

A stroll in the country of Occitania, from the land to the sea ...

In order to best support the work of our local producers and suppliers,
I have chosen to offer you only one menu, following the rhythm of the season as always.
This menu is organized as a journey through our land...

En 3 Escales 62 € ▲

En 5 Escales 90 € ○

En 8 Escales 120 €

The menu must be ordered for the whole table.

All our dishes are offered a la carte

Starters 42 €

Main courses 58 €

Cheese 18 €

Desserts 22 €

Net prices, service included -

The list of allergens is available on request. According to the provisions governed by decree n ° 2002-1465 dated December 17, 2002.

Our establishment and its suppliers guarantee the origin of beef from France.

Home-made dishes are prepared on site from raw products.

Scallops...

Just roasted, mushrooms, mousse with Jerez.



Sweet onions from Cevennes...

Confit, truffle juice, Comté.

Octopus...

Plank grabbing, eggplant peanut paste.

Return to the fishing...

Bouille juice like a salmis, panisses and carrots.



Pigeon of Costières...

Roasted, corn declination.



Sélection of cheese « Jardin des Terroirs »

Olive oil cube...

Plum sorbet.



Coconut like a Calisson...

Citrus marmalade, yuzu creamy.



Our mains Partner and Friends

Our oils :
Domaine Pierredon (30)

Our meats :
Gilles, Gastronomie et Restauration (13)
Mikael Gillion, Boucherie d'Uzes (30)
Ferme Avicole de La Bruyette (30)

Shellfish and crustaceans :
Midi Thau, Florent Tarbouriech (34)
Maison Qwehli

Our vegetables :
Au potager Saint Maximin (30)
Sam's primeur (30)
Benoit, Salade 2 Fruits (13)
Jean-Louis Bedot, Uzes (30)

Delicatessen :
La Cambuse, Davide Dalmasso (06)

Cheesemonger :
Jardin des Terroirs

Our truffles :
Hugou – Dumas (83)
Michel Tournayre (30)
Jean-Louis Bedot, Uzes (30)

