



Entrances

- Salad of raw and cooked asparagus from the Gard with shrimps from the Marée du Grau du Roi,** 11€
maltese sauce.
- Blue meat cabbage and radish coleslaw.** 11€
outdoor pig breast of the Crau rubbed with garlic, candied and crispy.
- Sorrel soup,** 10€
espuma with the Cévennes pelardon of Mas de Foncouverte and roasted hazelnuts.
(vegetarian)

Dishes

- Duckarm from the destructured Gubernat Farm,** 23€
young shoots in mesclun.
- Like a dessert, ray wing of the Marée du Grau du Roi with capres,** 23€
chard gratin from the Gard.
- Lasagna with organic Khorazan flour from M.Moulin,** 21€
with spinach and sheep's bush from Lozère, sand carrot tagliatelle pickels with olive oil Négrette de Villevieille with honey from the garrigues. (vegetarian)

Drinks not included
Price in euros
Taxes and service included



Cheeses

*Assortment of cheeses matured by Vincent Vergne, **

13€

best workers of France, Les Halles, Nîmes

Pélardon from Cévennes,

9€

honey from the garrigues and mesclun.

Desserts

Picking,

10€

diplomat cream with anise, strawberry duxelles from the Gard, strawberry and black sesame icing and Genoa bread.

Like a beautiful Helen,

10€

poached pear with vanilla, almond-vanilla whipped cream, milk chocolate, namelaka cream and almond shortbread.

Floating island,

10€

passion heart, Grand-Marnier custard, mango brunoise and sugar tile.

Menus

Starter, Main course, Cheese or Dessert

35€

Starter, Main course, Cheese & Dessert

42€

* Supplement to the price of the menu: 4€