

Fire, Water, Earth, Air: Chef Johan Thyriot builds his cuisine around the four elements. Each dish carries the symbol of the element that inspires it, an invitation to explore the flavors and follow your instinct. Choose your element and let yourself be guided.



FIRE MENU

A complete sensory journey where Earth, Water, and Air come together in a harmony composed like a musical score. A meticulous, rhythmic exploration of our cuisine, its textures, its gestures, its balances.

179



WATER MENU

A wave of flavors, a salty thrill, born in the heart of the Grau-du-Roi fish market. Each plate: a caress of sea foam; each bite: an ode to the sea.

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EARTH MENU

An earthy cuisine, powerful and authentic. It carries within it the echo of our history, the richness of our experience, the precision of our craft... and promises, at every moment, pure gourmet pleasure.

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AIR MENU

A breeze of knowledge and intuition, in constant pursuit of deep sensations. It celebrates the power of the plant kingdom. Available in vegetarian or vegan versions, it adapts to every sensibility without ever giving up on pleasure.

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FIFTH ELEMENT MENU (UNDER 14)

This menu is a gateway to the imagination, designed for curious young palates, apprentices of taste and adventurers of flavor. A playful, delicious introduction to the world of cooking.

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They embody summer

Bell pepper · Chanterelle · Vanilla · Plum kernel · Black Malabar



Both fleshy and intensely briny

Smooth clam · Fennel · Seaweed · Black voatsiperifery pepper



Intensely flavorful this season

Lobster · Melon · Green beans · Geranium · Caraway · Red Bolovens



The star of the vegetable garden

Tomatoes · Tansy · White balsamic · Long red Kampot pepper



From the springs of the Archiane

Lake trout · Vegetable charcoal · Cassia · Monk's pepper



You might mistake it for a dessert

Zucchini · Ginger · Mexican tarragon · Cuméo berries



And here comes the umami

Squab · Plum · Hazelnut · Spinach · Assam berries



A pairing that has become a classic

Summer truffle · Eggplant · Picodon cheese · Smoked white Penja pepper



Peaty notes

Ventoux pork · Corn · Malt · Costa Rican black pepper



Drôme veal

Veal · Carrot · Preserved lemon · Lemongrass · Coastal salt-marsh greens



Come visit our cheese cellar

Cheeses from near and far



A sweet interlude

Anda dark chocolate · Coffee · Green cardamom · Chiloé berries



For a burst of freshness

Celery · Granny Smith apple · Lovage · Batak berries



A beautiful finale

Peach · Maté · Pumpkin seeds · Korarima



Starters

Garden tomato gazpacho

Pâté en croûte

Ardèche smoked trout, cured and smoked in-house

Main courses

Penne with house-made pesto

Chicken nuggets and fries

Grilled fish fillet with Mediterranean vegetables

Desserts

Warm chocolate fondant

Ice creams & sorbets

Fresh fruit salad

Our sommelier invites you to explore our wine cellar, a space dedicated to enthusiasts and the curious alike. More than 800 labels await: Ardèche varietals, great French crus, and international gems. Deep reds, aromatic whites, delicate rosés, and festive sparkling wines, each bottle chosen for its character and its ability to elevate our chef's creations.



FOOD & WINE PAIRINGS

Six courses	80
Eight courses	100
Eight courses, prestige appellations	145



ALCOHOL-FREE
"SOBER" PAIRINGS

Six courses	50
Eight courses	70



Our cellar also welcomes you for wines to take home.



OUR HOUSE-MADE & ORGANIC PRODUCTION

Food & bread pairings by our in-house baker, on site in Malataverne (26)

Our permaculture herb garden, on site in Malataverne (26)

Our permaculture vegetable garden, Le Liby, in Bourg-Saint-Andéol (07)

Le Liby olive oil, Bourg-Saint-Andéol (07)

Le Liby honey, Bourg-Saint-Andéol (07)

Wines from Domaine Les Amoureuses, organic and biodynamic farming, Bourg-Saint-Andéol (07)

OUR PARTNERS IN TASTE

Minoterie Souchard — Flour milling — Chantemerle-lès-Grignan (26)

Boucherie Thierry — Ardèche beef & pork — Le Teil (07)

Toute la Marée — Wholesaler & fishmonger — Entraigues-sur-la-Sorgue (84)

Caviar de Neuvic — French organic caviar producer — Neuvic (24)

EARL des Plantas — Free-range organic farm eggs — Roynac (26)

Famille Begagnon — Tricastin truffles — Saint-Paul-Trois-Châteaux truffle market (26)

Au Pistou — Short-supply-chain greengrocer — Montélimar (26)

Naturélium — Organic mushroom cultivation — Châteauneuf-du-Rhône (26)

Baume des Anges — Plant extracts & essences — Donzère (26)

Secret des Roches — Wild plants, honeys & truffles — Saint-Montan (07)

Le safran de Romégier — Saffron — Pont-de-Labeaume (07)

Lavam'din — Almond grower — Châteauneuf-du-Rhône (26)

Huilerie Beaujolaise — Fruit vinegars & condiments — Beaujeu (69)

Perles de Gascogne — High-end virgin oil mill — Pujols (47)

Valrhona — Chocolate & vanilla — Tain-l'Hermitage (26)

Spice — Fine-food specialist — Rungis Market (94)

La Ferme aux Crocodiles — Fresh pepper-plant leaves — Pierrelatte (26)

Pisciculture des Sources de l'Archiane — Rainbow trout — Châtillon-en-Diois (26)

Justyna Céramique & Gravure — Custom tableware — Viviers (26)



A WORD FROM THE DIRECTOR & HEAD CHEF

Between the limestone reliefs of the Vercors, the rushing waters of the Drôme, the forests of the Ardèche, and the lands shaped by wind and sun, our cuisine draws its inspiration from a landscape that is alive, generous, and full of contrast. Here, every valley has its character, every season its rhythm, every producer its story. Fruits ripen under an intense light, vegetables fill with flavor, wild herbs spread along the paths, and our farms carry on a deeply rooted craft.

We walk this land every day. We watch its transformations, we follow the harvests, we talk with the women and men who cultivate, raise, and protect it. The Drôme and the Ardèche are not merely a backdrop: they are the starting point of every one of our creations.

Through this menu, we have sought to tell the story of summer as we experience it. A summer of bold colors, powerful aromas, unexpected freshness, and ripeness. Bell pepper, tomato, melon, aromatic herbs, orchard fruits, and the products of our farms become the chapters of a gourmet tale in which the terroir converses with spices, techniques, and imagination.

Our cuisine is also built around a more ancient idea: that of the four elements.

Fire shapes the embers, draws out natural sugars, sears the meats, and transforms the vegetables. Water guides our cooking, our infusions, and our extractions; it links the springs of our mountains to the rivers that run through our valleys. Earth nourishes the roots, the mushrooms, the grains, and all the products that draw their strength from living soil. As for air, it is what circulates between the peaks and the plains, what carries the fragrances, dries the harvests, sends pollen traveling, and brings lightness to our preparations.

These four invisible forces accompany every one of our plates. They form a common thread, a way of thinking about cooking not as a simple sum of ingredients, but as the expression of a balance among the elements that make up our environment.

Through this menu, we invite you to share our view of this land. To discover its landscapes, its producers, its traditions, and its riches. To travel between the Drôme and the Ardèche, between the four elements, between the wild and the cultivated.

We wish you a wonderful gourmet journey through the heart of our summer.



LE COLOMBIER
RESTAURANT  

M A L A T A V E R N E