



**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

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Truites from Les Fumades \*

Puff bread | Olives

Gillardeau oyster | Jalapeño | Cucumber

Yellowtail | Almonds | Apple and celery

Blue lobster | Green beans | Morels | Verbena\*

Turbot | Sorrel | Shellfish

Bresse poultry | Artichokes | Cashews

Goat cheese | Honey | Granola \*

Citrus fruits | Champagne \*

Chocolate | Cherry | Génépi

Petits fours

Meat and fish : origin France

