



L'ADRESSE

Gourmet food prepared in a food truck, using fresh ingredients that highlight seasonal produce and local sourcing.

Eat in | Takeaway | Delivery

07 84 25 65 18

Monday to Sunday

9:00 am – 2:00 pm

6:00 pm – 9:30 pm

ladressepontroyal.fr

Car park of *À la Ferme*,
farmers' market.

Hamlet of Pont-Royal
13340 Mallemort

Spring - Summer Menu 2026



Wake-up Menu 14,90€

1 hot drink of your choice
1 freshly squeezed orange juice
1/2 baguette + jam + butter
1 pastry
Homemade fresh fruit salad

Kids Menu 13,90€

Cheeseburger
OR breaded chicken strips,
1 chocolate mousse
OR 1 fruit salad,
1 Caprisun OR 1 bottle of still water

Hot dishes

Belgium specialties

The Flemish cabonade 14,90€

Braised beef stewed in beer. *Served with fresh homemade chips*

Grey shrimp croquettes 13,50€

Served with homemade tartar sauce, a mixed salad, and fresh homemade fries.

The American fillet 15,90€

Ground beef prepared tartare-style, with mustard, capers, gherkins, onions, shallots, ketchup, Worcestershire sauce, and Tabasco. *Served with fresh homemade fries.*

The Machine gun 13,90€

Baguette, ground beef, fresh homemade fries, homemade mayonnaise.

Pasta

Carbonara pasta 14,00€

De Cecco linguine, bacon bits, Parmesan shavings, a dash of cream, an egg, pasta cooking water, Provencal herbs.

Maeva Nara pasta 15,00€

De Cecco linguine, green curry, button mushrooms, stracciatella cream, egg.

Pasta with pesto 15,90€

De Cecco linguine, sun-dried cherry tomatoes, basil pesto, shavings of Parmesan, stracciatella cream, rocket, pine nuts.

Menus

Classic Menu 19,90€

1 classic burger *of your choice

1 desert *

1 beverage (beer +2,00€)



Grilled meats

Steak with fried egg 13,90€

150g fresh Charolais beef steak, served with a farm-fresh fried egg. *Served with a potato pancake and a green salad.*

Angus entrecôte - 250g 25,00€

Angus beef braised on a lava stone. *Served with a choice of homemade fries or potatoes.*

Eggs

Benedicte egg 14,90€

Burger bun from our baker, butter, farm-fresh poached egg, homemade hollandaise sauce, grilled bacon, green salad.

Norwegian egg 15,90€

Burger bun, butter, avocado spread, farm-fresh poached egg, smoked salmon, homemade hollandaise sauce, mixed green salad.

Scramble eggs with cheddar . 15,90€

Burger bun from our baker, butter, farm egg, cheddar cream, green salad

Bordeaux-style meurette egg. 17,90€

Pan-fried carrots, mushrooms and shallots deglazed in red wine, meurette egg cooked at low temperature, red wine sauce and bread croutons

Scramble eggs with truffle... 16,90€

Burger bun from our baker, butter, farm-raised egg with white summer truffle cream, green salad

Burgers



Served with your choice of french fries or fresh homemade potatoes.

Burger buns from our baker.

Gluten-free buns available upon request at no extra charge.

The Cheese Burger * 12,50€

Burger bun, 150g Charolais beef steak, with or without bacon, sliced pickles, aged cheddar, artisanal ketchup.

The Charleval Burger * 14,50€

Burger bun, 150g Charolais beef steak, with or without bacon, caramelized red onions, tomato slices, pickle slices, aged cheddar, iceberg lettuce, cheddar sauce.

The Ménerbes Burger * 14,90€

Burger bun, house-made panko-cruste chicken breast, with or without bacon, caramelized red onions, tomato slices, pickle slices, aged cheddar, iceberg lettuce, cheddar sauce.

The Vegetarian Burger ● ... 14,90€

Burger bun, veggie patty, caramelised red onions, sliced tomatoes, cheddar, potato patty, iceberg lettuce, cheddar sauce.

The Rocassier Burger 16,50€

Burger bun, 150g Charolais beef steak, grilled bacon, Banon cheese roasted with honey and Provence herbs, caramelized red onions, sliced tomatoes, red bell pepper cream.

The Fosséen Burger 16,90€

Burger bun, bull steak 150g, grilled bacon, ossau-iraty, candied red onions, sliced tomatoes, arugula and creamy Espelette pepper sauce.

The Bonnieux Burger 15,90€

Burger bun, pulled pork, grilled bacon, mature maasdam, arugula, candied red onions, sliced tomatoes, pickled slices, red pesto sauce.

The Avignonnais Burger 16,90€

Burger bun, seared sea bream fillet, halloumi, candied red onions, sliced tomatoes, arugula and red pesto.

Available add-ons for burgers and wraps :

Extra steak (burgers only).....	+3,50€
Cheddar fries	+2,00€
Cheddar & bacon fries.....	+2,50€
Vinegar fries	+2,50€
Truffle fries	+3,00€

The Lacoste Burger 15,90€

Burger bun, Charolais beef steak 150g, matured comté, sliced tomatoes, candied red onions, iceberg lettuce, cayenne pepper sauce.

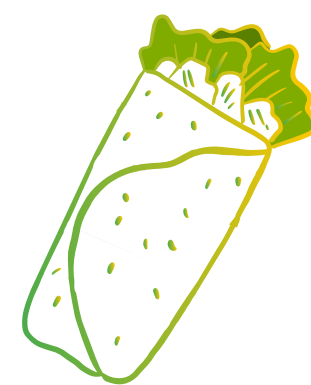
The Tholonet Burger 16,50€

Burger bun, Charolais beef steak 150g, cured country ham chips, candied red onions, sliced tomatoes, crème de straciatella, arugula and basil pesto.

The Sisteron Burger 16,90€

Burger bun, 140g lamb steak, caramelised red onions, tomato slices, grilled bacon, feta cream, rocket and tzatziki.

Wraps



Served with your choice of homemade french fries or potatoes.

The chicken-bacon Wrap 13,90€

Wheat wrap, cheddar sauce, Caesar dressing, fried onions, iceberg lettuce, sliced tomatoes, house-made panko-cruste chicken breast, grilled bacon.

The Bonneval Wrap 14,50€

Wheat tortilla pancake, basil pesto, parmesan shavings, arugula, sliced tomatoes, cured country ham chips, homemade panko breaded chicken fillet, straciatella cream.

Our Tacos 16,90€

Wheat wrap, shredded beef slow-cooked for 7 hours in tomato sauce, red beans, corn, Espelette pepper, goat cheese, and melted cheddar, served with fresh homemade fries. Choice of cold drink (beer +2.00€)

Side dishes

Homemade French fries and fresh potatoes cooked in beef fat.

Potatoes from our partner Durença-Luberon in Merindol.

Tray of approximately 450g

Homemade fries 4,50€

Homemade potatoes 5,00€

With paprika and Provençal herbs.

Fries with cheddar 5,50€

Cheddar sauce.

Fries with cheddar & bacon 6,00€

Cheddar sauce, grilled bacon.

Hot sandwiches

Fresh baguettes from our baker, Mathieu

The Brussels 12,90€

Toasted baguette, chicken breast, blue cheese, barbecue sauce, grilled onions, vinaigrette.

The Londoner 13,90€

Toasted baguette, cold marinated roast beef, horseradish sauce, grilled onions, cheddar cheese, sliced tomatoes.

The Machine gun 13,90€

Baguette, ground beef, fresh homemade fries, homemade mayonnaise.



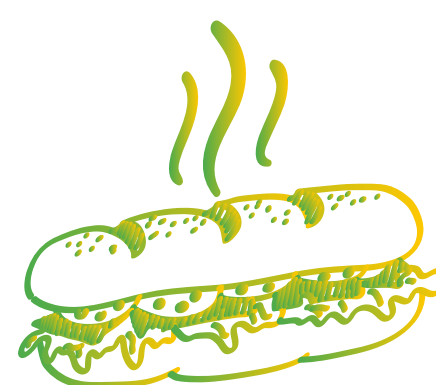
Vinegar fries 6,00€

Homemade mayonnaise sauce.

White truffle fries 7,50€

With white summer truffle cream and Parmesan shavings.

Coleslaw salad 5,00€



Croques

The croque-monsieur 12,50€

White bread, butter, Emmental cheese, ham with rind, potato waffle, cream cheese. *Served with salad and fresh fries.*

The croque-madame 13,50€

White bread, butter, Emmental cheese, ham with rind, potato waffle, cream cheese, fried egg. *Served with salad and fresh fries.*

Hot and cold sandwiches are
served daily
from 8 a.m. to 2 p.m.

Cold sandwiches

Fresh baguettes from our baker, Mathieu

The Parisian 8,90€

Toasted baguette, unsalted butter, Parisian ham with rind, gherkins, mature Comté cheese, iceberg salad.

The Caesar 10,90€

Toasted baguette, breaded chicken, Caesar dressing, shavings of Parmesan, sliced tomatoes, iceberg salad.



The Caprese 11,90€

Toasted baguette, aged country ham, mozzarella, sliced tomatoes, Genovese pesto, mascarpone, arugula, balsamic vinegar, Parmesan shavings.

The Niçois 12,90€

Toasted baguette, marinated tuna, anchovies, sliced tomatoes, black olives, fried egg, iceberg salad, vinaigrette.

Salads



The Caesar 14,90€

Iceberg salad, cherry tomatoes, croutons, poached egg, breaded chicken, Caesar dressing, balsamic cream, Parmesan shavings (with or without grilled bacon), cucumber.

The smoked salmon Caesar ... 15,90€

Iceberg salad, cherry tomatoes, croutons, poached egg, smoked salmon, Caesar dressing, balsamic cream, Parmesan shavings, avocado, cucumber.

The Mexican 14,90€

Tortillas, iceberg salad, cherry tomatoes, avocado, corn, shredded beef, candied red onions, fried onions, curry cream, cucumber.

The Crispy shrimp 16,90€

Iceberg salad, Potatos, shrimp fritter, fried smelt, tartar sauce, cherry tomatoes, cucumber, poached egg.

The Rustrel 16,90€

Iceberg salad, cherry tomatoes, cucumber, cured country ham, stracciatella cream, parmesan shavings, pine nuts, Genoese pesto.

The Niçoise 16,50€

Troffié, marinated tuna, smoked salmon, cherry tomatoes, cucumber, basil pesto, salmon roe.

Snacks



The small Wrap 5,00€

Tortilla, breaded chicken fillet, salad, fried onions, cheddar sauce.

Grey shrimp croquettes 7,50€

With homemade tartare sauce.

Fried smelt 6,50€

With homemade tartare sauce.

Breaded chicken strips 8,00€

7 pieces.

Desserts



Seasonal fresh fruit salad * 6,50€

Santo Domingo dark chocolate mousse * 6,90€

Et copeaux de chocolat noir.

The Limonesù * 7,90€

Cardamom mascarpone, biscuits, limoncello, crispy pistachio praline.

The Chef's Patisserie 6,90€

The stiletto heel - to share 12,90€

A dark chocolate shoe-shaped filled with fresh fruit, whipped cream, and Italian meringue. *A dessert from our partner, O'Délice de Brice.*

Fresh drinks



Nestlé still water- 50 cl2,50€
San Pellegrino - 50 cl2,50€
Coca-Cola - 50cl3,50€
Coca-Cola Zero - 50cl3,50€
Coca Cola Cherry - 50cl3,50€
Pulco Citronnade - 50cl3,50€
Lipton Ice Tea peach- 50cl	..3,50€
Orangina - 50cl3,50€
Freshly squeezed orange juice	4,00€
Dtox Kombucha 33cl5,00€

Hots drinks



Espresso 1,80€
Kusmi Tea 2,00€
Flat White 2,60€
Espresso Macchiato 2,80€
Double espresso 3,00€
Latte Macchiato 4,00€
Cappuccino 4,00€
Hot chocolat 4,00€
Americano 6,00€

Beers



● Grimbergen blond on tap - 6,7° - 25cl 4,00€
Desperados - 5,9° - 33cl 5,00€
● Beer O'Hara'S Irish Pale Ale VP - 5,4° - 33cl 5,00€
● La Trappe Isid'Or lager - 7,4° - 33cl 5,00€
● Brussels Rosée white beer - 4,5°- 33cl 5,00€
● Bon Secours Emerite amber beer - 8°- 33cl 5,00€
● Bon Secours Tradition lager - 8° - 33cl 5,00€
● La Trappe white beer - 5° à 7°- 33cl 5,00€

Wines



Mas de Gourgonnier White- 75cl - IGP Alpilles Bio 14,90€
Mas de Gourgonnier Rosé - 75cl - AOP les Baux de Provence Bio 14,90€
Mas de Gourgonnier Red - 75cl - AOP les Baux de Provence Bio 14,90€

List of allergens

SPECIALITES BELGES

The Flamish carbonade

gluten, milk, egg, mustard,
celeri, sulfites

Grey shrimp croquettes

shellfish, gluten, egg, milk,
mustard, sulfites, fish, soybeans

The American Fillet

egg, mustard, gluten, sulfites,
celeri, soja

The Machine gun

gluten, egg, mustard, sulfites

PASTA

Carbonara pasta

gluten, egg, milk

Maeva Nara pasta.....

gluten, egg, milk

Pasta with pesto

gluten, egg, milk, nuts

Grilled meats.....

Steak with fried egg

egg, mustard, sulfite

EGGS

Benedicte egg.....

gluten, egg, milk, mustard,
sulfites

Norwegian egg.....

gluten, egg, milk, mustard,
sulfites, fish

Bordeaux-style meurette egg.

egg, sulfites, gluten, celeri, milk,
mustard

Truffle crumble eggs.....

egg, milk, gluten, mustard

Cheddar crumble eggs.....

egg, milk, gluten, mustard

BURGERS

The Cheese Burger.....

gluten, milk, egg, mustard,
sulfites

The Charleval Burger

gluten, milk, mustard, egg,
sulfites

The Menerbes Burger

gluten, milk, egg, mustard,
sulfites

The Vegetarian Burger

gluten, milk, egg, celery,
mustard, sulphites

The Rocassier Burger

gluten, milk, egg, mustard,
sulfites

The Fosséen Burger

gluten, milk, egg, mustard,
sulfites

The Bonnieux Burger

gluten, milk, egg, mustard,
sulfites

The Avignonnais Burger

gluten, milk, egg, mustard,
sulfites

The Lacoste Burger

gluten, milk, egg, mustard,
sulfites

The Tholonet Burger

gluten, milk, egg, mustard,
sulfites

WRAPS.....

Le Wraps poulet-bacon.....

gluten, milk, egg, mustard,
sulfites

Le Wrap Bonneval.....

gluten, milk, egg, mustard,
sulfites, nuts

Notre Tacos.....

gluten, milk

SIDE DISHES

Cheddar fries.....

mustard, milk, egg

Cheddar & bacon fries

mustard, milk, egg

White truffle fries.....

sulfites

Coleslaw salad.....

egg, mustard, sulfites, milk

HOT SANDWICHES

The Brussels.....

gluten, milk, mustard, sulfites

Le Londoner

gluten, milk, mustard, egg

The Machine gun

gluten, egg, mustard, sulfites

CROQUES.....

The croque-monsieur

gluten, milk, mustard

The croque-madame

gluten, egg, milk, mustard

COLD SANDWICHES

The Parisian

gluten, milk, mustard, sulfites

The Caesar

gluten, egg, milk, poisson,
mustard

The Caprese

gluten, milk, nuts, sulfites

The Niçois.....

gluten, fish, egg, mustard,
sulfites

SALADS

Caesar salad.....

fish, egg, mustard, milk, gluten

Smoked salmon caesar salad.

fish, egg, mustard, milk, gluten

Mexican salad

fish, egg, mustard, milk, gluten

Crispy shrimp salad

fish, egg, mustard, milk, gluten

Rustrel salad

egg, mustard, milk, gluten, nuts

Niçoise salad

fish, egg, mustard, milk, gluten,
nuts

SNACKS.....

The small wrap.....

fish, egg, mustard, milk, gluten

Grey shrimp croquettes.....

shellfish, gluten, lait, soybeans,
nuts, oeuf

Fried smelt

shellfish, fish, gluten, egg

Breaded chicken strips

gluten, egg

DESSERTS.....

Santo Domingo Dark

Chocolate Mousse.....

egg, milk

The Limonesù

egg, milk, gluten, sulfites

The Chef's patisserie

ask the chef

The high heel.....

egg, milk