

BISTROT DE Villedieu

Provençal Cuisine over a wood fire
The process is simple ... do it for us before doing it for you...

MENU BALADE GOURMANDE

"Comme on aime en Provence"

*All our products come from local producers, so fresh and cooked at the time.
Thank you for knowing how to wait the preparation time in order to better appreciate your dishes.*

START - DISH - DESSERT... 43 €
The full menu is served for lunch and dinner



• STARTERS... 15€ •

Provençal Aubergine Papeton Tomato & Red Pepper Sauce, Mesclun Salad with Lemon Vinaigrette 

Nyons Olive & Goat's Cheese Ravioli Creamy Mushroom & Summer Truffle Broth (+7€) 

Whole Slow-Confit Tomato from Provence, Beefsteak Tomato Tartare, Our Chef's Signature Chilled Gazpacho 

Le Palis Courgette Flower Fritters Extra Virgin Olive Oil & Tanguy Yogurt 



• DISHES... 29€ •



Sainte-Jalle spelled risotto with vegetables - grated white summer truffle (+7€) 

Mediterranean Catch of the Day Flame-Seared, Fennel Salad & Saffron Broth

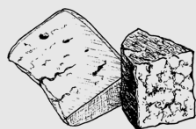
Confit chicken thigh cooked over a wood fire, wrapped in eggplant with tomatoes, Nyons olives & lemon.

Traditional Provençal "Pieds et Paquets" (mutton belly stuffed with spicy tomato sauce) - mashed potatoes

Today's wood-fired suggestion fish or meat cooked in our wood oven (+€7)

Rata'Tian slow-cooked ratatouille with yellow and green zucchini rosette 

Roasted Mirabel chicken supreme with truffle butter, mashed potatoes & oyster mushrooms, carcass jus (+€7)



• CHEESE - DESSERTS... 15€ •

The sheep's cheese with lavender honey 

Half goat cheese marinated in olive oil and herbs 

Almond Cream Tarte Entrechaux Apricots & Rosemary Coulis 

Verbena-Poached Peach from Our Orchards Melba Style, Raspberry Coulis 

Creamy Lemon Tiramisù Infused with Limoncello & Amaretto 



TO SHARE WITH YOUR FINGERTIPS FOR THE APERITIF

<i>Pizzette with summer truffle</i> 🌿	19 €
<i>Snail crisps with parsley – les 12</i>	21 €
<i>Pan con Tomato – House-Cured Pork Lardo</i>	17 €
<i>Dry-Cured Country sausage (200g)</i>	15 €
<i>Chickpea Panisse, tomato ans caper sauce</i> 🌿	13 €

FOR WOOD OVEN MEAT LOVERS

With the vine shoots of Villedieu

ORGANIC CAMARGUE ANGUS RIB OF BEEF



(Between 1,2kg and 1,6 kg from 2 to 3 people)

14€ per 100 gr

*Served with baby potatoes, slow-cooked seasonal vegetables,
Béarnaise sauce, beef jus, bone marrow with fleur de sel*

🌿 Dish that can meet the expectations of vegetarians (ovo-lacto-vegetarians)

Pitchoun Menu: Main Course and Dessert €19
A chance to introduce children to delicious, delicious products
(Up to 10 years old)

The list of allergens is available on request or by asking when ordering

« The Menu is by way of example, it is subject to change at any time depending on our supplies. Please inquire with the room staff. »

OUR COMMITMENT TO SUSTAINABLE AND RESPONSIBLE GASTRONOMY

We carefully select local producers to supply our kitchen.

All are located within a very short distance from Villedieu.
Working with short supply chains and maintaining genuine human relationships with our producers is one of the foundations of our bistrot.

Outstanding poultry, lamb and pork, organic fruits and vegetables, sustainable farming and permaculture, local truffles and wild mushrooms, wild herbs and countless regional flavours...

Provence and the Mont Ventoux region are home to passionate farmers, growers, breeders and foragers who work with deep respect for both produce and animals, helping to build a more sustainable gastronomy.

Most of our wines come from independent winemakers who cultivate their vineyards with respect for nature and lunar cycles - mainly natural, organic and biodynamic wines.

All our cooking is done in our traditional wood-fired oven.
Wood-fired cooking is healthy, ecological and deeply rooted in ancestral culinary traditions, offering natural and authentic flavours.

BISTROT DE Villedieu



PRACTICAL INFORMATION

Open from May 8th to October 10th, 2026

Open every day except Tuesday

For reservations, please call: 04.90.28.97.02

MEET ALL OF OUR LOCAL PRODUCERS

BREEDERS - MARKET GARDENERS - FORAGERS - FISHERMEN

Fruits & Légumes

Famille Boulard - Géraldine et Jean-François Boulard - Fruits et légumes (84110)	6 km
Dimitri Benet - Fleurs et Courgettes Fleurs - Le Palis (84110)	0 km
Tagète et Bergamote - Audrey Angélica - Hyères (83)	156 km

Poissons de Mers

Côté Fish - Mathieu Chapel - Le Grau du Roi (30)	109 km
Toute la Marée - Entraigues (84)	32 km

Escargots

Les Escargots de l'Enclave - Olivier Clavel - Valréas (84)	11 km
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Viandes, Volailles

Agneau, Bœuf, Cochon - Alazard et Roux - Tarascon (13)	62 km
Volaille du Haut Fabrange - Myriam Moinier - Mirabel-aux-Baronnies (26)	10 km

Truffes

Maison Plantin - Christopher Poron et Nicolas Rouhier - Puyméras (84)	7 km
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Fromages de Chèvres et Brebis

Lou Canestéou - Romain Dumond - Vaison-la-Romaine (84)	7 km
De Nos Terres à l'Assiette - Marlène Truchet - Vaison-la-Romaine (84)	7 km

Huile d'Olives - Olives et Miel

O'live Prod - Alain Bertrand et fils - Villedieu (84110)	0 km
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Farines - Petits Epeautres - Pois Chiches

Clément et Fabien Bégnis - Saint-Jalle (26)	21 km
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Sorbets et Glaces

Fait Maison à la sorbetière (84110)	0 km
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Café

La Torréfaction Maison Bres - Sarrians (84)	23 km
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Herbes Sèches

Tisane Le Dauphin - Pierre-Étienne Longeret - Buis-les-Baronnies (26)	19 km
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Pain

La Main à la Pâte - Ronan Talec - Crestet (84)	11 km
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All our meats and poultry are raised and slaughtered in France