



# LE PRESSOIR

— BRASSERIE PROVENÇALE —



*Votre artisan est annonceur dans*  
**LE GUIDE RÉGIONAL**

**Gault & Millau**

**PACA - CORSE**

**2024 - 2025**



COME EN RÉGIONS



Dishes marked as «homemade» are prepared on-site using raw ingredients

•  
Net prices in euros – Service included.

•  
Excessive alcohol consumption is harmful to your health; please drink responsibly

•  
Meat origin (France): Beef, lamb, chicken



*Located in the heart of Vaucluse, Le Pressoir invites you to enjoy authentic and traditional cuisine that celebrates the flavors of Provence.*

*Our dishes are crafted with local and seasonal ingredients, offering a culinary experience that blends simplicity and sophistication.*

*Join us for a convivial moment in a warm and typically Provençal atmosphere.*



# THE STARTERS

## MIXED SALAD

Green salad and raw vegetables ..... 8,00

## BUTTERNUT SQUASH VELOUTÉ

With ricotta and smoked pork belly ..... 15,00

## PAN-SEARED FOIE GRAS

With onion confit, buttered and grilled brioche ..... 21,00

## "THE GOAT" MEAL SALAD

Toasts with warm goat cheese, honey, and goat cheese cream ..... 17,00

## "THE CLEOPATRA" MEAL SALAD

Salad, parmesan, breaded chicken fillet, croutons, Caesar dressing, sun-dried tomatoes, grilled bacon, and olives ..... 17,00

## "THE GOURMET" MEAL SALAD

Smoked duck breast, confit duck gizzards and duck mousse ..... 18,00

## LUNCHTIME

FROM MONDAY TO FRIDAY, EXCEPT ON PUBLIC HOLIDAYS

### DAILY SPECIAL

With a salad or dessert, a glass of wine or a pint of beer, and a coffee

• • •  
18,50

### THE «PRESOIR» PLATE

Composed salad, Chef's selection, cheese, and dessert

• • •  
18,50

### MENU FOR PRINCESSES AND PIRATES (UP TO 12 YEARS OLD)

According to the «Captain's» inspiration... Cuisine is an adventure, set off to discover the treasure of flavors!!

Ice cream – Drink  
• • •  
11,00



# THE MAIN COURSES

## OUR GRATINATED TAGLIATELLE

Carbonara .....	15,00
Pistou cream and shrimp .....	15,00

## COMTÉ CHICKEN

Chorizo, Comté cheese, mozzarella, mustard cream and seasonal vegetables .....	21,00
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## SALMON STEAK

Lemon cream, dill, and seasonal vegetables .....	23,00
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## GRILLED LAMB LOIN FROM AVEYRON WITH PROVENCE HERBS

Served with seasonal vegetables .....	25,00
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## AUBRAC BEEF STEAK «ROSSINI STYLE»

Duck mousse, porcini mushroom sauce, and seasonal vegetables

•••  
27,00



# THE BRASSERIE

## BAKED CAMEMBERT

With cured ham, homemade fries, and salad (+1 for Cognac flambé) ..	18,00
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## HAMBURGER MÉDITERRANÉEN

Filet de poulet pané, gorgonzola,  
tomates, confits d'oignons,  
crème fraîche, ciboulette,  
frites maison et salade  
19,00

## HAMBURGER DU PRESOIR

Steak haché 160 g (Maison Husson à Sarriens),  
mozzarella, tomates, ciboulette,  
confits d'oignons, crème fraîche  
frites maison et salade  
19,00

## CHEF'S STEAK «À CHEVAL»

House steak from Maison Husson in Sarriens, cheddar with onions, bacon, fried egg, homemade fries, and salad .....	19,00
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## CANNIBAL STEAK «CARPACCIO STYLE»

Thin slices of Aubrac beef marinated in olive oil and basil, lemon, parmesan shavings, homemade fries, and salad .....	22,00
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# DESSERTS

<b>CHEESE PLATE</b>	Salad and walnuts .....	7,00
<b>FAISSELLE</b>	With sugar, honey, or red fruit coulis ...	6,00
<b>DESSERT OF THE DAY</b>	.....	7,00
<b>CRÈME BRÛLÉE</b>	.....	7,00
<b>FLOATING ISLAND</b>	.....	7,00
<b>CHOCOLATE TREASUR</b>	Red fruit coulis and custard.....	8,00
<b>WARM NUTELLA® BRIOCH</b>	Vanilla ice cream & salted caramel sauce .	8,00
<b>PROFITEROLES</b>	.....	8,00
<b>GOURMET COFFEE</b>	.....	8,50
<b>ARDÈCHE MERINGUE</b>	For big sweet-tooths .....	9,00
<b>GOURMET WAFFLE</b>	As per the chef's selection .....	9,00

## ICE CREAM SUNDAES

### LIÈGE COFFEE

Vanilla ice cream,  
coffee ice cream,  
whipped cream,  
coffee sauce



9,00

### LIÈGE CHOCOLATE

Vanilla ice cream,  
chocolate ice cream,  
whipped cream,  
chocolate sauce



9,00

### LIÈGE CARAMEL

Vanilla ice cream,  
caramel ice cream,  
whipped cream,  
caramel sauce



9,00

### GOURMET SUNDAE

Peanut ice cream,  
vanilla ice cream,  
spread,  
caramel sauce



9,00

## ARTISANAL ICE CREAM & SORBETS

**APRICOT «RHÔNE VALLEY» | COFFEE | SALTED CARAMEL**  
**FRESH LEMON | PRESTIGE CHOCOLATE | CHESTNUT | STRAWBERRY**  
**VANILLA | PEANUT | FLAVOR OF THE MOMENT**

1 flavor 3,00 | 2 flavors 5,00 | 3 flavors 7,00



# THE GOURMET MENU

**BUTTERNUT SQUASH VELOUTÉ**  
With ricotta and grilled pork belly

or

**GOAT CHEESE SALAD**  
Warm goat cheese toasts with honey and goat cheese cream

or

**GOURMET SALAD**  
Smoked duck breast, confit duck gizzards, and duck mousse



**PCOMTÉ CHICKEN**  
Chorizo, Comté cheese, mozzarella, mustard cream

or

**SALMON STEAK**  
Lemon cream and dill

or

**AUBRAC BEEF STEAK**  
With porcini mushroom sauce



**CHEESE PLATE**

or

**ARTISAN ICE CREAM**  
(2 flavors)

or

**WARM NUTELLA® BRIOCHE**  
With vanilla ice cream and salted caramel sauce

or

**DESSERT OF THE DAY**



27,00



# THE CELLAR

## RED WINES

		50 cl	75 cl	150 cl
AOC Ventoux   Beaumes-de-Venise				
<b>Domaine de la Pigeade</b>	<b>Les Sables</b>	21,00	24,00	
.....				
AOP Vacqueyras   Sarrians				
<b>Domaine Fontaine du Clos</b>	<b>Reflet de l'âme</b>	26,00	31,00	
.....				
AOP Côte du Rhône   Courthézon				
<b>Château du Mourre du tendre</b>	<b>Cuvée Paul</b>		27,00	
.....				
AOP Plan de Dieu Côte du Rhône Village   Courthézon				
<b>Château du Mourre du tendre</b>	<b>Cuvée Jacques Paumel</b>		32,00	

## ROSÉS WINES

		50 cl	75 cl	150 cl
IGP Vaucluse   Sarrians				
<b>Domaine Fontaine du Clos</b>	<b>Soif de liberté</b>		20,00	
.....				
AOP Ventoux   Beaumes-de-Venise				
<b>Domaine de la Pigeade</b>	<b>Domaine</b>	22,00	25,00	
.....				
AOP Ventoux   Mazan   <b>BIO</b>				
<b>Château de la Croix des Pins</b>	<b>Les 3 Villages</b>	21,00	25,00	
.....				
AOC Côte du Rhône   Visan   <b>BIO</b>				
<b>Domaine la Florane</b>	<b>À Fleur</b>	20,00	24,00	46,00
.....				
AOC Vacqueyras   Sarrians				
<b>Dame de Lune</b>	<b>Vacqueyras Tradition</b>	75 cl	27,00	

## WHITE WINES

		50 cl	75 cl	150 cl
AOP Ventoux   Mormoiron				
<b>Domaine des Anges</b>	<b>Domaine</b>	18,00	21,00	
.....				
AOP Ventoux   Sarrians				
<b>Fontaine du Clos</b>	<b>Chardonnay</b>		20,00	
.....				
IGP Vin de pays				
<b>RhoneA</b>	<b>Joséphine Petit Grain</b>		19,00	
.....				
AOP Champagne				
<b>Notre sélection</b>			50,00	

**Belle sélection de vin au verre (18 cl) en rouge, blanc et rosé : 4,00**





# THE DRINKS

## COLD DRINKS

**Fruit Juices and Nectars** 25 cl .. 4.00  
ACE, Apricot, Pineapple, Apple,  
Orange, Strawberry, Peach, Grapefruit,  
Tomato, and Orange Lemon

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### Sodas

Coca-Cola, Coca light, 33 cl .. 4.00  
Orangina  
  
Schweppes, Limonade, 25 cl .. 4.00  
Diabolo, Ice tea pêche

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## MINERAL WATERS

Vittel, Vichy 25 cl .. 4,00  
Perrier 33 cl .. 4,00  
Vittel, San Pellegrino 50 cl .. 4,50  
Vittel, San Pellegrino 100 cl .. 6,00

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## HOT DRINKS

Coffee or Decaffeinated ... 2,30  
Double Coffee ... 3,90  
Hazelnut Coffee, Long Coffee ... 2,60  
Coffee with milk ... 3,30  
Hot Chocolate ... 3,30  
Cappuccino ... 4,10  
Teas (see our menu) ... 3,30  
Herbal Teas (see our menu) ... 3,30  
Whipped cream, honey, or milk ... 1,00

## APERITIFS

Pastis 51, Ricard 2 cl .. 3,00  
Kir 12,5 cl .. 3,00  
Martini 5 cl .. 3,50  
Beaumes-de-Venise 12,5 cl .. 3,50  
Kir Royal 12,5 cl .. 8,50  
Glass of Champagne 12 cl .. 8,00  
Red, Rosé, or White Wine 18 cl .. 4,00  
Syrup Supplement .. 0,50

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## DRAFT BEER

Cigales Beer 25 cl ... 4,00  
50 cl ... 7,00  
  
Beer of the Moment 25 cl ... 5,50  
50 cl ... 7,00

## BOTTLED BEERS

Hoegarden blanche 33 cl ... 5,00  
Duvel 33 cl ... 5,00  
Leffe 33 cl ... 5,00  
Desperados 33 cl ... 5,00  
Pelforth brune 33 cl ... 5,00

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## SPIRITS & DIGESTIFS

Cognac, Rhum, Vodka 5 cl .. 6,00  
Get 27 & 31, Eau-de-vie de poire,  
Gin, Calvados, Whisky,  
Grand Marnier, Tequila...  
  
Chivas 5 cl .. 8,00  
Rhum Don Papa et Diplomático



