



## **Welcome to Bistro de Montcaud**

### **Our Menu du Chef**

Amuse-bouche, starter, main, cheese or dessert | 54

#### **Starters**

Poultry pâté en croute, foie gras and pickled vegetables | 18

Red tunafish, asparagus, houmous and cecina beef ham | 18

Foie gras, passion fruit, mango chutney with calamansi vinegar  
and toasted brioche (supp. menu +6) | 24

#### **Main courses**

Stone bass, pea purée, asparagus, green peas, saffron shellfish nage and onions | 36

Duck breast, potato gratin, carrots and mushrooms | 36

Rossini-style beef filet, panned foie gras, mushroom duxelles,  
morel sauce and dauphine potatoes (supp. menu +14) | 48

Sole meuniere, vegetable wok and dauphine potatoes (supp. menu +14 | 48

#### **Desserts**

Fresh goat cheese from Vandras, truffle honey from our park and condiments | 12

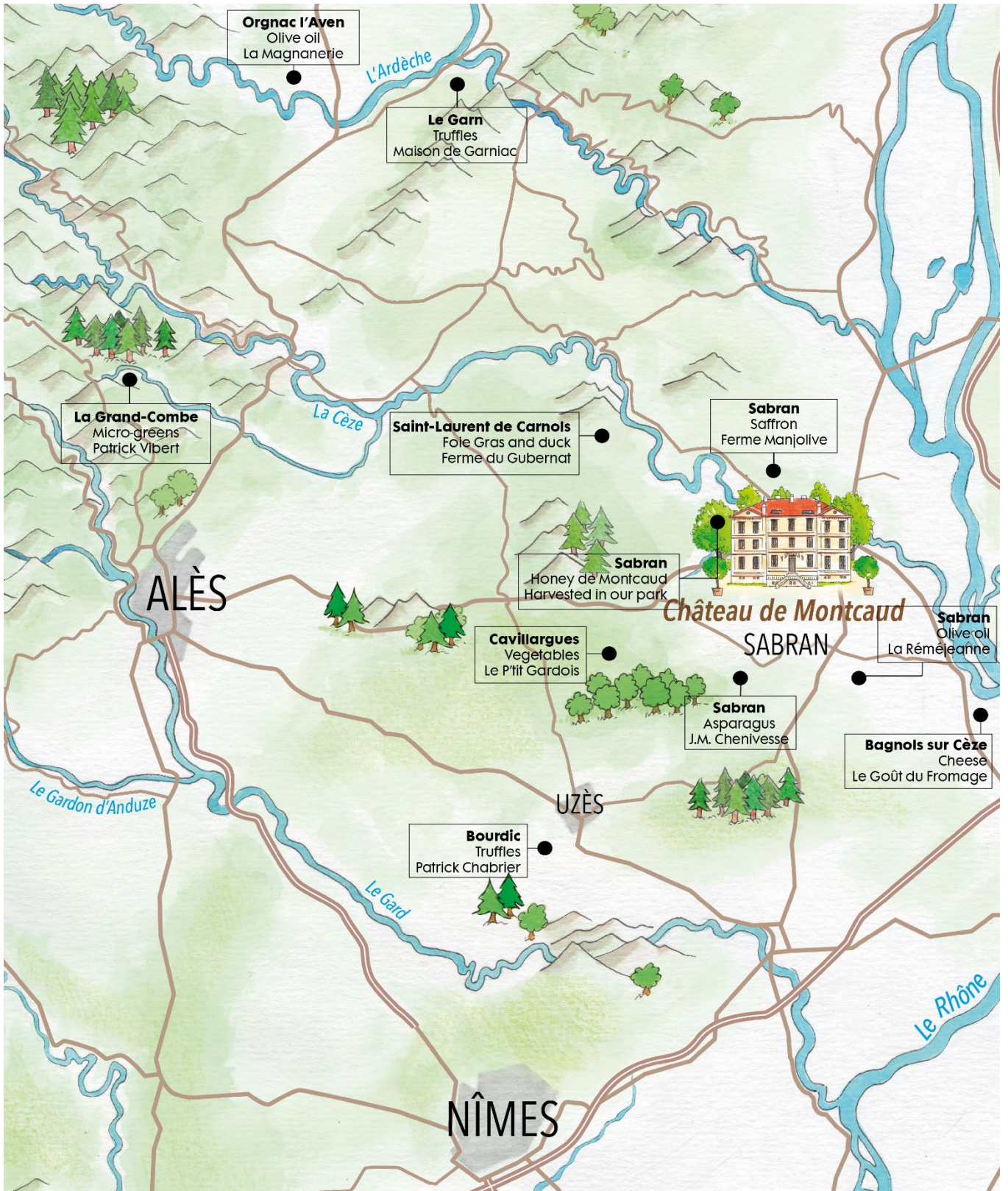
100% peanut Paris-Brest | 12

Strawberry tart, mousseline and strawberry sorbet | 12

Rice pudding, blueberry confit, hazelnut fudge and blueberry sorbet | 12

Our prices are in euros, all taxes and services included  
Meat and fish: origin France and EU

April 2024



**Orgnac l'Aven**  
Olive oil  
La Magnanerie

**Le Garn**  
Truffles  
Maison de Garniac

**La Grand-Combe**  
Micro-greens  
Patrick Vibert

**Saint-Laurent de Carnols**  
Fôle Gras and duck  
Ferme du Gubernat

**Sabran**  
Saffron  
Ferme Manjolive

**Sabran**  
Honey de Montcaud  
Harvested in our park

**Château de Montcaud**  
SABRAN

**Cavillargues**  
Vegetables  
Le P'tit Gardois

**Sabran**  
Olive oil  
La Réméleanne

**Sabran**  
Asparagus  
J.M. Chenivresse

**Bagnols sur Cèze**  
Cheese  
Le Goût du Fromage

**Bourdic**  
Truffles  
Patrick Chabrier

**NÎMES**