



Welcome to Bistro de Montcaud

Our Menu du Chef

Amuse-bouche, starter, main, cheese or dessert | 54

Starters

Duck, poultry and foie gras pâté en croûte,
vegetable pickles and mustard seeds | 18

Bœmlo salmon, cauliflower tangy sauce vierge,
vinegar with calamansi and horseradish | 18

Perfect soft-boiled egg, butternut squash, red kuri squash,
porcini mushroom and cecina | 18

Foie gras terrine, pear chutney
and caramelized pecan nuts (sup. menu +6) | 24

Main courses

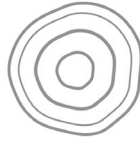
Venison, potato gratin, mushrooms, onion soubise and broccolis | 36

Catch of the day, Brussels sprouts, fregola sarda,
carrots, pearl onion and beurre blanc | 36

Beef fillet, potato mousseline, pan-fried foie gras
and pan-fried porcini mushrooms (sup. menu +12) | 48

Whole sole, shellfish and saffron butter,
ratte potatoes and seasonal vegetables (sup. menu +18) | 54

Whole lobster, ceps duxelles, confit shallots,
fresh herbs crust and creamy lobster bisque (sup. menu +18) | 54



Desserts

Selection of mature cheeses and chutney of the day | 12

Williams and nashi pear pavlova, pear sorbet and vanilla whipped cream | 12

Lemon, bergamot, hazelnut shortbread and lemon sorbet | 12

Dark chocolate mousse, crispy cocoa tuile,
tonka bean and passion fruit sorbet | 12

Chocolate and hazelnut finger, praline and whipped ganache | 12

Do not hesitate to share your allergies
and ask for the vegetarian options of the day!

Our local suppliers

Foie gras and duck from La Ferme du Gubernat in Saint-Laurent de Carnols

Truffles from Maison de Garniac in Le Garn and Patrick Chabrier in Bourdic

Olive oil from La Réméjeanne in Sabran

Vegetables from Le P'tit Gardois in Cavillargues

Cheeses from Le Goût du Fromage in Bagnols sur Cèze

Asparagus from the Chenivresse family in Sabran

Morels from Vers-Pont-du-Gard