



## Welcome to Bistro de Montcaud

### Menu du Marché — Week of 17 December 2025

(available Monday to Friday, for lunch only)

2 courses | 28      3 courses | 34

Baby leeks in vinaigrette, serrano ham and mimosa | 14

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Honey-glazed pork belly with smoked paprika,  
lentils and Jerusalem artichokes chips | 26

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Tatin apple pie, salted-butter caramel and speculoos crumble | 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



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### Menu du Chef

(available every day, for lunch and dinner)

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

### Starters

Young partridge and pheasant pâté en croûte,  
mustard espuma and pickled vegetables | 18

Seared octopus, hummus, citrus fruits and red endives | 18

Perfect soft-boiled egg, Jerusalem artichokes,  
black trumpet mushrooms, hazelnuts and truffle jus | 18

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

### Main courses

Slow-cooked veal chuck, roasted pumpkin,  
parsnip mousseline and chanterelle mushroom | 36

Scallops, leeks risotto, kale, scallop and citrus nage | 36

Beef fillet, potato mousseline, pan-fried foie gras  
and melanosporum truffle (sup. menu +16) | 52

Whole sole, shellfish nage with saffron,  
dauphine potatoes and seasonal vegetables (sup. menu +18) | 54

Whole lobster gratiné with truffle, dauphine potatoes,  
seasonal vegetables, and truffle matelote sauce (sup. menu +18) | 54



## **Desserts**

Selection of mature cheeses and chutney of the day | 12

Lemon, hazelnut shortbread and citrus sorbet | 12

Chocolate and gianduja, salted-butter caramel,  
passion fruit sorbet, chocolate tuile and Grenoble walnuts | 12

Hazelnut shortbread, red fruit sorbet,  
chestnut cream espuma and meringue tuile | 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