



## Carte de l'Aramon Gourmand



*Starter, Main course, Dessert* 44 €/P

*Starter, Main course, Cheese* 47 €/P

Prix nets

### Starters

- Potatoes and Crushed Tomato, Anchovy from «Maison Roque», Pistou Juice* 13 €
- Toast with Red Mullet Fillet, Zucchini and Fried Eggplant, Coriander Oil* 15 €
- Fresh Goat Cheese with Herbal Pesto and Pearl of Yuzu Fruit* 15 €
- «Foie Gras de Canard» from Vilamalla, Apple Chutney served with Cacao Crumble* 18 €  
Dish is in the menu                      Supplément                      + 4 €

### Main Course

- Chicken with Gambas, Mashed Potatoes, «Picada», Raw Ham Chips* 26 €
- Sweetbread Trap between two Toasts, «Byrrh» Sauce, Mashed Potatoes* 26 €
- Fillet of Cod with Spices, Radish and Basil Reduction, Vegetables* 23 €
- Fillet of Bar, Infusion of Orange with Rosemary, Fennel Confit* 26 €

### Cheese

- Selection of Cheese* 10 €

### Desserts

- Norwegian Omelette* 9 €
- Honey Roasted Pear, Hazelnut Crumble, Honey Tile and Vanilla Ice Cream* 12 €
- Chocolate Cake with Caramelized Red Fruits* 13 €
- White Chocolate and Lime in «Namelaka» Cream, French «Meringue», Fresh Fruit* 14 €

*Bonne Dégustation...*