



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 afield, 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
70 €

*PLATS
À LA CARTE*

PATIENCE

—●—

TOMATO

Sweet spice sorbet, livèche,
green chili tomatillo

32 €

—●—

RETURN FROM FISHING

Zucchini flower, apricot,
Fresh herb emulsion

42 €

or

VEAL

White eggplant, vine leaf,
green grape, shiso

42 €

—●—

RASPBERRY

Stracciatella, pesto basil,
poached rhubarb

19 €

—●—

MIGNARDISE

EN FLEURS

FOR YOUR DINNERS
FOR YOUR WEEKEND LUNCHES
110 €

PLATS
À LA CARTE

PATIENCE



TOMATO

Sweet spice sorbet, livèche,
green chili tomatillo

32 €



RED MULLET

Orange carrot,
smoked juice, purple basil

32 €



RETURN FROM FISHING

Zucchini flower, apricot
Fresh herb emulsion

42 €



CHEESE

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

19 €



RASPBERRY

Stracciatella, pesto basil
poached rhubarb

19 €



MILK

Caramelized jam,
Vanilla pearls

19 €



MIGNARDISE

EN FLEURS

FOR YOUR DINNERS
FOR YOUR WEEKEND LUNCHES

110 €

PLATS
À LA CARTE

PATIENCE

—●—

TOMATO

Sweet spice sorbet, livèche,
green chilli tomatillo

32 €

—●—

RED MULLET

Orange carrot,
smoked juice, purple basil

32 €

—●—

VEAL

Fresh green beans and peas,
black shallot, fig leaf

42 €

—●—

CHEESE

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

19 €

—●—

RASPBERRY

Stracciatella, pesto basil
poached rhubarb

19 €

—●—

MILK

Caramelized jam,
Vanilla pearls

19 €

—●—

VIGNOBLES AUSTRUY WINES

CHÂTEAU PEYRASSOL

PDO CÔTES DE PROVENCE ORGANIC

ROSÉ	GLASS (12 CL)	75 CL	150 CL
1204	.	85,00 €	.
Clos Peyrassol 2024	9,00 €	50,00 €	.
Château Peyrassol 2024	6,50 €	30,00 €	60,00 €
XIII ^E 2024	6,00 €	28,00 €	.

WHITE

Château Peyrassol 2023	6,50 €	35,00 €	70,00 €
XIII ^E 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 CÔTES DE PROVENCE ORGANIC

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

MALESCASSE

PDO 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

D.O.C DOURO

WHITE

GLASS
(12 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 €

PORT WINE

GLASS (8 CL)

75 CL

Tawny 10 ans D.O Porto

10,00 €

55,00 €

Tawny 20 ans D.O Porto

14,00 €

80,00 €

FATTORIA DI PETRETO

IGT TOSCANE

WHITE

50 CL

75 CL

Podere Sassaie 2021

40,00 €

Pourriture noble 2006

90,00 €

TENUTA CASENUOVE

TOSCANE

RED

75 CL

Chianti Classico Gran Selezione 2018 *DOCG*

105,00 €

Chianti Classico Riserva 2019 *DOCG*

50,00 €

Gran Toscan 2019 *IGT*

55,00 €

ROSÉ

GLASS (12 CL)

75 CL

Ziik spumante rosé extra brut bio

9,00 €

25,00 €

TENUTA ISOLA NEL GIGLIO

IGT TOSCANE

WHITE

75 CL

Bianco Scoglio Nero 2019

105,00 €

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

CHEZ JEANNETTE'S CELLAR

RED

75 cL

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

WHITE

75 cL

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

THE SELECTION OF PHILIPPE AUSTRUY

RED

75 cL

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

WHITE

75 cL

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

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 €
Squeezed citrus fruit (20 cl)	5,00 €
Syrup: grenadine, mint, peach	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 ALCOHOL

APÉRITIFS

Tenuta Casenuove, Ziik spumante rosé bio (12cl)	9,00 €
Kir with estate's white wine <i>blackcurrant, blackberry, peach (12cl)</i>	8,00 €
Kir royal Lucien Roguet <i>blackcurrant, blackberry, peach (12cl)</i>	13,00 €
Craft beer L'Âne volant, Gonfaron (33cl)	7,50 €
Pastis Henri Bardouin (4cl)	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 €
Champagne Ruinart Rosé (75cl)	140,00 €

PORTS

Quinta da Côrte, Porto Tawny 10 ans (8cl)	10,00 €
Quinta da Côrte, Porto Tawny 20 ans (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 €
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, XO Roots, Cognac (4cl)	26,00 €