



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**

Entrance, dish, choice of dessert

\*supplement of 4€ with this menu

35€

#### **Woods Menu**

Entrance, dish, cheese and choice of dessert

48€

### Evening only

#### **Castle Menu**

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

62€

**Drinks not included**

**Price in euros**

**Taxes and service included**

**Open from Wednesday to Sunday, noon and evening.**

### Opening of the Castle

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#### Entrance

##### **Gravelax marinated Salmon\***

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

16€

##### **Cream of Chestnuts,**

espuma of smoked bacon and hazelnut crumble.

12€

##### **Velvet of split peas**

pellardon moss and Cashew nut.

12€

##### **Foie gras and its gingerbread with fig, \***

pan-fried foie gras served cold terrine, Lunel muscat jelly.

16€

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#### Dish

##### **Fillet Taurus from Camargue AOP, \***

Cevennes sweet onion, sand potatoes, broccoli mousseline

26€

##### **Lamb shank,**

sand potatoes, cauliflower puree and roasted Vigan apple.

22€

##### **Tenderloin, the farm from Gubernat**

old-fashioned carrot, mashed corn and roasted corn.

20€

##### **Inward fish, reason fishing : of gillnets or lines**

accompagnement of the day.

22€

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#### Cheeses & Dessert

##### **Cheeses plate, \***

our selection of farm cheeses of the day.

13€

##### **The poached pear,**

vanilla, creamy and caramel ice cream, almond tile.

10€

##### **« Like a lemon pie »,**

hazelnut crumble and lemon sorbet.

10€

##### **Bavarian**

Bavarian with vanilla, chesnut ice cream and glazed brown.

10€

##### **« All Chocolate »,**

Chocolat cold cream, cocoa crumple.

10€