



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,
pickled vegetables, pistachios and mustard seeds | 20

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

King prawn ceviche, coconut milk leche de tigre and red onions in vinegar | 20

Lobster salad (menu supp. +8) | 28
melon, fregola sarda, cashew, heirloom tomatoes
and passion fruit vinaigrette

Main courses

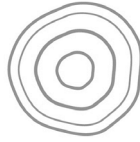
Duckling breast, eggplant dip with basil, crispy polenta and carrot | 38

Catch of the day, chorizo piperade, smoked paprika,
potatoes and crispy vegetable sauce vierge | 38

Beef fillet, pan-fried foie gras, potato mousseline,
roasted vegetables and Périgord sauce (menu supp. +16) | 54

Whole sole ($\pm$ 500gr), seasonal vegetables,
dauphine potatoes and figs leave espuma (menu supp. +16) | 54

Whole lobster, pan-seared vegetables glazed with lobster bisque,
dauphine potatoes (menu supp. +18) | 56



Desserts

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

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

Peach pavlova, vanilla-mascarpone cream, wild peach sorbet, speculoos and lime | 12

Fig clafoutis, chocolate cream, fig confit, hazelnut ice cream and chocolate tuile | 12

Montcaud ice cream cup | 12

Apricot 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 and figs from La Réméjeanne in Sabran

Vegetables from Le P'tit Gardois in Cavillargues

Cheeses from Le Goût du Fromage in Bagnols sur Cèze