



Carte de l'Aramon Gourmand



Starter, Main course, Dessert 48 €/P

Starter, Main course, Cheese 53 €/P

Prix nets

Starters

- *Zucchini Fondant, Mild Garlic-Infused Cream* 14 €
- *Parmesan Shortbread, Crushed Tomatoes, Candied Confit Cherry Tomatoes* 16 €
- *Fresh Goat Cheese Mousseline, Royale Custard, Confit Olives, Croutons, Yuzu Pearls* 18 €
- *Pressed «Foie Gras» and Veal Shank with Le Puy Green Lentils* 19€

Main Course

- *Duckling Breast Fillet with Spiced Honey, Eggplant Caviar, Parsley Jelly* 24 €
- *Sweetbread Trap between two Toasts, «Banyuls» Sauce, Mashed Potatoes* 27 €
- *Fresh Fish From the Market with Chorizo and Mash Potatoes* 24 €
- *Royal Sea Bream Fillet, Symphony of Green Vegetables and Pesto* 27 €

Cheese

- *Selection of Cheese* 14 €

Desserts

- *Frozen Lime Parfait, Red Berry Coulis, Citrus Tuile* 10 €
- *Gourmet Chocolate or Coffee Liège-Style Sundae* 13 €
- *Fresh Fruit Minestrone, Apricot Juice, Seasonal Sorbet* 14 €
- *Roasted Apricot with Rosemary, Cardinal Sauce, Vanilla Ice Cream* 15 €

Bonne Dégustation...