



Welcome to Bistro de Montcaud

Menu du Marché — Week of 29, October 2025

(available Monday to Friday, for lunch only)

2 courses | 28

3 courses | 34

Pumpkin velouté, cecina and hazelnut | 14

Amberjack, fennel compote,
baby vegetables and fish soup | 26

Red fruit dessert, verbena, and strawberry sorbet | 12

or

Selection of mature cheese, chutney of the day | 12

Prices in euros, including tax and service
Meat and fish: France and the EU



Welcome to Bistro de Montcaud

Menu du Chef – Week of 29, October 2025

(available every day, for lunch and dinner)

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

Starters

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

Grilled octopus, hummus with herbs and sesame tuile | 18

Perfect soft-boiled egg, butternut squash,
wild boar chorizo and wild trumpet | 18

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

Lobster salad, beets, fennel and orange (sup. menu +10) | 28

Main courses

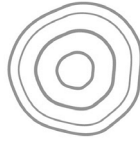
Slow-cooked venison loin, red cabbage confit with port wine,
potato gnocchi and carrot tops | 36

Scallops, spinach and cauliflower risotto, broccoli and beurre blanc sauce | 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

Pear tartlet with dried fruit and caramelized puffed rice,
praline and salted butter caramel | 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