



Welcome to Bistro de Montcaud

Our Menu du Chef

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

Starters

Tuna tataki, white asparagus from the Ventoux and mimosa-style egg | 18

Duck, poultry and foie gras "pâté en croute",
pickled vegetables and mustard seeds | 18

Semi-cooked salmon, green asparagus, horseradish espuma
and tangy red onions (sup. menu +6) | 24

Foie gras terrine, rhubarb et tonka bean (sup. menu +6) | 24

Main courses

Monkfish and prawns, baby vegetables, ratte potatoes and fish soup | 36

Rack of lamb cooked at low temperature, artichoke mousseline,
green asparagus, artichokes barigoule and oyster mushrooms | 36

Veal chop (± 250 gr), potato mousseline,
seasonal mushroom and green asparagus (sup. menu +12) | 48

Beef fillet, mousseline and French-style green peas,
pan-fried foie gras and potato gratin (sup. menu +14) | 50

Whole lobster "thermidor style", bechamel,
candied shallots, mushroom and gratin (sup. menu +20) | 56



Desserts

Selection of mature cheeses, chutney of the day and dried fruits | 12

Praline and salted-butter caramel Paris-Brest | 12

Lemon, bergamot, hazelnut shortbread and lemon sorbet | 12

Apple tart, salted-butter caramel,
vanilla ice cream and fromage blanc (for 2) | 24

Our local suppliers

Foie gras and duck from La Ferme du Gubernat in Saint-Laurent de Carnols

Truffles from Maison de Garniac in Le Garn and Patrick Chabrier in Bourdic

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

Asparagus from the Chenivresse family in Sabran

Morels from Vers-Pont-du-Gard