



PROVENCE

Restaurants





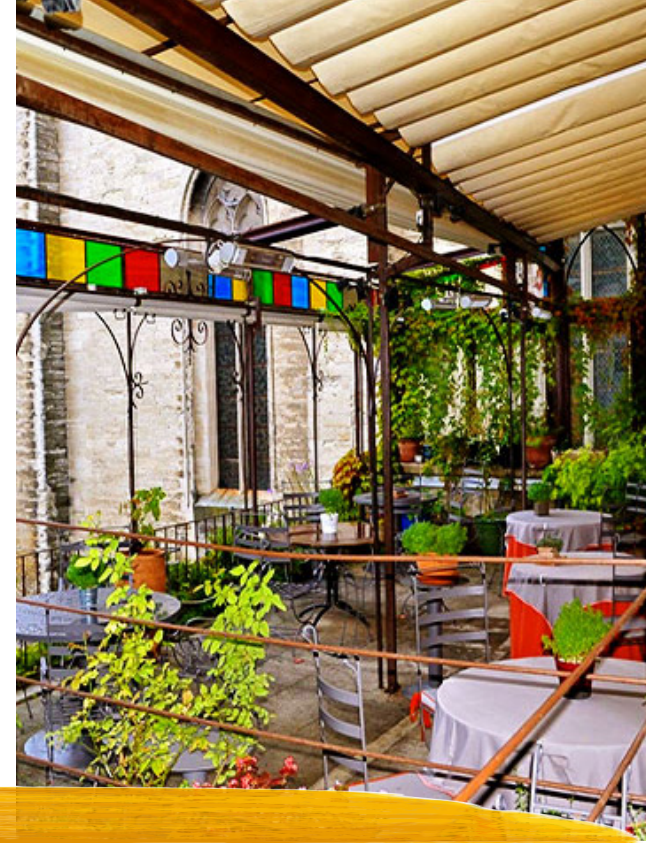
La Mirande, Avignon

The restaurant and five-star hotel are set within a former hôtel particulier that has retained all its rustic, Provençal charm, surrounded as it is by a wonderfully verdant garden, where diners can eat out on the terrace. The dishes themselves reflect this freshness and warmth, with a menu full of refined, modern dishes.



Maison Prévôt, Cavaillon

This Michelin-starred establishment has been run by the Prévôt family since 1981 and has only gone from strength to strength during that time. Local ingredients are the main attraction, while the menu revolves around the different seasons, with a clearly defined palette for each—featuring creatively prepared vegetables, truffles, lamb and fish.



Restaurant Christian Etienne, Avignon

Set inside a 12th-century building near the Palais des Papes, this well-established Avignon institution has stood the test of time, boasting a Michelin star for the past 30 years. The restaurant proposes a number of set menus to choose from—including a seasonal truffle menu for those who time their visit just right.

Restaurant L'Essential, Avignon

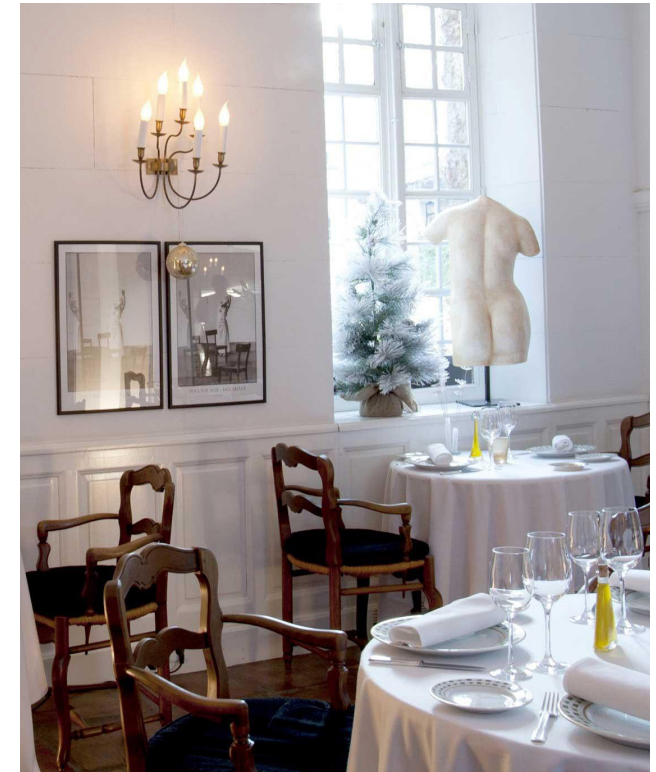
This sophisticated restaurant, with its courtyard terrace, creates modern versions of classic French dishes that are both satisfying and interesting. With the kitchen led by an ambitious chef still in his 20s, the food is guaranteed to be contemporary yet serious, prepared with the dedication of someone who's found his calling.

Hiély-Lucullus, Avignon

Hiély-Lucullus presents an original mix of Peruvian and Provençal cooking, derived from the origins of the pair running the place. There is a requisite ceviche, but also a host of other Latin American ingredients used in inventive ways—gnocchi made from yuca or kiwicha soufflée, for example—all served in a beautiful Belle Epoque setting.

L'Agape, Avignon

The kitchen is run by a chef who's completed his tour of Michel-starred restaurants around the country and returned to Avignon to open his own place, along with his wife who runs the front of house. It's an intimate but modern bistro that sources local ingredients to prepare them in creative ways, reflecting the chef's world-class training.



Le Prieuré, Villeneuve lès Avignon

In this former convent surrounded by vines of wisteria and jasmine, the Michelin-starred restaurant offers up dishes that positively radiate the warmth and abundance of the south. The property also has an excellent wine list that rightly promotes vineyards from around the Rhône Valley.





Le Jardin du Quai, Isle sur la Sorgue

This charming restaurant with its shady garden provide a relaxed setting, where the chef is always reinventing the menu depending on the availability of the market. An excellent spot to while away a couple of hours with generously prepared dishes from the south.



Le Mas Tourteron, Gordes

The menu here is brimming with the flavours of sun-ripened produce: tomato, aubergine and stone fruits complement beautifully prepared lobster and crab within the walls of this traditional farmhouse in the countryside outside of Gordes. A welcoming atmosphere reigns supreme, helped along by an excellent selection of wines chosen by the chef's husband.



La Petite Maison de Cucuron, Cucuron

On a small square next to a pond in a medieval village, this restaurant represents the best of Provence, with its yellow façade and rustic décor adding the necessary charm. As for the food, the menu follows suit, with ingredients sourced from the local markets and transformed into tasty dishes making La Petite Maison worthy of its Michelin star.



Bastide de Capelongue, Bonnieux en Provence

Set in the Provençal countryside, the chef manages his own kitchen garden and takes inspiration from the ingredients he finds during his walks in the surrounding nature. The result is a two-starred gastronomic delight that sometimes reinterprets local dishes and sometimes incorporates elements from his native region of Savoie.

Le Champs des Lunes, Domaine de Fontenille, Lauris

With a menu that changes weekly, the young chef takes the best of his region to create dishes that pair surprising flavours and textures to finally create a perfectly balanced result. The wine list is up to the same standard as the Michelin-starred cuisine, making an excellent stop out of this guesthouse set within the bounds of a larger estate.

Auberge de Cassagne, Le Pontet

Travellers stopping by this charming auberge near Avignon may find themselves never wanting to leave: the traditional southern décor and 700+ wine references in the cellar make eating at this restaurant a complete experience, where the chef cooks up dishes typical of the region.



L'Artemise, Uzès

L'Artemise is about modern cooking that uses the freshest of local ingredients to create elegant and well-considered dishes. After working all over the world, the chef has returned with his wife to inject these flavours into his menu and to run this wonderful restaurant located within a 16th-century farmhouse just outside of Uzès.

La Table d'Uzès, Uzès

Elegant in both décor and cuisine, this Michelin-starred restaurant serves up gastronomic delights that draw heavily on the sun-ripened produce and Mediterranean flavours of the Gard region. It combines bold flavours and inventive techniques in the most refined of settings.





L'Atelier de Jean-Luc Rabanel, Arles

Choose between the restaurant or bistro—either way you will not be disappointed by the set menus prepared by the two-starred chef Jean-Luc Rabanel, inventor of what he refers to as his ‘greenstronomie’: imaginative cooking that elevates the humble vegetable—and its roots, flowers, leaves—to a sort of artform.



La Chassagnette, Arles

Set within a delightful garden, the chefs of this Michelin-starred restaurant needn't look far for inspiration, taking organic vegetables grown on their 2ha property as their starting point and transforming them into exciting dishes that delight for their freshness and their connection with the natural environment.



Le Mas de Peint, Arles

A true product of the Camargue, this 550ha family-run estate is a destination in itself and provides the perfect setting for a restaurant to take root and implant itself in its surroundings. Rice is grown and animals are reared onsite, while extensive gardens, a swimming pool and a large, curtained terrace provide guests with an added range of attractions.