

# Our menu



Mediterranean

37€



Epicurean

45€



Taste walk

58€

In 5 courses, served for the entire table

# Mediterranean

37 €

## Starters

Mediterranean smoked herring tempura, candied leeks and fermented raspberry aioli



Like a Cévennes pélardon cheesecake, vinegared onion confit and green apples



## Dishes

Return of fishing from Grau du Roi, potato acuo-sau, garlic rouille confit in white wine



Zucchini flower stuffed with sheep's milk and roasted zucchini, vegetable juice bound with sunflower praline



*Plate of aged cheeses from the Cévennes Aubrac +12€*



## Desserts

Madeleine with pollen soaked in limoncello, lemon cream, black lemon gel and burnt oranges



Bread reworked like a millefeuille, mousseline cream, crunchy tiles and beer caramel



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Alcool



Soja



Crustacés



Coquillages



Sésame



Fruits à coques



Moutarde



Arachide



Lactose



Céleri



Gluten



Poissons



Œuf

# Epicurean

45 €

## Starters

Cockles and cold clams, smoked radishes, creamy gribiche and marinière vinaigrette



Aubrac beef gravlax, dried plum and rye miso condiment, marinated cucumbers

## Dishes

Confit octopus, herbaceous panisse, zucchini cream, virgin kombu and lemon, tomato vinegar reduction



Mont Lagast pork picanha, green lentil mousseline, roasted spring onions, apple pickles and strong stew juice



*Plate of mature cheeses from the Cévennes Aubrac +12€*



## Desserts

Castries strawberries, white chocolate arugula ganache, strawberry vinaigrette with olive oil, peppered meringue



Valrhona Abinao 85% dark chocolate cream, arabica caramel, feuillantine crumble with toasted pine nuts



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