



# Carte de l'Aramon Gourmand



*Starter, Main course, Dessert* 43 €/P

*Starter, Main course, Cheese* 46 €/P

Prix nets

## Starters

- Poached egg marbled with lettuce and candied black garlic* 13 €
- Boned pigs trotters with blue cheese, brown olive juice* 15 €
- Parmesan Shortbread with Chopped Tomatoes and Dried Tomatoes* 15 €
- Foie Gras de Canard from Vilamalla, Apple Chutney served with Cacao Crumble* 18 €  
Dish is in the menu                      Supplément                      + 4 €

## Main Course

- Supreme of Guinea Fowl with its Roussillon Sauce, « Caponata Sicilienne »* 23 €
- Sweetbread Trap between two Toasts, Banyuls Sauce, Mashed Potatoes* 26 €
- Fresh Fish From the Market with Chorizo and Mash Potatoes* 23 €
- Fillet of royal sea Bream, Red Pepper Condiment, Quinoa with Herbs* 26 €

## Cheese

- Selection of Cheese* 10 €

## Desserts

- »Chocolat Liégeois»* 9 €
- Look Like a «Fraisier» made with Strawberry Compote, Vanilla Cream Diplomate* 12 €
- Cup in Biscuit Ice Cream, Flambeed Cherry Plum* 13 €
- Creamy French Macaron with a Fruit Sorbet* 14 €

Bonne Dégustation...