



Carte de l'Aramon Gourmand



Starter, Main course, Dessert 42 €/P

Starter, Main course, Cheese 45 €/P

Prix nets

Starters

- *Autumn Vegetables, Mushroom Broth* 13 €
- *Egg "Casserole" with Mushroom Cream* 14 €
- *Small Cabbage Stuffed with Crumb of Beef Confit and Spicy Dattes on Condiment* 15 €
- *Sea Bream Tartare with Carpaccio of Radishes* 18 €

Main Course

- *Farm Guinea Fowl Supreme with Roussillon Sauce, Green Cabbage Butter* 23 €
- *Duck Pie, Foie Gras, Green Salad, Hazelnut Oil* 26 €
Dish is in the menu Supplément + 4 €
- *Lieu Noir, Mussel Juice, Risotto* 23 €
- *Sea Bream Fillet, Mashed Topinambour, Roasted Hazelnuts and Pesto* 26 €

Cheese

- *Selection of Cheese* 9 €

Desserts

- *Pear Poached in Byrrrh, Hazelnut Bits, Vanilla Ice Cream* 9 €
- *Walnut Cake, Caramelized Apple, Creme Anglaise* 12 €
- *Praline Foam with Candied Apricot and Hazelnut Burst, Chocolate Sauce* 13 €
- *Waffle, Some Fruits* 14 €