



Carte de l'Aramon Gourmand



Starter, Main course, Dessert 46 €/P

Starter, Main course, Cheese 49 €/P

Prix nets

Starters

- *Pea cream, Spring Vegetables and Crispy Bacon* 13 €
- *Poached Egg, Asparagus and Lamb's Lettuce Butter, Fried Onion* 15 €
- *Duck "Foie Gras" with prunes and gingerbread* 18 €
- *Rouget Filet Snacké, Cream of Cauliflower, Hazelnut and Pistachio Powder* 18 €

Main Course

- *Slowly Cooked Rabbit with Tomatoes and Olives Served Polenta Fries* 23 €
- *Sweetbread Trap between two Toasts, «Banyuls» Sauce, Mashed Potatoes* 26 €
- *Fillet of Haddock, Saffron Mussel Juice, Green Asparagus Risotto* 23 €
- *Fish from the day served with Chopped Tomatoes, Olive Oil to Vanilla* 26 €

Cheese

- *Selection of Cheese* 11 €

Desserts

- *"Breton" Shortbread served with Rhubarb and Strawberry* 9 €
- *White Chocolate and Lime in «Namelaka» Cream, French «Meringue», Fresh Fruit* 12 €
- *Creamy French Macaron with a Fruit Sorbet* 13 €
- *Praline Foam with Candied Apricot and Pistachio Shards, Chocolate Sauce* 14 €

Bonne Dégustation...