



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

Garden Menu 29€
Vegetarian starter of the day , vegetarian dish of the day and dessert

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 style marinated Salmon,* 16€
spinach cream, virgin vegetables with olive oil from the Moulin Villevieille

Winter garden, 12€
balsamic crumble, potato salad and shallots,
aioli, Vigan apple compote , garden thyme ice cream.

Velvet of split peas, 12€
cheese emulsion , hint of balsamic and cashew nuts

Duck foie gras terrine with Sichuan pepper,* 16€
bouquet of herbs, bread chips and Vigan apple compote

Dish

Bull fillet, 26€
sweet Cevennes onion, sand potatoes, cauliflower mousse.

Beef Bourguignon, 22€
destructured, carrot mousse and roasted, fried Cevennes onion,
Potato chips and red wine sauce

Veal Tenderloin, 20€
stewed broccoli and roasted parsnip

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

Cheeses & Desserts

Cheeses plate from Vincent Vergne, MOF,* 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 Yuzu lemon cabbage

Bavarian 10€
bavarian with vanilla, chesnut ice cream and glazed brown.

All chocolate pie, 10€
chocolat ganache, coffee cream.