



GASTRONOMIE CRÉATIVE ET VIVANTE

Our menu



Mediterranean

37€



Epicurean

45€



Taste walk

58€

In 5 courses, served for the entire table

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Mediterranean

37 €

Starters

Sweet onion tempura, creamy mushrooms and smoked ricotta

Homemade pâté en croute, roasted parsnip mustard with honey

Dishes

Mathieu Chapel flame mackerel, vegetable pot au feu with Noilly Prat and red rice from Camargue in tempura

Confited and crispy mountain pig belly, caramelized sweet onion soubise, chestnut and einkorn cooking juice

Vegetable asparagus carbonara, almond cream and Vieux Rodez charcoal crumble

Plate of aged cheeses from the Cévennes Aubrac +12€

Desserts

Camargue rice pudding, fleur de sel caramel, light tonka mousse and lemon meringue sheets

Æbleskiver, warm gianduja velvety, strawberry compote with pepper, sunflower honey and crispy rye

Epicurean

45 €

Starters

Fresh peas in oil from their pods, organic yellow lentil hummus from Axel and Paul with sheep's cheese, sunflower condiment with miso and guanciale

Gardianne ravioli of Camargue bull, smoked black olive emulsion, sweet onion broth and garden sage tempura

Dishes

Fishing of Grau du Roi by Mathieu Chapel, chard cannelloni, creamy parsnip, marine juices and lightly burnt citrus fruits

Confit Aubrac beef, spinach gnocchi, vinegared asparagus condiment, cocoa crane infused juice

Vegetable asparagus carbonara, almond cream and Vieux Rodez charcoal crumble

Plate of mature cheeses from the Cévennes Aubrac +12€

Desserts

Valrhona 66% Caribbean chocolate cream, beetroot cocoa crumble, beets flambéed with Cévennes rum, crunchy black sesame

Hazelnut tartlet with candied apples in organic Aglaé cider, cider caramel ganache, shortbread hazelnuts