



Carte de l'Aramon Gourmand



Starter, Main course, Dessert 39 €/P

Starter, Main course, Cheese 42 €/P

Prix nets

Starters

- Endives Gateau with Tatin Style Goat Cheese, Walnut Oil Dressing* 13 €
- Chicken Liver Mousse with Banyuls, Mushrooms, Salad and Toast* 14 €
- Small Cabbage Stuffed with Crumb of Beef Confit and Spicy Dates on Condiment* 15 €
- Scallops Served Black Pudding and Stewed Apples* 18 €
Dish is in the menu *Supplément* + 4 €

Main Course

- Saddle of Rabbit, Apricot and Celeri Confit, freshened Wheat* 23 €
- Supreme Guinea Fowl with Roussillon Sauce, Green Cabbage Butter* 24 €
- Fresh Fish from the Market with Chard and Fennel Curry Sauce* 23 €
- Fish from the Day Served Pumpkin Cream and Vegetables* 25 €

Le Fromage

- Selection of Cheese* 9 €

Desserts

- Walnut Cake, Caramelized Apple, Creme Anglaise* 9 €
- Pavlova in the Red Berry* 12 €
- Cup in Biscuit Ice Cream, Flambeed Cherry Plum* 13 €
- Praline Foam with Candied Apricot and Hazelnut Burst, Chocolate Sauce* 14 €