LE MAS DE MON PÈRE

HOTEL*** – RESTAURANT | WINTER MENU 2026–2027

WELCOME TO LE MAS DE MON PÈRE

The team at Le Mas de Mon Père is delighted to welcome you.

Our menus are prepared using fresh, locally sourced ingredients, carefully cooked on site.

To enhance your dining experience, we offer a selection of wines from the Ardèche, reflecting the character and richness of our local vineyards.

As all our dishes are homemade using authentic ingredients, some items may occasionally be unavailable.

We are also available to organise group meals, business seminars, weddings, family celebrations and much more.

We hope you enjoy a wonderful time with us.

The team at Le Mas de Mon Père

TO SHARE… OR NOT!

A little something to enjoy

Ardèche cheese platter — €15
Picodon goat’s cheese, a quarter portion of Pelissonne tomme cheese and three half-slices of Bleu du Mézenc blue cheese.

Charcuterie platter — €12
A selection of cured meats.

Shrimp fritters — €9
Served with edamame beans and a spicy dipping sauce (5 pieces).

Please allow up to 20 minutes for the preparation of our dishes.
All prices are in euros, inclusive of VAT and service.

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STARTERS

To begin

Homemade foie gras — €17
Served with bread and homemade fig jam.

Homemade Ardèche caillette — €9
A traditional Ardèche speciality made with pork and greens, pan-fried.

Fish ceviche — €12
Raw fish, cut into pieces and cured with salt and lemon juice (please ask about the fish of the day), served with leche de tigre, a tangy citrus-based marinade.

Soup of the day — €9
Made with potatoes, carrots, onions, celery and seasonal vegetables.

Ardèche salad — €9 / Main course €17
Salad, caillette, Picodon goat's cheese, crique (traditional Ardèche potato cake), chestnut pieces and homemade bread.

Starter of the day — €8 / Main course €16
Please see the menu board.

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MAIN COURSES

DAILY SPECIAL

Daily main course — Lunch €17 / Dinner €19 / Weekend €23
Please see the menu board.

FROM THE LAND

Our meat dishes

Slow-roasted beef — €22
Served with demi-glace (reduced meat jus), homemade fries or the side dish of the day.

Tonkatsu-style breaded pork — €17
Breaded pork shoulder served with a special mild and sweet sauce, cabbage salad and plain rice.

Le Mas burger – beef or breaded chicken — €20
Homemade bun, raclette cheese, lamb’s lettuce, caramelised onions, our specially prepared mustard sauce, cured ham and thinly sliced raw mushrooms. Served with homemade fries.

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MAIN COURSES

FROM THE SEA

Our fish dishes

Fish ceviche — €22
Raw fish, cut into pieces and cured with salt and lemon juice (please ask about the fish of the day), served with leche de tigre, a tangy citrus-based marinade.

Ardèche trout — €22
Cooked in almond butter and served with lemon cream, black rice prepared risotto-style with parsley and chilli, and seasonal vegetables.

Le Mas fish burger — €20
Homemade bun, raclette cheese, lamb's lettuce, caramelised onions, our specially prepared mustard sauce, cured ham and thinly sliced raw mushrooms. Served with homemade fries.

Fish of the day — €22
Served with the side dish of the day.

VEGETARIAN

Vegetable curry — €17
Mushroom curry in a vegetable-stock-based sauce with onions, ginger, garlic, curry spices and simmered tomato pulp. Served with plain rice and seasonal vegetables.

Le Mas vegetarian burger — €20
Homemade bun, raclette cheese, lamb's lettuce, caramelised onions, our specially prepared mustard sauce and thinly sliced raw mushrooms. Served with homemade fries.

Soup of the day — €15
Made with potatoes, carrots, onions, celery and seasonal vegetables, served with three slices of toast and butter.

FOR CHILDREN

Children's menu (under 12) — €12
Beef burger patty, breaded fish or breaded chicken, with fries or the side dish of the day. Two scoops of ice cream and a glass of cordial.

CHEESE

Trio of Ardèche cheeses — €8
One third of a Picodon goat's cheese, one slice of Pelissonne tomme cheese and half a slice of Bleu du Mézenc blue cheese.

Goat's or cow's milk fromage frais — €8
Served with your choice of sugar, crème fraîche, chestnut cream, honey or red berry coulis.

DESSERTS

Grandma Josette's cake — €9
A moist, indulgent lemon cake served with crème anglaise, candied oranges and pistachios.

Chestnut fondant cake — €9
Served with blackberry coulis.

Pear and chocolate mille-feuille — €9
Layered puff pastry dessert filled with pear, chocolate and caramel.

Raph’s chocolate cake — €9
Chocolate cake served with raspberry sorbet and crunchy almonds.

Daily set-menu dessert — €8
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