



Welcome to Bistro de Montcaud

Our Menu du Chef

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

Starters

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

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

Perfect soft-boiled egg, sautéed morels and asparagus,
meat jus with yellow wine and country-style bacon | 20

Foie gras terrine, strawberry jelly,
red port wine and caramelized pecan nuts (sup. menu +6) | 26

Main courses

Milk-fed rack of lamb and lamb chops, artichokes,
potato millefeuille and black garlic condiment | 38

John Dory, green peas, broccolini,
sucrine lettuce, pearl onion and pea purée with wild garlic | 38

Beef fillet, pan-fried foie gras, truffled potato mousseline
and Périgourdine sauce (sup. menu +12) | 50

Sole, shellfish beurre blanc, roasted fennel,
sweet potato and asparagus (sup. menu +12) | 50

Half lobster, pan fried vegetables and sweetbread,
chimichurri sauce and Dauphine potatoes (sup. menu +14) | 52



Desserts

Comté, Saint-Nectaire, tome de Laruns, Pont L'Evêque and chutney of the day | 12

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

Strawberry pavlova, vanilla and mascarpone cream,
strawberry and lime sorbet | 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