



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.

Foie gras and its gingerbread with fig, * 16€

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

Dish

Fillet Taurus , 26€

Cevennes sweet onion, sand potatoes, broccoli mousseline

Lamb shank , 22€

sand potatoes, cauliflower puree and roasted Vigan apple.

Tenderloin, 20€

old-fashioned carrot, mashed corn and roasted corn.

Inward fish, reason fishing : of gillnets or lines 22€

accompagnement of the day.

Cheeses & Dessert

Cheeses plate, * 13€

our selection of farm cheeses of the day.

The poached pear, 10€

vanilla, creamy and caramel ice cream, almond tile.

« Like a lemon pie », 10€

hazelnut crumble and lemon sorbet.

Bavarian 10€

bavarian with vanilla, chesnut ice cream and glazed brown.

« All Chocolate », 10€

chocolat cold cream, cocoa crumple.