



LE COMPTOIR DE LA MÈRE GERMAINE

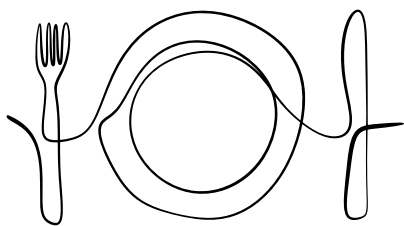
Conceived in a spirit of conviviality and sharing by Isabelle and Arnaud Strasser, Le Comptoir de la Mère Germaine is a place where guests come together to enjoy life's simple pleasures.

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 and his team, 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



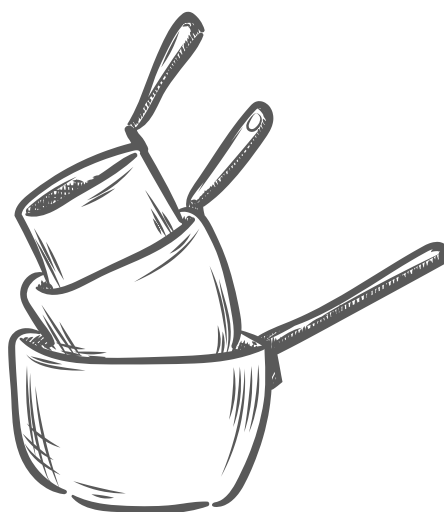
WEEKLY MENU

Proposed by our chef

Available at lunch except on weekends and holidays

Starter / Main Course / Dessert	34 €
Starter / Main Course or Main Course / Dessert	28 €
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

- PUFF PASTRY OF SNAILS IN GARLIC-PARSLEY**, seasonal squash and finger lime 21 €
 Domaine de la Pousterle - Luberon - Isabelle 2021 9 €
- AUTUMN TOAST FROM THE COUNTER**, country bread, brocciu, sautéed mushrooms, lonzu and chestnuts  23 €
 Domaine de la Pousterle - Luberon - Cuvée Isabelle 2022 9 €
- RIB OF BEEF (French origin)** fondant potatoes, seasonal vegetables and red-wine sauce 96 €
 Domaine Le Prieuré des Papes - Châteauneuf-du-Pape - Vieilles Vignes 2021 120 €
Pour 2 personnes
Pour 3 personnes 13 €

STARTERS

- SOFT-BOILED EGG FROM THE COUNTER**, meurette sauce and sweet potato purée 13 €
 Domaine de la Pousterle - Vin de France 2023 7 €
- SALMON GRAVLAX** with beetroot and smoked skyr cream 16 €
 Domaine du Moulin Blanc - Côtes du Rhône 2023 8 €
- PUFF PASTRY OF SNAILS IN GARLIC-PARSLEY**, seasonal squash and finger lime 15 €
 Domaine de la Pousterle - Luberon - Isabelle 2021 9 €
- SEASONAL SOUP FROM THE COUNTER**  11 €
 Domaine de la Pousterle - Terroir d'Ansouis 2024 7 €

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

LA CARTE



MAIN COURSES

ROTISSERIE OF THE DAY , fondant potatoes, seasonal vegetables and vigneronne sauce	30 €
 <i>Domaine Le Prieuré des Papes - Châteauneuf-du-Pape - Le couchant 2020</i>	15 €
FISH FILLET OF THE MOMENT , celeriac purée, citrus-braised fennel and saffron emulsion	24 €
 <i>Domaine Le Prieuré des Papes - Châteauneuf-du-Pape Vieilles Vignes 2024</i>	14 €
STUFFED SUCKLING PIG WITH MUSHROOMS AND SWISS CHARD , creamy polenta, vigneronne sauce	24 €
 <i>Domaine de Coyeux - Les banquettes 2023</i>	9 €
CHEF'S BURGER: shredded duck , sautéed mushrooms and foie gras cream	24 €
 <i>Domaine de Coyeux AOP Gigondas 2021</i>	10 €
RIB OF BEEF (French origin) fondant potatoes, seasonal vegetables and red-wine sauce	96 €/2 pers 120€/3pers
 <i>Domaine Le Prieuré des Papes - Châteauneuf-du-Pape - Vieilles Vignes 2021</i>	13 €
DISH OF THE DAY , served at lunchtime on weekdays only (excluding public holidays)	22 €

LA CARTE

LES DESSERTS



SELECTION OF AGED CHEESES from Our Regions	14 €
 <i>Domaine de Coyeux IGP Méditerranée Premières Fleurs</i>	8 €
 <i>Domaine Le Prieuré des Papes - La Millière - Côtes du Rhône 2023</i>	9 €
CARAMELIZED APPLE , spiced shortbread and Granny Smith espuma	9 €
 <i>Domaine de Coyeux AOP Muscat de Beaumes-de-Venise Solera</i>	9 €
DARK CHOCOLATE “MAYAN RED” FINANCIER , pear cream and Baileys emulsion	11 €
 <i>Domaine de Coyeux - Les Jumelles 2022</i>	8 €
LEMON MERINGUE VERRINE	10 €
 <i>Domaine de Coyeux - L'Or des Dentelles 2022 - Beaumes de Venise</i>	10 €

MENU

GLOSSARY



Vegetarian Dish



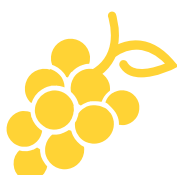
Glass of White Wine (14cl)



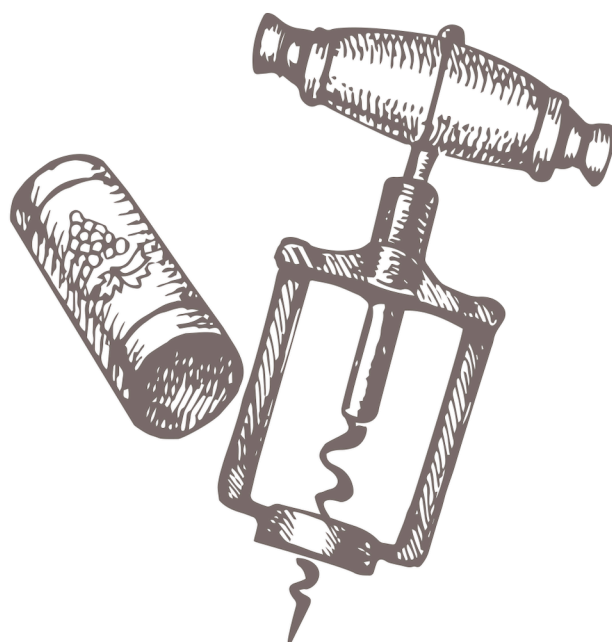
Glass of Rosé wine (14cl)



Glass of Red wine (14cl)



Glass of Muscat (14cl)



ACKNOWLEDGEMENTS

-  Fruits et Légumes de saison de la Ferme aux hirondelles- Orange (84)
-  Fruits et Légumes de saison de Chez Le Panier de la Comtesse- Orange (84)
-  Champignons de la Maison Naturelium - Châteauneuf-du-Rhône (26)
-  Domaine Le Prieuré des Papes, potager et jardin aromatiques, huiles d'olives et vins - Orange (84)
-  Les Arômes du Grés, pépinière, plantes aromatiques et médicinales - Orange (84)
-  Toute la Marée, Criées Française, poissons d'arrivages - Entraigues-sur-la-Sorgue (84)
-  Saboros, Viandes et volaille fermières Française - Entraigues-sur-la-Sorgue (84)
-  Augusta Pains et Merveilles, Boulangerie - Sarrians (84)
-  EAT VOILA/ Clément Brebion distribution, produits italiens et épicerie fine - Imperia/Liguria (ITALIE)
-  Fromagerie SDV, Fromage, crèmerie, oeufs - Sorgues (84)
-  Agrumes de Patin, Agrumes locaux - Aubignan (84)
-  Esprit Distillation . Distillerie artisanale - Entraigues-sur-la-Sorgue (84)
-  XOCO - Producteur direct de cacao et Chocolat de variété unique origine Amérique centrale
-  GALISTRUFFE - gousse de vanille et safran - Uchaux (84)
-  Escargots du Ventoux - Héliciculteur - Bédoin (84)