



# LA TABLE DE BIAR

*Mother nature, our daily inspiration*



## YOUR BUSINESS LUNCH

In a cozy yet elegant atmosphere, we welcome you to enjoy a delicious, healthy lunch. La Table de Biar is the perfect place to invite your business partners for a culinary moment or simply share a great time with your friends.

Come and discover the tasty flavors of our menu based on organic products of our garden. We are proud of our local producers; their engagement goes far and beyond the common standards.

Our Chef Jodie Wadeh loves to work with all these beautiful, seasonal produce. She brings out the best of their natural taste and aromas, by following her culinary intuition.

La Table de Biar wishes you a tasteful experience inspired by nature.



# MENU

## « SOL VIVANT »

*Taste the pleasure of  
carefully prepared dishes*

Menu 'Sol Vivant' is a market menu based on daily harvest produce. The menu changes every week, offering you authentic flavors.

Enjoy our beautiful terrace, well integrated within the Chateau's English garden with horses grazing next to the balustrade of our lush park. Outside spring and summer, sit back and relax in the magnificent dining room blending contemporary design with the rustic charm of the 18th century.

Please keep us informed regarding any food allergies or specific diet restrictions.

The menu "Sol Vivant" is available from Wednesday to Friday.

**Opening hours from 12AM to 2PM.**

**Reservation: +33 4 12 04 18 06**



### RATES

Starter + main course  
30.00€ per person

Starter + main course + dessert  
35.00€ per person



# OUR LOCAL PRODUCERS

*A farm to table concept well-thoughted off*



Please find a list of our most trusted producers below. Feel free to ask us more about the producers and their working methods.

**SPRING WATER, EGGS, HERBS, HONEY,  
JAMS & CHUTNEYS, FRUIT AND  
VEGETABLES**

Domaine de Biar (0km)

**FRUIT AND VEGETABLES**

Les Jardins d'Eoden, La Ferme du Chot,  
(5km)

**CHARCUTERIE AND CHEESES**

Mannei, La Ferme de Quatre Pilas,  
Gérard Sigaud, (5km to Corsica)

**BREAD AND ANCIENT CEREALS**

Ateliers de blés, Renaud Suquet, Lunel  
Viel (15km)

**MEAT AND MEAT BASES DELICACIES**  
La Table de Solange, Aveyron (178km)

**MEDITERRANEAN FISH**

Côté Fish, the Mediterranean Sea,  
Grau du Roi (25km)

**CAVIAR AND SMOKED FISH PRODUCE**

Castillone, Saint-Guilhem-le-Désert  
(26km)

**OLIVE OIL AND OLIVES**

Domaine d'Oulivie,  
Combailaux (9km)

**VINEGARS AND JAMS**

Les Fées Confiot, Neffiès (39km)