



## Carte de l'Aramon Gourmand



Starter, Main course, Dessert 39 €/P

Starter, Main course, Cheese 42 €/P

### Starters

- *Chicken Liver Mousse with Banyuls, Mushrooms, Salad and Toast* 13 €
- *Egg "Casserole" with Mushroom Cream* 14 €
- *Boned Pigs Trotters with Blue Cheese Served Dices Vegetables* 15 €
- *Scallops Served Black Pudding and Stewed Apples* 18 €  
Dish is in the menu                      Supplément                      + 4 €

### Main Course

- *Slowly Cooked Rabbit with Tomatoes and Olives Served Fried Polenta* 23 €
- *Beef Cut Served Red Onion Confit and Potatoes with Reblochon, Bacon* 24 €
- *Fish From the Market Served sweet chestnut Cream and Risotto* 23 €
- *Fish from the Day Served Pumpkin Cream and Vegetables* 25 €

### Le Fromage

- *Selection of Cheese* 9 €

### Desserts

- *Cup in Biscuit Ice Cream, Flambeed Cherry Plums* 9 €
- *Praline Foam with Candied Apricot and Hazelnut Burst, Chocolate Sauce* 12 €
- *Lemon Meringue Pie* 13 €
- *Velvet Chocolate Cake served Orange Marmalade* 14 €