



Welcome to Bistro de Montcaud

Menu du Marché – 19 & 20 February 2026

(available Thursday to Friday, for lunch only)

2 courses | 28 3 courses | 34

Trout rillettes, red onion pickles and toasted country bread | 14

Slow-cooked capon supreme, creamy polenta, broccoli
and poultry jus with yellow wine | 26

Chocolate mousse, salted butter caramel, caramelized pecans and
cocoa tuile | 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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Our Menu du Chef

Amuse-bouche, starter, main, cheese or dessert | 58

Starters

Duck, pigeon and foie gras pâté en croûte,
mustard espuma and pickled vegetables | 20

Seabass ceviche, sweet potato,
coconut milk and lemongrass leche de tigre | 20

Perfect soft-boiled egg, potato espuma with comté cheese,
hazelnuts and truffle curls | 20

Foie gras terrine with truffles, sweet onions soubise,
tangy mustard seeds and toasted brioche (sup. menu +6) | 26

Main courses

Braised beef cheek crépinette, parsnips,
chanterelle mushrooms and port wine gravy | 38

Scallops, squash risotto with blood orange emulsion | 38

Beef fillet Rossini-style, truffled potato mousseline
and pan-fried foie gras (sup. menu +14) | 52

Lobster and sweetbread vol-au-vent, pearl onions
and mushrooms, dauphine potatoes (sup. menu +14) | 52



Desserts

Selection of mature cheeses and chutney of the day | 12

Trompe l'oeil lemon, citrus gel, yuzu and meringue tuile | 12

White and dark chocolate dessert,
milk chocolate and peanut butter ganache, cocoa tuile | 12

Tatin style apple pie, hazelnut shortbread,
vanilla espuma and caramelized puffed rice | 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