



GASTRONOMIE CRÉATIVE ET VIVANTE

Our menu



La Carte



Mediterranean

37€



Taste walk

In 5 courses, served for the entire table

58€

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S t a r t e r s

Plate of Lozère raw ham chiffonade 14€



Tempura of sweet onions from Fontanès, cream of garlic confit with garden sage 12€



D i s h e s

Grilled butcher's cut 200g, homemade fries and pepper sauce 23€



Pulled-Pork Burger, melted Ségala cheese, tomato, homemade pickles, fries and salad 19€



Mediterranean fishing glazed with a grape reduction, cauliflower risotto, capers with dill oil 27€



Cauliflower risotto with lemon, hazelnut praline with pumpkin seed oil, raw cauliflower 22€



C h e e s e s

Plate of matured cheeses from the Cévennes with Aubrac 12€



D e s s e r t s

Around the Ricard and the peanut 8€



Milk chocolate and Espelette pepper ganache, spicy raspberry caramel, crunchy praline crumble 12€



Creamy lemon cardamom, buckwheat tuile with pepper and tonic verbena granita 11€



M E N U

Starters

- Tempura of sweet onions from Fontanès, cream of garlic confit with garden sage 12€

- Smoked Mediterranean mullet, celery and green apple ganache, seaweed tapenade and black olive oil 17€

- Mushroom Æbleskiver, creamy mushrooms with sheep's cheese, shredded oyster mushrooms with Noilly-Prat 16€

- Open ravioli of Fontanès squash, candied egg yolk, dried duck breast and roasted squash pulp, squash velouté with hazelnut butter 18€


Dishes

- Cauliflower risotto with lemon, hazelnut praline with pumpkin seed oil, raw cauliflower 22€

- Mediterranean fishing glazed with a grape reduction, cauliflower risotto, capers with dill oil 27€

- Mountain pork frikadeller, creamy squash and fig ketchup 25€

- Low-temperature saddle of Lozère lamb, panoufle crumble, blackberry and fermented beetroot tzatziki, full-bodied lamb jus with raspberry vinegar 32€


Cheeses

- Plate of matured cheeses from the Cévennes with Aubrac 12€


Desserts

- Around the Ricard and the peanut 8€

- Milk chocolate and Espelette pepper ganache, spicy raspberry caramel, crunchy praline crumble 12€

- Creamy lemon cardamom, buckwheat tuile with pepper and tonic verbena granita 11€


M E D I T E R R A N E A N

37€

Starters

Tempura of sweet onions from Fontanès, cream of garlic confit with garden sage



Smoked Mediterranean mullet, celery and green apple ganache, seaweed tapenade and black olive oil



Dishes

Cauliflower risotto with lemon, hazelnut praline with pumpkin seed oil, raw cauliflower



Mountain pork frikadeller, creamy pumpkin and fig ketchup



Cheeses

Plate of matured cheeses from the Cévennes with Aubrac +12€



Desserts

Around the Ricard and the peanut



Creamy lemon cardamom, peppered buckwheat tuile and tonic verbena granita

