

Carte de l'Aramon Gourmand

LES TOQUES BLANCHES
ROUSSILLON | OCCITANIE

Starter, Main course, Dessert 48 €/P
Starter, Main course, Cheese 53 €/P

Prix nets

Starters

- Boned Pigs Trotters with Blue Cheese Served Dices Vegetables 14 €
- Small Cabbage Stuffed with Crumb of Beef Confit and Dates and Spice Condiments 16 €
- Fresh Goat's Cheese Mousseline, Royale Custard, Candied Olives, Croutons, Yuzu 18 €
- Duck «Foie Gras» from Vilamalla, Chutney served with Cacao Crumble 19€
  Supplément 4 €

Main Course

- Pork Chest cooked with Honey, Sweet Potatoes and Mushrooms 24 €
- Guinea Fowl Supreme with Rancio Sauce, Creamy Porcini Risotto 27 €
- Salmon with Le Puy Green Lentils «Petit Salé» Style, Truffe Infused Oil 24 €
- Cod Fillet, Quinoa with Garden Herbs and Vegetables 27 €

Cheese

- Selection of Cheese 14 €

Desserts

- Honey Roasted Pear, Almond Crumble, Honey Tuile and Pear Sorbet 10 €
- Walnut Cake, Caramelized Apple, Creme Anglaise 13 €
- Crispy "Tulipe" Biscuit with Flambeed Mirabelles, Vanilla Ice Cream 14 €
- Creamy French «Macaron» with a Fruit Sorbet 15 €

Bonne Dégustation...