



Carte de l'Aramon Gourmand

Starter, Main course, Dessert 36 €/P

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Starters

- *Local Colourfull Vegetable marinade and the Catalan way* 13 €
- *Fresh Goat Cheese with Herbal Pesto and Pearl of Yuzu Fruit* 14 €
- *Poached Egg Marbled with Lettuce and Candied Black Garlic* 15 €
- *Foie Gras de Canard from Vilamalla, Apple Chutney served with Cacao Crumble* 17 €
Sup 4 €

Main Course

- *Pork Chest cooked with Honey, Sweet Potatoes and Icelly Gravied Vegetable* 23 €
- *Piece of Beef, Red Onion Confit, Potatoes Croquette* 24 €
- *Fresh Fish From the Market with Chorizo and Mash Potatoes* 23 €
- *Piece of Grill Fresh Tuna served with Quinoa and Fresh Herbs* 25 €

Le Fromage

- *Cheese Plate* 9 €

Desserts

- *Mille feuille de Pain d' Épices, Sorbet Fromage Blanc* 9 €
- *Look Like a «Fraisier» made with Strawberry Compote, Vanilla Cream Diplomate* 12 €
- *Velvet Chocolate Cake served with Orange Marmalade* 13 €
- *Creamy French Macaron with a Fruit Sorbet* 14 €