



## 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

Zucchini flower stuffed with Corsican brocciu,  
zucchini and basil gazpacho, cecina | 20

Tuna tataki, basil hummus, socca chips,  
cherry tomatoes sauce vierge, green peas and glasswort | 20

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

Loster salad, crispy fennel, quinoa,  
citrus fruits and passion fruit vinaigrette (menu supp. +8) | 28

#### Main courses

Ventoux pork loin marinated in smoked paprika, oyster mushroom duxelles,  
potato gratin, piquillo pepper ketchup and Iberian chorizo jus | 38

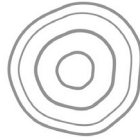
Catch of the day, creamy risotto with green peas and zucchini, citrus beurre blanc | 38

Whole John Dory baked in fig leaves,  
seasonal vegetables and dauphine potatoes (menu supp. +6) | 44

Beef fillet, pan-fried foie gras, truffled potato mousseline  
and Périgord sauce (menu supp. +14) | 52

Whole lobster, pan-fried vegetables glazed with lobster bisque  
and dauphine potatoes (menu supp. +15) | 53

Our prices are in euros including tax and service included  
Meat and fish originating from France and the EU  
May 2026



## **Desserts**

Plate of matured cheeses, homemade granola and de Montcaud honey | 12

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

Strawberry pavlova, vanilla and mascarpone cream,  
strawberry and lime sorbet | 12

Cookie like a snicker, peanut butter namelaka  
and caramelized chouchou | 12

Montcaud ice cream cup | 12  
Rhubarb compote, strawberry, raspberries and lemon sorbets,  
mascarpone cream and cookie chunks

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

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