# 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 welcoming address where people love to gather and enjoy gourmet pleasures.

Located on the village square, Le Comptoir offers generous, bistronomic cuisine crafted from fresh, seasonal produce and the rich bounty of the Vaucluse terroir.

The menu, created by Chef Emilio Arriaga Dora and his team, evolves with the seasons to highlight local producers and the flavors of the moment.

At this time of year, truffles naturally find their way onto the table and may, according to your wishes, enhance certain starters and main courses, adding their precious and aromatic signature to the house's creations.

Around the open kitchen and the large rotisserie, the team welcomes you in a simple, warm atmosphere, perfect for conversation and for discovering the fine wines of Châteauneuf-du-Pape and French wine regions.

Please note: you will find the list of our local producers at the end of the menu—an invitation to discover those who contribute to the richness of our terroir.

**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 € |
| **NEW: THE WINTER MENU**<br>1 tartiflette (main course) + 1 dessert of your choice | 24 € |

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

**COMPTOIR TOAST :** Country bread, balsamic onion confit, fresh goat's cheese, and cured country ham — 21 €

Domaine de la Pousterle - Luberon - Isabelle 2021 — *9 €*

**RIB STEAK (French origin) :** Truffle mashed potatoes, seasonal vegetables, and Piolenc black garlic sauce — 96 € *Pour 2 personnes* 125 € *Pour 3 personnes*

Domaine Le Prieuré des Papes - Châteauneuf-du-Pape - Vieilles Vignes 2021 — *13 €*

## STARTERS

**The Small Tartiflette** — 14 €

*Domaine de la Pousterle - Vin de France 2023* — *7 €*

**Scrambled Eggs with Black Melanosporum Truffle** — 18 €

*Domaine de Coyeux - Les banquettes 2022* — *9 €*

**Oysters Gratinated with Hollandaise Sauce** — 15 €

*Domaine Le Prieuré Des Papes - Châteauneuf-du-Pape - Vieilles Vignes 2024* — *14 €*

**SEASONAL SOUP FROM THE COUNTER** — 12€

*Domaine du Moulin Blanc - Tavel - 2020* — *9 €*

**TRUFFLE SUPPLEMENT – 10 G — €15**

Because the season is precious, treat yourself to the pleasure of a touch of fresh truffle, grated at the last moment to enhance your starters or main courses.

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

# LA CARTE

## MAIN COURSES

**ROTISSERIE SPECIAL OF THE DAY:** Truffle mashed potatoes, seasonal vegetables, and Piolenc black garlic sauce — 31 €

*Domaine Le Prieuré des Papes - Châteauneuf-du-Pape - Le couchant 2020* — *15 €*

**FISH FILLET OF THE DAY :** Provençal trio (spelt, lentils, and barley), cauliflower foam, and sage — 25 €

*Domaine Le Prieuré des Papes - Châteauneuf-du-Pape Vieilles Vignes 2024* — *14 €*

**COMPTOIR RAMEN :** Chicken broth, Ventoux pork belly, soba noodles, and marinated egg — 22 € (Vegetarian option : 19€)

*Domaine de La Pousterle - Cuvée Isabelle - 2022* — *9 €*

**CHEF'S BURGER :** Crispy pulled Ventoux pork, brioche bun, and coleslaw — 24 €

*Domaine de Coyeux AOP Gigondas 2021* — *10 €*

**FRESH PASTA OF THE DAY :** Parmesan cream and black Melanosporum truffle — 26 €

*Domaine Le Prieuré des Papes - Châteauneuf-du-Pape Vieilles Vignes 2024* — *14 €*

**RIB STEAK (French origin):** Truffle mashed potatoes, seasonal vegetables, and Piolenc black garlic sauce — 96 €/2 pers, 125€/3pers

*Domaine Le Prieuré des Papes - Châteauneuf-du-Pape - Vieilles Vignes 2021* — *13 €*

**DISH OF THE DAY :** Lunch only, weekdays only, excluding public holidays — 22 €

**TARTIFLETTE :** Piolenc garlic salad with croutons — 19 €

**TRUFFLE SUPPLEMENT – 10 G — €15**

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# LA CARTE

## LES DESSERTS

**SELECTION OF MATURED CHEESES FROM OUR REGIONS** 14 €

*Domaine de Coyeux IGP Méditérranée Premières Fleurs* *8 €*

*Domaine Le Prieuré des Papes - La Millière - Côtes du Rhône 2023* *8 €*

**ALL-CHOCOLATE TIRAMISU** 9 €

*Domaine de Coyeux AOP Muscat de Beaumes-de-Venise Vintage* *11 €*

**OLIVE OIL MADELEINE,** Roasted pineapple and Caraïbes chocolate cream 9 €

*Domaine de Coyeux AOP Muscat de Beaumes-de-Venise "L'or Des Dentelles"* *10 €*

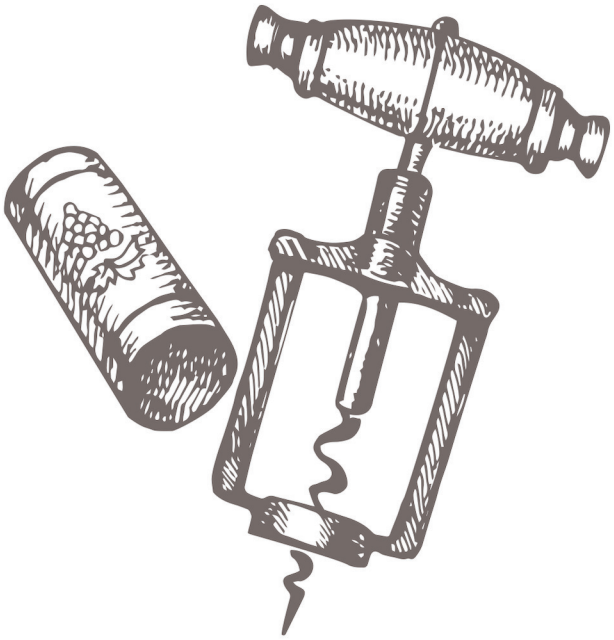
**MONT-BLANC–STYLE VERRINE WITH CITRUS FRUITS** 9 €

*Domaine de Coyeux AOP Muscat de Beaumes-de-Venise Solera* *9 €*

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

# MENU

## GLOSSARY



Vegetarian Dish

Glass of White Wine (14cl)

Glass of Rosé wine (14cl)

Glass of Red wine (14cl)

Glass of Muscat (14cl)

*L'abus d'alcool est dangereux pour la santé à consommer avec modération*
*Service compris TVA 20% et 10 %*

# 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, crémerie, 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)