



Welcome to Bistro de Montcaud

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