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 and mustard seeds | 20

Skate wing in toasted bread, gribiche sauce, fried capers and arugula | 20

Gravlax-style amberjack, cauliflower, confit lemon, apple and celery vierge | 20

Foie gras terrine, damson plum chutney with cider vinegar
and toasted brioche (menu supp. +6) | 26

Main courses

Slow cooked rack of lamb, carrot mousseline,
potato gratin and chickpea sauce vierge with ras el-hanout | 38

Catch of the day, fresh herb crust, celeriac risotto, girolles,
hazelnuts and emulsion with Madeira wine | 38

Beef fillet, pan-fried foie gras, potato mousseline
and Périgord sauce with summer truffle (menu supp. +14) | 52

Whole sole, seasonal vegetables,
dauphine potatoes and fig leave espuma (menu supp. +16) | 54

Our prices are in euros including tax and service included
Meat and fish originating from France and the EU
October 2026

Desserts

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

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

Pear poached in cardamom, dark chocolate crémeux,
chocolate tuile and salted-butter caramel | 12

Rice pudding, almond praline, blueberries and caramelized puffed rice | 12

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

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