



LE COMPTOIR DE LA MÈRE GERMAINE

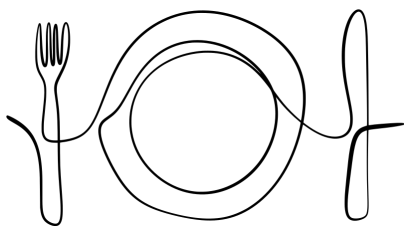
Conceived in a spirit of conviviality and sharing by Isabelle and Arnaud Strasser, Le Comptoir de la Mère Germaine is a place where guests come together to enjoy life's simple pleasures.

Nestled on the village square, Le Comptoir offers generous, bistronomic cuisine crafted from fresh, seasonal ingredients and the rich bounty of the Vaucluse region.

The menu, created by Chef Emilio Arriaga Dora, changes with the seasons to showcase local producers and the flavors of the moment.

Gathered around the open kitchen and grand rotisserie, our team welcomes you in a warm, relaxed atmosphere — the perfect setting for conversation and the discovery of fine wines from Châteauneuf-du-Pape and other great French terroirs.

Good to know: you'll find a list of our local producers at the end of the menu — an invitation to discover the people behind the richness of our region.



Follow us on Instagram

@comptoirdelameregermaine



MENU



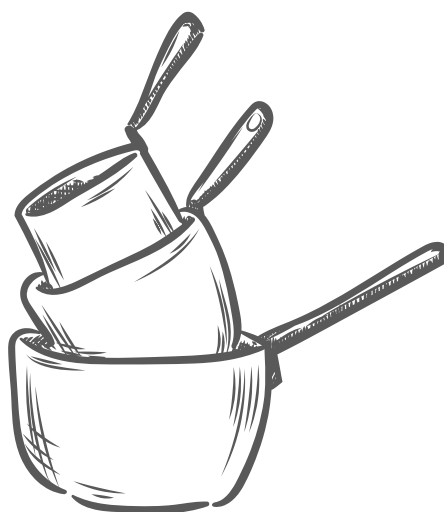
WEEKLY MENU

Proposed by our chef

Available at lunch except on weekends and holidays

Starter / Main Course / Dessert	34 €
Starter / Main Course or Main Course / Dessert	29 €
Dish of the Day	22 €

See the menu options on the chalkboard



Net price and service included. The list of allergens is available on request. Meat origin: Italy, France, Ireland

MENU



TO SHARE

- COUNTER TOAST**, Rustic country bread topped with creamy Manchego, grilled pepper and chorizo, finished with fresh baby spinach. 23 €
(vegetarian option available)  19 €
- HERB-SAUTEED PRAWNS** served with guacamole and olive oil fougasse. 22 €
- RIB OF BEEF (French origin)** Served with roasted new potatoes, seasonal vegetables, and a smoky chipotle chimichurri 96 €
Pour 2 personnes 120 €
Pour 3 personnes

STARTERS

- CEVICHE OF THE MOMENT** (fish or shellfish) with criolla sauce, peanut sal prieta, and tamarillo condiment. 17 €
 *Domaine du Moulin Blanc Côte du Rhône* 8 €
- VITELLO TONNATO**, thinly sliced veal, Parmesan shavings, Chinotto oil, arugula, and capers 16 €
 *Domaine du Moulin Blanc - Tavel 2020* 9 €
- HERB-SAUTEED PRAWNS** served with guacamole and olive oil fougasse 17 €
 *Domaine de la Pousterle - Luberon - Isabelle 2021* 9 €
- PUGLIESE BURRATA**, Red gazpacho, aubergine caviar, and dried black olives  15 €
 *Domaine de Coyeux IGP Méditerranée Premières Fleurs* 8 €

Net price and service included. The list of allergens is available on request. Meat origin: Italy, France, Ireland

LA CARTE



MAIN COURSES

ROAST OF THE DAY , Roasted new potatoes, seasonal vegetables, and chipotle chimichurri	30 €
 <i>Domaine Le Prieuré des Papes - Châteauneuf-du-Pape - Vieilles Vignes 2021</i>	13 €
FISH FILLET , Grilled fresh catch of the day, served on pistou soup with combava oil	25 €
 <i>Domaine Le Prieuré des Papes - Châteauneuf-du-Pape Vieilles Vignes 2023</i>	14 €
BEEF TARTARE , marinated in-house, with roasted new potatoes and mixed greens	21 €
 <i>Domaine de la Pousterle - Luberon - Cuvée Isabelle 2023</i>	9 €
CHEF'S BURGER , Crispy pulled Ventoux pork, curry brioche buns	24 €
 <i>Domaine de Coyeux AOP Gigondas</i>	10 €
MACCHERONCINI ALLA NORMA , Tomato sauce, grilled eggplant, and smoked sheep's ricotta	20 €
 <i>Domaine de Coyeux - Les banquettes 2023</i>	10 €
RIB OF BEEF (French origin) , Roasted new potatoes, seasonal vegetables, and smoky chipotle chimichurri	96 €/2 pers 120€/3pers
 <i>Domaine Le Prieuré des Papes - Châteauneuf-du-Pape - Le couchant 2021</i>	15 €
PLAT DU JOUR , le midi, en semaine seulement et hors férié	22 €

LA CARTE

LES DESSERTS



SELECTION OF AGED CHEESES from Our Regions	14 €
 <i>Domaine de Coyeux - Les banquettes 2023</i>	10 €
VANILLA PANACOTTA , Made with Indonesian vanilla, Buddha's hand jam, and thyme lace tuile	9 €
 <i>Domaine de Coyeux AOP Muscat de Beaumes-de-Venise Solera</i>	9 €
WHITE CHOCOLATE FONDANT , Mayan Red and pistachio, raspberry espuma	10 €
 <i>Domaine de Coyeux - L'Or des Dentelles 2022 - Beaumes de Venise</i>	10 €
ROASTED FRUIT CUP , Coconut yogurt mousse and mint-pepper coulis.	9 €
 <i>Vin de France - La Pousterle - Luberon 2022</i>	7 €

MENU

GLOSSARY



Vegetarian Dish



Glass of White Wine (14cl)



Glass of Rosé wine (14cl)



Glass of Red wine (14cl)



ACKNOWLEDGEMENTS

-  Seasonal Fruits and Vegetables from La Ferme aux Hirondelles - Orange (84)
-  Seasonal Fruits and Vegetables from Le Panier de la Comtesse - Orange (84)
-  Mushrooms from Maison Naturelium - Châteauneuf-du-Rhône (26)
-  Domaine Le Prieuré des Papes, vegetable garden and aromatic herbs, olive oils and wines - Orange (84)
-  Les Arômes du Grès, nursery, aromatic and medicinal plants - Orange (84)
-  Toute la Marée, French fish auctions, freshly caught fish - Entraigues-sur-la-Sorgue (84)
-  Saboros, French farm-raised meats and poultry - Entraigues-sur-la-Sorgue (84)
-  Augusta Pains et Merveilles, bakery - Sarrians (84)
-  EAT VOILA / Clément Brebion distribution, Italian products and fine grocery - Imperia / Liguria (ITALY)
-  Fromagerie SDV, cheese, dairy products, eggs - Sorgues (84)
-  Patin Citrus, local citrus fruits - Aubignan (84)
-  Esprit Distillation, artisan distillery - Entraigues-sur-la-Sorgue (84)
-  XOCO - Direct cacao producer and single-origin chocolate from Central America
-  Chez Lydie et Stéphane Millet - Fruits and vegetables - Caderousse (84)
-  De la Perrand - Fruits and vegetables - Caderousse (84)
-  Le Coumier - Lentils, chickpeas, and spelt - Piolenc (84)
-  GALISTRUFFE - Asparagus, peas, snow peas, and saffron - Uchaux (84)
-  Escargots du Ventoux - Snail farmer - Bédoin (84)