



Welcome to Le Cèdre de Montcaud,
We wish you a pleasant meal.

Menus and pairings

Montcaud | 5 courses | 135
4 glasses | 66

Cèdre | 7 courses | 185
served to the whole party
6 glasses | 88

Our suppliers

Foie gras | La Ferme du Gubernat in Saint-Laurent de Carnols

Olive oil | Eric martin « La Magnanerie »

Saffron | Manjolive in Sabran

« de Montcaud » honey | Harvested in our park

Cured cheeses | Fresh goat cheese from Mont Bouquet

Asparagus | Monsieur Chenivresse in Sabran

Head Chef

Matthieu Hervé

Pissaladière

Macaron | Foie gras | Carthagène

Quinoa | Crab | Oscietra caviar

Truites from Les Fumades *

Puff bread | Olives

Tarbouriech oyster | Buckwheat | Shallots

Yellowtail | Almonds | Apple and celery

Blue lobster | Green beans | Morels | Verbena*

Red mullet | Saffron | Fish soup

Bresse poultry | Artichokes | Cashews

Goat cheese | Honey | Granola *

Citrus fruits | Champagne *

Chocolate | Cherry | Génépi

Petits fours

Meat and fish : origin France

