



LA TABLE DE SAINT-ROUX

"Straight from the vegetable garden to the plate"

Homemade dishes concocted with fresh, seasonal produce from our vegetable garden or local producers. Discover our delicious and eco-friendly farm-to-table cuisine, inspired by beautiful Provence.

More than just a restaurant, La Table de Saint-Roux and its Chef Guillaume Rigaudias invite you on a genuine voyage back into childhood, with a range of delicious, family-style dishes inspired by the treasures from our vegetable garden and locally-sourced produce.

La Table de Saint Roux is an invitation to discover the many facets of our estate too. Enjoy a selection of cheeses made on site by our cheesemaker Hasna Sioud. Savour bread fresh out of the wood-fired oven, lovingly prepared every day by our artisan baker Ludovic Bernard.

And of course, it all pairs to perfection with the Château Saint-Roux rosé wine crafted by our oenologist Alexis Cornu.

Bon Appétit !

Guillaume Rigaudias
Chef de La Table de Saint-Roux



THE VINEYARD

This is the story of a farm built in the 10th century in the hinterland of Provence. Château saint-roux, its name as literal as it is poetic, was attributed to it by an Italian nobleman charmed by the orange and red reflections of its land.



THE VEGETABLE GARDEN

Elegance, know-how, respect for the seasons and nature are the key words at Château Saint-Roux. With a huge 3,800 m2 organic vegetable garden, the estate combines its reputation for excellence with an eco-responsible approach that favours healthy, local food.



THE BAKERY OF SAINT-ROUX

Ludovic Bernard
Chef boulanger de Saint-Roux

Located in the heart of the estate, the bakery of Château Saint-Roux expresses all the know-how of the head baker Ludovic Bernard. Behind the wood-fired oven, a unique installation in the region, Ludovic works the living material and enhances the taste of an artisanal bread as good as it is beautiful.

His secret? A leaven made from the estate's own grapes. For those who like bread, it is possible to discover the techniques of traditional baking at Château Saint-Roux, which are passionately explained by the talented Ludovic.



THE CHEESES OF SAINT-ROUX

Hasna Sioud

Fromagère de Saint-Roux

More than a vineyard, the estate has a signature that is as amusing as it is unique: its adorable herd of goats. These goats delight young and old alike, and produce delicious cheeses that you will find on the menu.

DID YOU KNOW?

Each goat produces up to 3 litres of milk per day, from March to November. This milking allows us to produce a product emblematic of the estate in a specially built laboratory. The secret of our cheeses: the wild herbs and aromatic plants that line the estate give the milk its unique flavour.



THE FROMAGERIE DE LORGUES

Tristan Joly

Fromager et affineur de La Fromagerie de Lorgues



**LA FROMAGERIE
DE LORGUES**

par Tristan Joly

La Fromagerie offers about 150 cheese references from France and Europe. In addition to farmhouse cheeses, our establishment also offers delicatessen products, but also charcuterie and wine.

The magic happens in the basement of the shop. Day after day, Tristan brings his cheeses to maturity and to the best of their flavours. During the ripening of the rind, our master cheesemaker rubs, salts, washes and turns the cheeses regularly. This is a long job that requires a lot of patience and love.

THE EDUCATIONAL FARM



Discover our educational farm, from the dwarf donkey to the hen and the goats, our educational farm will delight young and old.






DRINKS & COCKTAILS

Ask for our cocktails of the day



Cocktail Saint Roux (rosé friponne, limonade, raspberry cream)	10€
Spritz (Apérol, Prosecco)	10€
Blanc Ginger bio (Blanc du domaine, Fizz Gingembre, Lime, Mint)	10€
Blanc Mojito (Blanc du domaine, Fizz Mojito, Lime, Mint)	10€
Cuba Libre (Rhum, Lime, cola)	12€
Mojito (Dark rhum, mint, cane sugar, lime, sparkling water)	12€
Pina Colada (Rhum, pineapple, coconut milk)	14€
Rouge Baiser (red fruits, vodka)	14€
Dai'Kiwi (Kiwi, apple, vodka)	14€
Exotic Kiss (Passion fruit, mango, dark rhum)	14€
Chabada (Strawberry, banana, cognac)	14€



Cocktails without alcohol




Nectar de Vigne (lime sirop, grappe juice, sparkling water)	8€
Virgin Mojito (menthe, sucre de canne, citron vert, eau gazeuse)	

Softs

Sirops Bio	2,20€
Jus de fruits, 25cl	4€
Jus de raisin du domaine	6€
Sodas Bio	5€
Thé vert pêche Meneau Bio	4,50€
Perrier	3,50€
Aqua Panna	5,50€
San Pellegrino	6€
Eau Cryo gazeuse 75cl	3€
Eau Cryo plate 75cl	2€


Beers





Birra Moretti	5€
Birra Moretti	9€
Monaco	5,50€
BAL	6€
Panaché	6€

Apéritifs

Coupe Harlot Rosé	8€
Kir au Vin Blanc du Domaine bio	8€
Coupe de Champagne Henriot Brut Souverain	14€
Kir Royal	15€
Pastis Lachanenche bio 4cl	5,50€
Martini blanc, Martini rouge, Campari 6cl	6€
Américano (martini rouge 2cl, campari 4cl, perrier)	8€
Vin et Noix, Vin et Orange Lachanenche bio	7€
Whisky J&B 4cl	7€
Whisky Ange "Portrait Vivant" Bio 4cl	9€
Tequila Camino Real 4cl	7€
Rhum Havana blanc / Ambré 4cl	7€
Rhum Gino (ambré) 4cl	11€
Gin Tanqueray 4cl	7€
Gin Bio 4cl	9€
Bourbon Jack Daniel's 4cl	10€
Vodka Belvedere 4cl	11€




Net price, VAT and service included. Alcohol abuse is dangerous for your health and should be consumed in moderation.






DIGESTIVE & HOT DRINKS

Digestive




Limoncello Lachanenche Bio 4cl	7€
Liqueur de menthe Lachanenche Bio 4cl	7€
Liqueur de Thym Lachanenche Bio 4cl	7€
Liqueur de Verveine Lachanenche Bio 4cl	7€
Eau de Vie de Poire Lachanenche Bio 4cl	11€
Marc de Berne 4cl	13€
Decroix vieille Réserve XO Aop Cognac Bio 4cl	12€
Armagnac , Clés des Ducs, VS 4cl	12€
Gin ou Vodka vinique "Font des pères" 4cl	11€


Hot Drinks



Expresso	4€
Noisette	4€
Double expresso	5€
Coffee with milk	5€
Decaffeinated	4€
American coffee	4€
Cappuccino	5€
Tea, Infusion	4,50€



Net price, VAT and service included. Alcohol abuse is dangerous for your health and should be consumed in moderation.





MENU OF THE DAY

Only for lunch, except weekends and public holidays

TO DISCOVER ON OUR SLATE



STARTER & DISH
30€

DISH & DESSERT
26€

STARTER & DISH & DESSERT
38€

STARTER & DISH & CHEESE & DESSERT
43€



CHILD MENU
12€

Crispy chicken or fish fillet (depending on availability) with garden vegetables and/or pasta





ON THE MENU

Starters

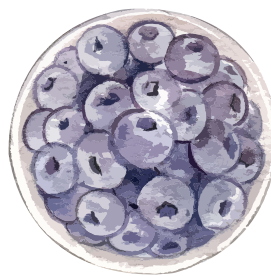
Starter of the day (only for lunch, except weekends and public holidays)	12€
Chicken caesar salad *(1,3,5,6,10,11)	12€
King prawn caesar salad *(1,2,3,5,6,10,11,14)	14€
Vitello tonnato, thinly sliced veal, capron, rocket and tuna sauce * (2,3,4,10,14)	15€
Tartar of Angus beef with parsley, taggiasche olives, capers, preserved lemon, pesto and mesclun salad *(5,9)	17€
Cream of butternut soup, smoked bacon cream, pancetta crisps, slice of toasted focaccia *(1,3,4,5)	16€

Dishes

Fresh pasta of the day Gnocchi pesto/risotto, glazed vegetables from the garden *(1,2,3,4,5,11)	19€	🌱
Pesto gnocchi with glazed garden vegetables *(1,2,3)	18€	
Dish of the day *(1,2,3,4,5,11) (only for lunch, except weekends and public holidays)	18€	
Chicken caesar salad *(1,3,5,6,10,11)	18€	
King prawn caesar salad *(1,2,3,5,6,10,11,14)	19€	
Truffle risotto, mushrooms, truffle cream, truffle shavings *(1,3,4)	26€	🌱
Salmon steak, cauliflower and chorizo mousseline, fennel deglazed with lobster juice *(3,13,14)	28€	
Braised shoulder of lamb, Sardinian fregola, mushrooms, tapenade Viennoise and lamb jus *(1,3)	29€	
Farmhouse ribs, homemade barbecue sauce, creamy polenta and mushrooms *(1,5,6,7,10)	28€	

*Allergènes : 1. Cereals 2. Egg 3. Milk 4. Peanuts 5. Nuts 6. Soy 7. Sesame 8. Lupin 9. Sulphites 10. Mustard 11. Celery
12. Moluse 13. Shellfish 14. Fish

🌱 Vegetarian option



ON THE MENU

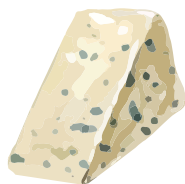
Cheeses

An adorable herd of goats allows the production of certified organic cheeses on site. Fresh, matured or coated, these are the emblematic products of our estate. The goat cheeses are available from March to November and offer a colourful range of flavours.

Platter of cheeses ripened in our cellar *(1,3,6,8,9)

10€

Assortment of goat's cheeses from our estate and cheeses from our maturer Tristan JOLY



Desserts

Dessert of the day (only for lunch, except weekends and public holidays)

8€

Peanut tart, peanut praline, milk chocolate ganache *(1,2,4,5)

12€

Perfect nougat, nougat cream mousse, pistachio biscuit, Morello cherry coulis and crunchy crumble *(1,2,5)

12€

Espresso coffee with an assortment of delicacies *(1,2,3,5)

12€

*Allergènes : 1. Cereals 2. Egg 3. Milk 4. Peanuts 5. Nuts 6. Soy 7. Sesame 8. Lupin 9. Sulphites 10. Mustard 11. Celery 12. Moluse 13. Shellfish 14. Fish

