

Fire, Water, Earth, Air: Chef Johan Thyriot crafts his cuisine around the four elements. Each dish bears the symbol of the element that inspires it, an invitation to explore flavors guided by your instincts.



FIRE MENU

A complete sensory journey where Earth, Water, and Air converge in harmony, composed like a musical score. A meticulous, rhythmic exploration of our cuisine, its textures, techniques, and balance.

179



WATER MENU

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

129



EARTH MENU

A grounded, powerful, and authentic cuisine. It carries the echo of our history, the richness of our experience, the precision of our expertise... and promises, at every moment, pure culinary pleasure.

129



AIR MENU

A breath of knowledge and intuition, in constant pursuit of profound sensations. It celebrates the power of plants. Available in vegetarian or vegan versions, it adapts to all sensibilities without ever sacrificing pleasure.

129



5th ELEMENT MENU (Under 14)

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

26



From farm to garden, through the forests of Saint-Paul

Egg · Jerusalem Artichoke · Leek · Truffle · White Bahia Pepper



A proven pairing

Endive · Truffle · São Tomé White Chocolate



The queen of winter

Scallops · Black Truffle · Onion · Voatsiperifery Pepper



Why limit yourself to the egg when the flesh is so delicious

Caviar · Sturgeon · Beet · Cauliflower · Timiz Pepper



Yin & Yang

Turbot · Provence Cypress · Baby Cuttlefish · Camargue Rice · Black Vanuatu Pepper



To warm you up in this season

Foie Gras · Black Truffle · Savoy Cabbage · White Muntok Pepper



A Mediterranean specialty

Cardoon · Truffle · Local Cheeses · Cubeb Pepper



Prepared with the utmost care

Sweetbreads · Bone Marrow · Tansy · Rutabaga · Tellicherry Pepper



Treated like a meat

Celery · Black Truffle · Miso · Salted Greens



Raised and butchered in Ardèche

20-Day Aged Beef · Olive · Buckwheat · Fresh Long Kampot Pepper



Visit our cheese cellar

Local & International Cheeses



An ancient vegetable finding its place in dessert

Parsnip · Truffle · Smoked Vanilla · Allspice



A product that will become rare, so enjoy it while you can

Chocolate · Watercress · Parsley · Likouala Berry



To finish on a fresh note

Citrus · Tapioca · Bhutan Berry



Starters

Garden vegetable soup
Cheese puff pastry
House-smoked Ardèche trout

Main Courses

Homemade tagliatelle with Italian carbonara
Bavette steak
Catch of the day, meunière style

Sides

Garden vegetables / Country-style potatoes

Desserts

Chocolate lava cake, vanilla ice cream
Cookies, chocolate ice cream
Fresh fruit salad

Our sommelier invites you to discover our wine cellar, a space dedicated to enthusiasts and curious minds alike.

Over 1,100 references await you: Ardèche grape varieties, great French vintages, and international gems. Deep reds, aromatic whites, delicate rosés, or festive bubbles, each bottle is selected for its character and its ability to elevate our chef's creations.



FOOD & WINE PAIRINGS

Six courses: 80
Eight courses: 100
Eight courses, Prestigious Appellations: 145



"SOBER" PAIRINGS (NON-ALCOHOLIC)

Six courses: 45
Eight courses: 60



Our cellar also welcomes you for wine purchases to take home.



OUR HOUSE & ORGANIC PRODUCTION

Bread & Food Pairings by our on-site baker in *Malataverne (26)*

Our Herb Garden in permaculture on-site in *Malataverne (26)*

Our Vegetable Garden in permaculture at Le Liby in *Bourg-Saint-Andéol (07)*

Olive Oil from Le Liby in *Bourg-Saint-Andéol (07)*

Honey from Le Liby in *Bourg-Saint-Andéol (07)*

Wines from Domaine Les Amoureuses organic and biodynamic agriculture in *Bourg-Saint-Andéol (07)*

OUR TASTE PARTNERS

Minoterie Souchard Mills, *Chantemerle-lès-Grignan (26)*

Boucherie Thierry Beef & pork from Ardèche, *Le Teil (07)*

Toute la Marée Wholesale fish merchant, *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 Local produce in short supply chain, *Montélimar (26)*

Naturélium Organic mushroom cultivation, *Châteauneuf-du-Rhône (26)*

Baume des Anges Plant extracts and essences, *Donzère (26)*

Secret des Roches Plants, honeys, and wild truffles, *Saint-Montan (07)*

Le safran de Romégier, *Pont-de-Labeaume (07)*

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

Huilerie Beaujolaise Fruit vinegars and condiments, *Beaujeu (69)*

Perles de Gascogne Premium virgin oil mill, *Pujols (47)*

Valrhona Chocolate and vanilla, *Tain-l'Hermitage (26)*

Spice Fine grocery specialist, *MIN Rungis (94)*

La Ferme aux Crocodiles Fresh pepper 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 EXECUTIVE CHEF

When winter settles gently over the lands of Drôme, Domaine du Colombier becomes a place where time seems to stand still. The fresh, pure air, the snow covering Mont Ventoux, and the soft winter light create a setting where nature and flavors meet in harmony.

This winter, we are committed to offering you a sensory experience where each dish tells a story of terroir, passion, and simplicity. At the heart of our kitchen, our region's treasures reveal themselves, elevated by the cold season.

The black truffle of Saint-Paul-Trois-Châteaux, jewel of the Drôme earth, releases its fragrance in our creations. In this season, it serves as the common thread of our cuisine, bringing depth and richness to every bite. Our vegetables, carefully cultivated in our garden in Bourg-Saint-Andéol, bring freshness and purity, even in the heart of winter. Every vegetable, every leaf nourishes our dishes with its simplicity and authenticity.

At Domaine du Colombier, every meal is an invitation to discover sincere flavors, but also a return to the essential, to what nature offers in winter. We invite you to savor these moments, to listen to the whisper of wind in the trees, and to warm yourself with dishes that comfort both body and soul.

My cuisine celebrates the trilogy: each recipe is divided into three touches to discover the same product in different forms, textures, and flavors. A way of working each ingredient to offer a complete and cohesive experience.

May this winter be for you a journey of tastes and sensitivity, a celebration of our land's products, in a gentle and soothing atmosphere.



LE COLOMBIER
RESTAURANT



LA LISTE