



Welcome to



AUBERGE DE LA TREILLE

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DEGUSTATION  
MENU

58 €

SERVED FOR THE WHOLE TABLE  
UNIQUE DINNER MENU

STARTER

ONION

19 €

*Caramelized sweet onion from the Cévennes,  
Soubise with summer truffle, mushroom essence*

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MAIN DISHES

FISH

25 €

*Flame-cooked mackerel, fennel flower,  
red cabbage and piperade juice*

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MEAT

30 €

*Ventoux pork confit then lacquered,  
crepinette, strong juice and young beetroot cooked in salt*

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DESSERT

PEAR

15 €

*Poached pear with verbena, cocoa crumble and fleur de sel*

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L O B S T E R  
M E N U

ON DEMAND  
SERVED FOR THE WHOLE TABLE

S T A R T E R

FIRST CLAW

*Lobster claw with summer truffle served with  
caramelized sweet Cévennes onion and mushroom essence*

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M A I N D I S H E S

SECOND CLAW

*Lobster claw roasted in butter served with a ravioli of  
candied vegetables and tarragon bisque*



LOBSTER

*Lacquered tail lobster with full-bodied meat juice,  
mashed smoked fingerling potatoes*

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D E S S E R T

APPLE

*Caramelized apple with salted butter,  
ice cream and puffed spelled*

Price 78€

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T H E  
C H E E S E

For an aperitif or to end your meal, we recommend a goat's cheese.

L E R O V E D E  
P A L L I È R E S

*The famous "Les Pallières" wine estate located in the northern center of the Dentelles de Montmirail massif is composed mainly of pines, oaks and maquis.*

*To maintain this natural space located on the steep slopes of the Dentelles, the estate has chosen Rove goat cheese.*

*The very strong personality of the milk makes it a cheese that is both characterful and very mild. It is formed into a small sphere by hand without mold and without aromatic addition.*

*The first "Rove de Pallières" were released in the summer of 2014.*

*Today, the herd consists of 50 goats; milking is carried out during the season which runs from Easter to October 15, for an average production of 10 kg of cheese per day.*

*We advise you "au petit bonheur" of Domaine Les Pallières in food and wine pairing for total immersion.*

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Price 9€