



Gourmet Menu

Starter

Roasted cauliflower,
Gard chickpea cream, caper-lemon condiment and crispy herb breadcrumbs.

Main Courses

Cévennes trout fillet,
seasonal vegetable accompaniment and herb beurre blanc.

Or

Free-range chicken supreme,
seasonal vegetable accompaniment and vin jaune sauce.

Fromage

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

Dessert

Verbena panna cotta,
figs roasted with honey and toasted pistachios.

Starter-Main Course-Dessert: €40.00 incl. VAT
Starter-Main Course-Cheese-Dessert: €49.00 incl. VAT
Drinks not included
Prices in euros – Taxes and service included