil</i>	38,00 €
Domaine Berthelemot Beaune Les Grèves 1 ^{er} Cru 2022 <i>PDO¹ Beaune</i>	72,00 €
Maison De La Chapelle Irancy 2022 <i>PDO¹ Irancy</i>	42,00 €
Domaine Berthelemot Gevrey Chambertin 2022 <i>PDO¹ Gevrey Chambertin</i>	90,00 €
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 €

WHITE	75 cl
Domaine Albert Mann Riesling Cuvée Albert 2022 <i>PDO¹ Riesling</i>	56,00 €
Domaine Courbet Savagnin Ouille L'origine (Bio) 2022 <i>PDO¹ Côtes du Jura</i>	46,00 €
Domaine Luneau-Papin La Grange 2023 <i>PDO¹ Muscadet</i>	29,00 €

THE SELECTION OF PHILIPPE AUSTRUY

RED

75 cl

Château Talbot 2011	150,00 €
<i>Grand Cru Classé, PDO¹ Saint-Julien</i>	
Château Pavie Macquin 2016	180,00 €
<i>1^{er} Grand Cru Classé, PDO¹ Saint-Emilion</i>	
Château Haut Bailly 2010	350,00 €
<i>Grand Cru Classé, PDO¹ Pessac-Leognan</i>	
Château Haut Brion 2013	800,00 €
<i>1^{er} Grand Cru Classé, PDO¹ Pessac-Leognan</i>	

WHITE

75 cl

Domaine Verget 2018	150,00 €
<i>1^{er} Cru « Sous le puits », PDO¹ Puligny Montrachet</i>	
Château Climens 2011	200,00 €
<i>1^{er} Grand Cru Classé Barsac, PDO¹ Sauternes</i>	

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 (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

Jours d'été, Champagne, elderflower, mint, lime (12cl)	17,00 €
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 €

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 €
Gigi en Provence, Gin, Provence (4cl)	9,00 €
Le Philtre, Vodka, Charente (4cl)	9,00 €
Cantine Russo, Limoncello, IGP D'Amalfi (4 cl)	6,00 €
A. Loghja, myrtle liqueur, Calvi (4cl)	14,00 €
Nikka, Whisky, Japon (4cl)	11,00 €
Lagavulin, Peated Singl Malt Whisky, 16 y.o, Scotland (4cl)	20,00 €
Chivas, Blended Scotch Whisky 18 y.o, Scotland (4cl)	14,00 €
Park Cognac Borderies, Mizunara, Cognac (4cl)	20,00 €
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 €