



CHÂTEAU DE
PONDRES
— HÔTEL ★★☆☆ —
RESTAURANT LA CANOPÉE



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Menus



Scannez le QR Code pour être alerté
en cas d'exposition au virus.



Midday and Evening

Moulins Menu 35€

Entrance, dish, choice of dessert
*supplement of 4€ with this menu

Woods Menu 48€

Entrance, dish, cheese and choice of dessert

Evening only

Castle Menu 62€

Entrance, a fish dish, a meat dish,
cheese and choice of dessert

Drinks not included

Price in euros

Taxes and service included

Open from Wednesday to Sunday, noon and evening.

Opening of the Castle

Entrance

Gravelax marinated Salmon* 16€

lemon cream, virgin of vegetables with olive oil of the Moulin from Villevieille

Cream of chestnuts, 12€

espuma of smoked bacon and hazelnut crumble.

Velvet of split peas, 12€

pellardon moss and Cashew nut.

Duck foie gras terrine, * 16€

foie gras with black pepper, cherry candied in wine vinegar.

Dish

Bull tourmedos, * 26€

Sweet Cevennes onion, sand potatoes, broccoli mousse.

Lamb shank, 22€

sand potatoes, cauliflower puree and roasted Vigan apple.

Tenderloin, 20€

old-fashioned carrot, mashed corn and roasted corn.

Small boat fish of the day, sustainable fishing in the Mediterranean 22€

accompaniment of the day.

Cheeses & Desserts

Cheeses plate, * 13€

our selection of farm cheeses of the day.

Poached pear in red wine, 10€

AOP Sommières red wine reduction, 4 spices, crumble and vanilla ice cream.

Cabbage duo, 10€

Praline cabbage and lemon yuzu cabbage, praline diplomat, creamy lemon Yuzu gel.

Bavarian 10€

bavarian with vanilla, chesnut ice cream and glazed brown.

All chocolate pie, 10€

chocolat ganache, coffee cream.