

# Along the way... the Auberge de Cheval-Blanc

**H**ervé Perrasse has had his gift ever since he was a child. He always knew that he'd run a restaurant. This has been the driving force that led him to run the kitchens of the Yvan restaurant for 10 years. But he couldn't resist the call of the calm and invigorating countryside, where

he finds his roots and his inspiration. It is in Cheval-Blanc, between Cavaillon and Mérindol, that Hervé Perrasse has been putting down roots for the last two years. A house in the tiny village of la Canebière was entirely renovated and refitted to accommodate the Auberge de Cheval-Blanc. The stage is

set, from the dining room to the small lounge and on the terrace shaded by the bower covered in Californian creeper. Along with his wife, Sabrina, and his brother, Cyril, Hervé Perrasse has gone back to the things in life that are important to him. One of these is being close to nature and another is being able to just be himself. For his is a strong personality that is so important in the kitchen where he prepares, serves and explains the food. He is a self-proclaimed food lover, truly crazy about cooking, and adores inventing and putting the finishing touches to recipes, and perfecting his combinations of ingredients. From his grandfather, who was a blacksmith, he has inherited the tools in wrought iron that decorate the house and also a few of his recipes, fromage frais with herbs, quenelles with seafood sauce, chicken sauté with tarragon,...

Located on the edge of the Luberon, caressed by the mistral and bathed in the reflection of the waters of the Durance, is the village of Cheval-Blanc. The old folks remember a white horse pulling a ferry and an inn of the same name that served as a stage post for travelers. It was upon this kind of story, this kind of legend, that Hervé Perrasse drew his ideas. "Duckling with olives", "millefeuille of fresh marinated anchovies", "eggplant caviar with poached egg and local ham" have a distinctly

Provençal flavor. "Crispy sesame sea bream", "turbot with bourbon vanilla and candied apples", "fresh goat cheese with basil and Camargue salt", "moëlleux provençal, just cooked and no more according to a well-kept recipe handed down through the generations" are a few examples of Hervé Perrasse's expertise in the kitchen. With a light and airy kitchen, brightly colored plates, flavored oils, and a traditional, creative influence, the Auberge de Cheval-Blanc is once again a place where travelers stop. If you don't cross the Durance there, at least you will find a gourmet restaurant that is most certainly worth the detour.

## **AUBERGE DE CHEVAL-BLANC**

La Canebière

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Open for lunch and dinner every day.

Closed Monday and Saturday at lunchtime and all day Wednesday.

Menus at 15, 23, 39 and 49 euros. Children's menu at 12 euros.

