



Carte de l'Aramon Gourmand



Starter, Main course, Dessert 48 €/P

Starter, Main course, Cheese 51 €/P

Prix nets

Starters

- "Endives" Gateau with Goat Cheese, Walnut Oil Dressing 14 €
 - Snails with Mashed Potatoes, Sweet Parsley and Garlic Coulis 16 €
 - Hazelnut Tartlet, Mushroom Cream, Vegetables, Garden Herbs 18 €
 - «Saint-Jacques» with Pear Shavings and Blue Meat Radish 19 €
- Supplement 5 €

Main Course

- Pork Chest cooked with Honey, Sweet Potatoes 24 €
- Beef Cheek Stewed in Local Wine with Mashed Potatoes 27 €
- Salmon with Green Lentils from the Puy 24 €
- Sea Bream Fillet, Butternut, citrus tile and confit, potatoes 27 €

Cheese

- Selection of Cheese 11 €

Desserts

- Pavlova with Chestnut Cream 10 €
- "Tulipe" with Mirabelles, Vanilla Ice Cream 13 €
- French toast, orange cream, turrón ice 14 €
- Chocolate duo, Praline, Muscovado Biscuit 15 €

Bonne Dégustation...