

La Galinière

RESTAURANT

Our Chef, her brigade and the whole restaurant team are delighted to offer a menu prepared with fresh ingredients.

Our whole team is pleased to welcome you to our restaurant from Monday to Saturday

(Except in the event of exceptional closure)

Our restaurant is closed on Sundays

For lunch from 12:00PM to 2:00PM

For dinner from 7:00PM to 9:30PM

Last orders are taken 15 minutes before the end of service

To ensure smooth service and guarantee our customers' satisfaction, reservations are highly recommended for both lunch and dinner (due to high demand during certain services).

MERCURE

HOTELS

Room service: 8€ additional charge per tray

All prices are net and in euros – service charge included

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A cuisine focused on the essentials

To offer you the best, we have chosen to simplify our menu by removing starters.

This decision allows us to adapt to an activity that varies from day to day, while taking into account the current realities of the profession, in order to prioritize a **sincere, homemade** kitchen, centered around **fresh, seasonal products**.

We also work closely with **local producers** and **artisans**, as part of a commitment to quality and proximity.

Our dishes and desserts are at the heart of our work, complemented by suggestions that evolve with **daily arrivals**.

We thank you for sharing this vision with us and wish you pleasant experience.

The Management team



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OUR SALADS & MAINS

CÉSAR SALAD "SAINTE-VICTOIRE"

Romane lettuce, parmesan cheese, chicken fried, croutons, cherry tomatoes, cauliflower, red onions, César dressing.

22€ 

SEA BREAM TARTARE

Sea bream, Tokyo seaweed, mango, yuzu pearls, green lettuce.

22€ 

TUNA TATAKI

Red tuna fish, soy sauce, sesame, rice, avocado guacamole, green salad.

25€

BURRATA CREAM, ARTICHOKE, IBERICO HAM

Burrata cream, iberico ham, artichokes, bread crumbs with herbs of provence.

22€ 

THYME FLAMBEED BEEF TENDERLOIN (200 GR)

Filet of beef, mashed potatoes, thyme, sauce of the day.

28€

HERB-CRUSTED RACK OF LAMB

Herb-crusted rack of lamb, mashed potatoes.

28€

ROASTED MEAGRE, CRISPY SKIN, GREEN ASPARAGUS, MASHED OF SWEET POTATO.

Meagre, asparagus, mashed of sweet potatoes, chips of potatoes, vierge sauce.

25€

REBEL RECIPE (100% vegetarian dish)

(Details can be found on the board or with our team)



PULLED BEEF BURGER, BEETROOT KETCHUP

Pulled beef, red onion, cheddar cheese, beetroot ketchup, mustard, tomatoes, bread, pickles, french fries, green salad.

22€ 

... ALSO, CHECK OUT OUR SPECIALS BOARD ...

Kids Menu at 13€

Until 12 years old maximum

1 SOFT DRINK

BEEF PATTY **OR** HOMEMADE MULTI-GRAIN BREADED FISH FINGERS
HOME MADE FRIES

CHOCOLATE FONDANT **OR** APPLE COMPOTE



The above dishes are included in our half-board

The dishes offered are subject to market availability and may be modified or unavailable

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Our cheese & desserts

Cheese selection from Frédéric & Sarah « Cezanne Fromagerie in Rousset »
(Details can be found on the board or with our team)

11€ 



FLOATING ISLAND

Vanilla English cream, egg white foam, caramel.

11€ 

DARK CHOCOLAT MOUSSE

Dark chocolate mousse, chocolat chunk.

11€ 

LEMON MERINGUE TART

Lemon meringue tart.

12€ 

GOURMAND COFFE / TEA

Chocolat mousse, french macaron, lemon sorbet, crème brûlée, panna cotta passion fruit.

14€

CAMILLE PAYAN'S DESSERTS
14€

Camille Payan
PÂTISSERIE

« After years of working as a pastry chef in restaurants across Provence I settled in the heart of Châteauneuf-le-Rouge village two years ago, where I've found my place in a lovely workshop. There, I create custom-made pastries using seasonal ingredients, tailored to your wishes. All my creations are made only with the highest-quality ingredients and with respect for local producers. »

(Details can be found on the board or with our team)



The above dishes are included in our half-board

The dishes offered are subject to market availability and may be modified or unavailable