



MENU

The products on our menu come from our neighbouring vegetable growers, farmers, fishermen, winemakers...
For the vitality of our local countryside, because they are fresh, and to reduce our environmental impact.

Starters

Main Courses

Crispy Pélardon cheese,
melting beetroot, Muscat grapes,
walnuts and baby leaves.

13€

Anchovy variations,
grilled leek, anchovy fillets and anchovy sauce,
devilled egg and Picholine olives.

13€

Crispy cubes of AOP Camargue bull stew,
confit Cévennes sweet onion, roasted apple,
Sommières red wine jus.

15€

Crau pork cheek braised in Sommières red wine,
creamy polenta, Cévennes sweet onion,
thyme jus.

22€

Roasted Mediterranean sea bream fillet,
confit fennel, baby potatoes,
tomato-herb sauce with Picholine olives.

25€

Creamy spelt,
roasted squash, parsley mushrooms,
pumpkin seeds and herb oil.

20€



Cheeses

House-marinated *Pélardon* cheese, 9€
with rosemary and pink peppercorns, served with baby mesclun in walnut oil.

Selection of regional cheeses, 13€
matured by Vincent Vergne, MOF.

Desserts

Pear roasted with Cévennes honey, 10€
light chestnut cream, hazelnut crumble and vanilla jus.

French toast made with Aigues-Mortes fougasse, 10€
roasted Muscat grapes, honeyed lemon jus and vanilla ice cream

Dark chocolate *crèmeux*, 11€
AOP Nîmes olive oil, from the Villevieille mill,
Camargue fleur de sel and cocoa crumble.

Children's Menu

Main Courses

Breaded chicken strips or fish nuggets,
served with fries

Or

Beef burger patty
served with fries

Dessert

Chocolate brownie & vanilla ice cream

Up to 12 years old – Main course and dessert €15

Drinks not included

Prices in euros

Taxes and service included