



Carte de l'Aramon Gourmand



Starter, Main course, Dessert 48 €/P

Starter, Main course, Cheese 51 €/P

Prix nets

Starters

- *Shortbread with hazelnuts, onion compote, Catalan black pudding and apple* 14 €
- *Pea cream, Spring Vegetables and Crispy Bacon* 16 €
- *Poached Egg, Asparagus and Lamb's Lettuce Butter, Fried Onion* 18 €
- *«Foie Gras» and Calf's Shank with Green Lentils from Le Puy* 19€
Supplement 5 €

Main Course

- *Slowly Cooked Rabbit with Tomatoes and Olives Served Polenta Fries* 24 €
- *Sweetbread Trap between two Toasts, «Banyuls» Sauce, Mashed Potatoes* 27 €
- *Fresh Fish From the Market with Chorizo and Mash Potatoes* 24 €
- *Sea Bream Fillet served with cauliflower «purée», roasted hazelnuts* 27 €

Cheese

- *Selection of Cheese* 14 €

Desserts

- *Icy Honey Chestnut, Citrus Fruit juice, Supreme of Grapefruit* 10 €
- *«Breton» Shortbread served with Rhubarb and Strawberry* 13 €
- *Chocolate Cake with Caramelized Red Fruits* 14 €
- *White Chocolate and Lime in «Namelaka» Cream, French «Meringue», Fresh Fruit* 15 €

Bonne Dégustation...