



## Carte de l'Aramon Gourmand

*Starter, Main course, Dessert* 39 €/P

*Starter, Main course, Cheese* 42 €/P

Prix nets

### Starters

- Rabbit "rilette" with tarragon herbs, salad and toast* 13 €
- Boned pigs trotters with blue cheese, brown olive juice* 14 €
- Poached egg marbled with lettuce and candied black garlic* 15 €
- Candied turnip tart, slice of "foie gras" freshly fried* 18 €  
Dish is in the menu      Supplément      + 4 €

### Main Course

- Beef cheek in local wine, carrot* 23 €
- Sweetbread trap between two toasts, Banyuls sauce, mashed potatoes* 25 €
- Fish from the day served with cauliflower «purée», roasted hazelnuts* 23 €
- Fish from the day served with candied black garlic, variety of celery and salsify* 25 €

### Cheese

- Selection of cheese* 9 €

### Desserts

- Honey roasted pear, hazelnut crumble, vanilla ice cream* 9 €
- Cup of chocolat in a «Fondant» way, homemade «madeleine»* 12 €
- Minestrone of fresh fruit, juice of apricot and sorbet* 13 €
- Apple puff pastry, salted butter caramel, unctuous cream* 14 €