

RESTAURANT MENU

Your Dinner Travel Diary

At La Ferme de la Huppe, we stand for authentic, sincere cuisine deeply rooted in its terroir. Our gourmet inn celebrates fresh, raw, and seasonal products, carefully selected from committed local producers.

90% of our ingredients come from within a 15 km radius, prioritizing the richness of the PACA region and ensuring a cuisine that respects nature's cycles.

We have chosen a short, well-curated menu featuring two unique, balanced menus designed to provide a complete culinary experience. Each dish tells a story—one of our passion for pure flavors and the authenticity of the terroir.

In a warm and welcoming setting, La Ferme de la Huppe invites you to take a timeless break, where gastronomy is synonymous with sharing and pleasure. Here, every meal becomes a special moment—an immersion into the very essence of Provençal cuisine, blending tradition and creativity.



**ASSOCIATION
FRANÇAISE
DES MAÎTRES
RESTAURATEURS**

MARKET MENU

The market menu features dishes made from fresh, seasonal ingredients, purchased raw and prepared on-site.

All menus are preceded by an amuse-bouche.

STARTERS

The Farmhouse Pâté en Croûte

Field salad, root vegetable pickles, yuzu vinaigrette and reduction

Soft-Boiled Egg

Potato emulsion and brunoise, thyme oil, and a mix of wildflowers

Bonnieux's Beautiful Asparagus

Parsley mayonnaise, clarified butter toast, mimosa condiment, and wild mustard

MAINS COURSES

Low-Temperature Duck Breast

Spinach calisson, potato croquettes, dandelions, and beet sauce

Mullets Fillet in a Green & Black Olive Crust

Like a beurre blanc with squid ink, Camargue black rice, and carrots

Huppe's All-Green Epeautre Risotto

Green peas, fava beans, asparagus tips, chlorophyll mousse, bound with goat cheese

DESSERTS

Selection of aged cheeses

La Huppe's French Toast, diplomatic cream, rum-banana sorbet

Craquelin Choux, verbena mousse, mandarin-cinnamon marmalade, mango sorbet

Granola Crumble, *rosemary-infused rhubarb compote, coconut ice cream*

Starter, Main Course, Dessert: €65

Starter, Main Course, Cheese, Dessert: €75

Children's Menu: €30 (starter & main course or main course & dessert)

FROM THE FARM TO THE FARM MENU

The brand-new "From the farm to The Farm" menu is a 6-course tasting experience composed of products sourced directly from Vaucluse, in collaboration with local farmers, breeders, and producers.

Prélude

* * * *

Mallemort Asparagus "Excelsior Style"
Creamed barley velouté, rosemary oil, toasted bread, and wildflowers

* * * *

Smoked Trout from L'Isle-sur-la-Sorgue & Spirulina Emulsion
Coconut purée with bottarga, sweet potato cake, and mallow flowers

* * * *

Lamb from Lioux
Morille farcie, poireaux sauvages, artichaut et jus d'anis torréfié

* * * *

Chocolate Tube filled with Lemon Parfait
Herbal sorbet and almond biscuit from Gordes

* * * *

Gourmet Delight

€80 per person (excluding drinks)

Available only for the entire table



LA FERME DE LA ★★★★★

HUPPE

HÔTEL - RESTAURANT - BAR

Membre de l'Association Française des Maîtres Restaurateurs suite à l'attribution du titre de Maître-Restaurateur par Arrêté préfectoral n°2024/06/MR/SPA du 5 juillet 2024

Toutes nos recettes peuvent être adaptées en fonction de nos approvisionnements

Provenance des viandes et des poissons : Région PACA, France

Liste des allergènes disponible sur demande

Tous les allergènes étant travaillés à La Ferme de la Huppe, la présence de traces croisées n'est pas exclue

Nos tarifs s'entendent service inclus et toutes taxes comprises. Moyens de paiement acceptés : espèces et cartes bancaires