



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

Seared octopus with vinaigrette,
chickpea hummus, citrus and pomegranate | 20

Semi-cooked salmon, green bean salad, cherry tomatoes,
almonds, horseradish espuma and trout eggs | 20

Loster salad, melon, quinoa,
heirloom tomatoes and passion fruit vinaigrette (menu supp. +8) | 28

Main courses

Free-range chicken ballotine with chorizo,
potato gratin and sweet onion compote | 38

Catch of the day, caponata, romesco sauce
and crispy vegetable sauce vierge | 38

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

Whole sole (±500gr), glazed pan-fried vegetables,
dauphine potatoes and figs leave espuma (menu supp. +16) | 54

Whole lobster, pan-seared vegetables glazed with lobster bisque,
dauphine potatoes (menu supp. +16) | 54



Desserts

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

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

Pavlova with verbena-candied apricots,
vanilla-mascarpone cream, lime, and apricot sorbet | 12

Chocolate and tonka bean, tuile with cacao nibs, passion fruit | 12

Montcaud ice cream cup | 12

Strawberry compote, strawberry, raspberry 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