



LE COMPTOIR DE LA MÈRE GERMAINE

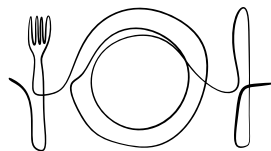
Conceived in a spirit of conviviality and sharing by Isabelle and Arnaud Strasser, Le Comptoir de la Mère Germaine is a welcoming address where people love to gather and enjoy gourmet pleasures.

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.

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

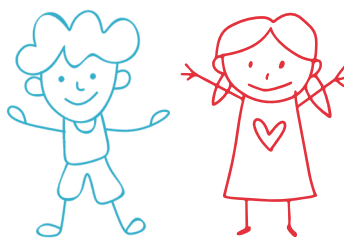
Available at lunch except on weekends and holidays

Starter / Main Course / Dessert 34 €

Starter / Main Course or Main Course / Dessert 28 €

Dish of the Day 22 €

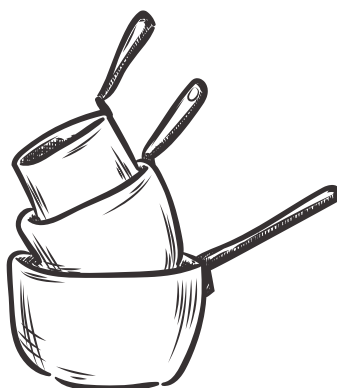
See the menu options on the chalkboard



KIDS MENU (UP TO 10 YEARS OLD)

Choice of syrup – Rotisserie or Fish of the day – Ice cream





17 €






MENU



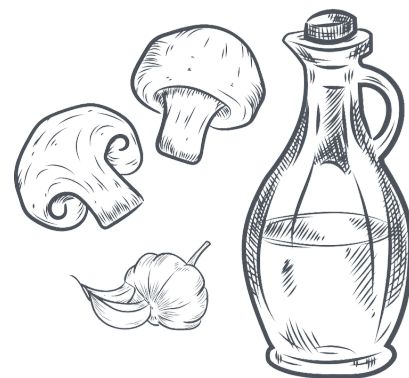
TO SHARE / APPETIZERS

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| PISSALADIÈRE | 15 € |
|  <i>Domaine de la Pusterle - Luberon - Vin de France 2022</i> | 7 € |
| CHARCUTERIE BOARD (local ham, sausages, Ventoux caillette) | 22 € |
|  <i>Domaine le Prieuré des Papes - Châteauneuf-Du-Pape - Vieilles Vignes 2022</i> | 13 € |
| COD FRITTERS (8 PIECES) | 15 € |
|  <i>Domaine de Coyeux IGP Méditerranée Premières Fleurs 2023</i> | 8 € |
| MIXED BOARD (pissaladière, charcuterie, cod fritters) | 28 € |
|  <i>Domaine de Coyeux - Les banquettes 2023</i> | 10 € |

STARTERS

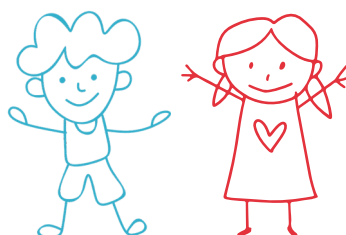
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| BEEF TARTARE , marinated in-house, with garlic salad | 17 € |
|  <i>Domaine du Moulin Blanc - AOP Tavel Rosé 2023</i> | 9 € |
| ASPARAGUS CREAM, SOFT BOILED EGG and green asparagus from Vaucluse | 15 € |
|  <i>Domaine de la Pusterle - Luberon - Isabelle 2023</i> | 9 € |
| TUNA TIRADITO , thin slices of albacore tuna, tiger's milk with celery and candied raw onions | 16 € |
|  <i>Domaine Le Prieuré Des Papes - Châteauneuf-du-Pape - Vieilles Vignes 2024</i> | 14 € |

LA CARTE



MAIN COURSES

ROTISSERIE OF THE DAY , potatoes, seasonal vegetables and pepper sauce	30 €
 <i>Domaine Le Prieuré des Papes - Châteauneuf-du-Pape - Le couchant 2020</i>	15 €
FISH OF THE DAY, BARIGOULE STYLE	25 €
 <i>Domaine Le Prieuré des Papes - Châteauneuf-du-Pape Vieilles Vignes 2024</i>	14 €
CHEF'S BURGER : crispy pulled Ventoux pork, brioche bun and coleslaw	24 €
 <i>Domaine de Coyeux - Les Jumelles 2023</i>	10 €
NAVARIN OF LAMB , with spring vegetables	24 €
 <i>Domaine Le Prieuré des Papes - Châteauneuf-du-Pape Vieilles Vignes 2024</i>	14 €
DISH OF THE DAY (weekday lunch only, excluding public holidays)	22 €



KIDS MENU (UP TO 10 YEARS OLD)

Choice of syrup – Rotisserie or Fish of the day – Ice cream

17 €

LA CARTE

LES DESSERTS




SELECTION OF MATURED CHEESES FROM OUR REGIONS 14 €

 *Domaine de Coyeux IGP Méditerranée Premières Fleurs* 8 €

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


FLOATING ISLAND WITH ALMOND FLAKES 9 €

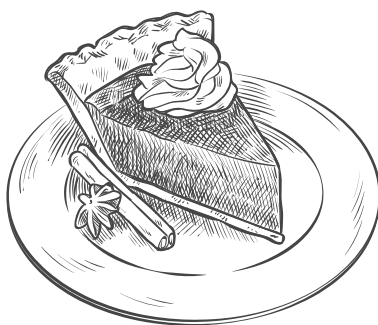
 *Domaine de Coyeux AOP Muscat de Beaumes-de-Venise Vintage* 11 €

STRAWBERRY PAVLOVA (FROM CADEROUSSE) 9 €

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

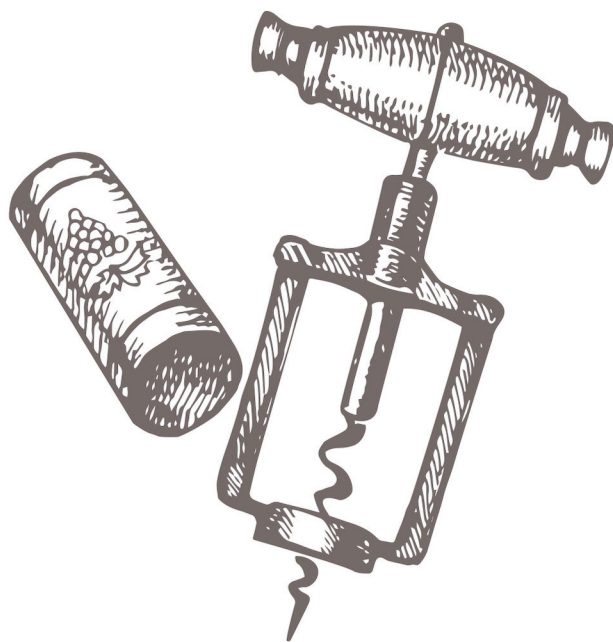
DARK CHOCOLATE CREAM, VANILLA MOUSSE AND COCOA CRUMBLE WITH FLEUR DE SEL 9 €

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



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 - Producteur d'asperges, petits pois, artichauts, pois gourmand et safran-Uchaux (84)
-  Charvin Garcia - EARL de la Perrand - Maraîcher (fraises et légumes) - Caderousse (84)
-  EARL Millet Stephane et fils - Fraises et legumes - Caderousse (84)