



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

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

Moulins Menu

Entrance, dish, choice of dessert 35€
*supplement of 4€ with this menu

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

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.

Seared foie gras with fig gingerbread, * 16€

served cold terrine style, muscat jelly from Lunel

Dish

Bull tournedos, 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

Bavarian 10€

bavarian with vanilla, chesnut ice cream and glazed brown.

All chocolate pie, 10€

chocolat ganache, coffee cream.