



Carte de l'Aramon Gourmand

Starter, Main course, Dessert 39 €/P

Starter, Main course, Cheese 42 €/P

Prix nets

Starters

- Dressed Catalan Black Pudding, Stewed Apple Curry* 13 €
 - Tian of Sardines and Red Mullet with Vegetables and Salad* 14 €
 - Vegetables Pot au Feu, Slice of Foie Gras Freshly Fried* 15 €
 - Sea Bream Tartare with Carpaccio of Radishes* 18 €
- Dish is in the menu* *Supplément* + 2 €

Main Course

- Sweetbread Trap between two Toasts, Banyuls Sauce, Mashed Potatoes* 23 €
- Steaklet of Duck, Crystallized Shallots and Polenta* 25 €
- Fish from the Day served with Green Asparagus Risotto* 23 €
- Fish from the Day Poched Olive Oil with Fenel and Onion Confit* 25 €

Cheese

- Selection of Cheese* 9 €

Desserts

- Breton Shortbread served with Rhubarb and Strawberry* 9 €
- White-Lime Chocolate Namelaka Cream, French Meringue, Fresh Fruit* 12 €
- Lemon Cream with Fresh Fruits and « Crepes Suzette »* 13 €
- Creamy French Macaron with a Fruit Sorbet* 14 €