



Carte de l'Aramon Gourmand



Starter, Main course, Dessert 44 €/P

Starter, Main course, Cheese 47 €/P

Prix nets

Starters

- Boned Pigs Trotters with Blue Cheese Served Dices Vegetables* 13 €
- Small Cabbage Stuffed with Crumb of Beef Confit and Spicy Dattes on Condiment* 15 €
- Hazelnut Tartlet, Mushroom Cream, Vegetables, Garden Herbs* 16 €
- Marbled by Confit and Duck foie gras, Green lentils* 18 €

Main Course

- Guinea Fowl Supreme with Roussillon Sauce, Green Cabbage Butter, Bacon Chips* 23 €
- Beef Cheek Stewed in Local Wine with Mashed Potatoes* 26 €
- Fillet of Cod with Spices, Radish and Basil Reduction, Vegetables* 23 €
- Sea Bream Fillet, Risotto with Dried Fruits* 26 €

Cheese

- Selection of Cheese* 10 €

Desserts

- Pear Poached in Byrrh, Hazelnut Crumble, Vanilla Ice Cream* 9 €
- Walnut Cake, Caramelized Apple, Creme Anglaise* 12 €
- Chocolate Cake with Caramelized Red Fruits* 13 €
- Creamy French Macaroon with a Fruit Sorbet* 14 €

Bonne Dégustation...