



# 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

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

*PLATS  
À LA CARTE*

## PATIENCE

— • —

### ZUCCHINI

32 €

Burnt, fresh almond,  
Lovage, immortelle vinegar

— • —

### TUNA

42 €

Fennel, fresh herbs emulsion,,  
apricot

*or*

### COCHON

42 €

Eggplant, vine leaf,  
green grape, shiso

— • —

### MILK

19 €

Caramelized jam,  
vanilla pearls

— • —

## MIGNARDISE

# EN FLEURS

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FOR YOUR DINNERS  
FOR YOUR WEEKEND LUNCHES  
110 €

PLATS  
À LA CARTE

## PATIENCE

— • —

### ZUCCHINI

Burnt, fresh almond,  
Lovage, immortelle vinegar

32 €

— • —

### RED MULLET

Glazed carrot,  
smoke juice, purple basil

32 €

— • —

### COCHON

Eggplant, vine leaf,  
green grape, shiso

42 €

— • —

### CHEESE

*Audrey Lorient, Terra Cabrun Cabasse  
to be enjoyed as a supplement 19 €*

19 €

— • —

### TOMATO

Cœur de bœuf sorbet, pepper,  
peanut, lavender

19 €

— • —

### MILK

Caramelized jam,  
vanilla pearls

19 €

— • —

## MIGNARDISE

# VIGNOBLES AUSTRUY WINES

## CHÂTEAU PEYRASSOL

PDO<sup>1</sup> CÔTES DE PROVENCE ORGANIC

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

## WHITE

Clos Peyrassol 2023	9,00 €	.	100,00 €
Clos Peyrassol 2024	.	55,00 €	.
Château Peyrassol 2023	6,50 €	35,00 €	70,00 €
XIII <sup>e</sup> 2023, 2024	6,00 €	30,00 €	.

## RED

Clos Peyrassol 2022	14,00 €	70,00 €	.
Château Peyrassol 2021	6,50 €	40,00 €	80,00 €

## LA BERNARDE

PDO<sup>1</sup> CÔTES DE PROVENCE ORGANIC

RED	75 cl
Château La Bernarde 2019, 2020	70,00 €

## MALESCASSE

PDO<sup>1</sup> HAUT MÉDOC

RED	GLASS (12cl)	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.

# VIGNOBLES AUSTRUY WINES

## QUINTA DA CÔRTE

DOP<sup>2</sup> DOURO

### WHITE

	GLASS (8 cl)	75 cl
Côrte Blanc 2022	7,00 €	35,00 €

### RED

Quinta da Côrte Grande Reserva 2016	70,00 €
Princesa Reserva 2020, 2021	40,00 €

### PORTO WINE

	GLASS (8 cl)	75 cl
Porto DOP <sup>2</sup> Tawny 10 y.o	8,00 €	55,00 €
Porto DOP <sup>2</sup> Tawny 20 y.o	14,00 €	80,00 €

## FATTORIA DI PETRETO

IGT<sup>3</sup> TOSCANE

### WHITE

	50 cl	75 cl
Podere Sassaie 2021		40,00 €
Pourriture noble 2006	90,00 €	

## TENUTA CASENUOVE

TOSCANE

### RED

	75 cl
Chianti Classico DOCG <sup>4</sup> Gran Selezione 2018	105,00 €
Chianti Classico DOCG <sup>4</sup> Riserva 2019	50,00 €
Gran Toscan IGT <sup>3</sup> 2019	55,00 €

### ROSÉ

	VERRE (12 cl)	75 cl
Ziik Extra Brut Rosé Organic Sparkling Wine	9,00 €	25,00 €

## TENUTA ISOLA NEL GIGLIO

IGT<sup>3</sup> TOSCANE

### WHITE

	75 cl
Bianco Scoglio Nero 2019	105,00 €

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Rates including VAT - Service included - Commanderie de Peyrassol

# CHEZ JEANNETTE'S CELLAR

RED	75 cl
Domaine De Terres Blanches 2020 <i>PDO<sup>1</sup> Sancerre</i>	45,00 €
Château De Miniere Vignes Centenaires (Bio) 2017 <i>PDO<sup>1</sup> Bourgueil</i>	38,00 €
Domaine Berthelemot Beaune Les Grèves 1 <sup>er</sup> Cru 2022 <i>PDO<sup>1</sup> Beaune</i>	72,00 €
Maison De La Chapelle Irancy 2022 <i>PDO<sup>1</sup> Irancy</i>	42,00 €
Domaine Berthelemot Gevrey Chambertin 2022 <i>PDO<sup>1</sup> Gevrey Chambertin</i>	90,00 €
Domaine Rene Bouvier Marsannay Champ Salomon 2022 <i>PDO<sup>1</sup> Marsannay</i>	69,00 €
Château Des Bachelards Saint-Amour (Bio) 2018 <i>PDO<sup>1</sup> Saint Amour</i>	48,00 €
Domaine de L'A 2019 <i>PDO<sup>1</sup> Castillon Côtes de Bordeaux</i>	56,00 €
Château du Cèdre Héritage 2020 <i>PDO<sup>1</sup> Cahors</i>	23,00 €
Château Gigognan Bois Des Moines (Bio) 2019 <i>PDO<sup>1</sup> Côtes Du Rhône Villages</i>	32,00 €
Domaine Saint Clair La Fleur Enchantée 2022 <i>PDO<sup>1</sup> Crozes Hermitage</i>	35,00 €
Clos Des Papes 2021 <i>PDO<sup>1</sup> Châteauneuf Du Pape</i>	140,00 €
Domaine La Soumade Gigondas 2021 <i>PDO<sup>1</sup> Gigondas</i>	40,00 €
Domaine Gallety Cuvée Emma 2021 <i>Vin de France</i>	46,00 €
Domaine Paetzold Le Cazotte (Bio) 2016 <i>PGI<sup>5</sup> Vin de Pays des Côtes Catalanes</i>	25,00 €

WHITE	75 cl
Domaine Albert Mann Riesling Cuvée Albert 2022 <i>PDO<sup>1</sup> Riesling</i>	56,00 €
Domaine Courbet Savagnin Ouille L'origine (Bio) 2022 <i>PDO<sup>1</sup> Côtes du Jura</i>	46,00 €
Domaine Luneau-Papin La Grange 2023 <i>PDO<sup>1</sup> Muscadet</i>	29,00 €
Domaine Jean Dauvissat Chablis (Bio) 2023 <i>PDO<sup>1</sup> Chablis</i>	40,00 €

# THE SELECTION OF PHILIPPE AUSTRUY

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## RED

75 cl

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

## WHITE

75 cl

<b>Domaine Verget 2018</b> <i>1<sup>er</sup> Cru « Sous le puits », PDO<sup>1</sup> Puligny Montrachet</i>	150,00 €
<b>Château Climens 2011</b> <i>1<sup>er</sup> Grand Cru Classé Barsac, PDO<sup>1</sup> 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

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## 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 €
Squeezed citrus fruit (20 cl)	5,00 €
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

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## APÉRITIFS

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Tenuta Casenuove, organic Ziik spumante rosé (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 €
Pastis Henri Bardouin (4cl)	7,50 €

## COCKTAILS

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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

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Coupe de R de Ruinart (12cl)	20,00 €
Champagne R de Ruinart (75cl)	105,00 €
Champagne Ruinart Blanc de blancs (75cl)	140,00 €
Champagne Ruinart Rosé (75cl)	140,00 €

## PORTS

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

## SPIRITS

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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 €
Vallein Tercinier, Extra Old Roots, Cognac (4cl)	26,00 €