



Carte de l'Aramon Gourmand



Starter, Main course, Dessert 46 €/P

Starter, Main course, Cheese 49 €/P

Prix nets

Starters

- Boned Pigs Trotters with Blue Cheese Served Dices Vegetables* 13 €
- Small Cabbage Stuffed with Crumb of Beef Confit and Spicy Dates on Condiment* 15 €
- Hazelnut Tartlet, Mushroom Cream, Vegetables, Garden Herbs* 18 €
- «Foie Gras de Canard» from Vilamalla, Apple Chutney served with Cacao Crumble* 18€
Supplement 5 €

Main Course

- Slowly Cooked Rabbit with Tomatoes and Olives Served Fried Polenta* 23 €
- Guinea Fowl Supreme with Roussillon Sauce, Green Cabbage Butter, Bacon Chips* 26 €
- Fillet of Cod with White Beans and Bacon* 23 €
- Sea Bream Fillet, Risotto with Dried Fruits* 26 €

Cheese

- Selection of Cheese* 11 €

Desserts

- Honey Roasted Pear, Hazelnut Crumble, Honey Tile and Vanilla Ice Cream* 9 €
- Yuzu Foam, Basil Mousse, Tuile and White Chocolate* 12 €
- The Quince in a corner with the Apple and the Grape* 13 €
- Creamy French «Macaron» with a Fruit Sorbet* 14 €

Bonne Dégustation...