



## Welcome to Bistro de Montcaud

### Our Menu du Chef

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

#### Starters

Pigeon ballotine, foie gras, 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 poke bowl (menu supp. +8) | 28  
melon, fregola sarda, cashew, heirloom tomatoes and passion fruit vinaigrette

#### Main courses

Free-range chicken, chorizo fine stuffing,  
potato gratin and sweet onion compote | 38

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

Summer truffle risotto, shallots and baby spinach | 38

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

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

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