



## **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

Tuna tataki, hummus, chickpeas salad with pomegranate,  
red onions pickles | 20

Slow baked trout, greek yogurt, Horseradish, agrums  
and wakamé | 20

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

#### **Main courses**

Poultry ballotine, mushroom fine stuffing, potato gratin and eggplant | 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. +14) | 52

Whole sole ( $\pm 500$ gr), 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