

# Bistrot <sup>de</sup> Campuget

## **STARTERS - €11**

Mussels au gratin with garden herbs

Pork terrine from Beauregard farm, recipe by Christophe, cellar master

Eggs with fresh verbena mayo & bottarga from Sète

Salt cod brandade from Grau du Roi with seasonal herbs

Snails from the Ruedas family in Bellegarde, puff pastry garlic & parsley

## **MAINS \*cooked over charcoal barbecue\***

**All main courses are served with homemade fries & the day's seasonal vegetables**

Aubrac rib of beef 1.2 kg (for 2 people) - €82

Vineyard lamb with sage from the "Petite Cours" - €26

Smoked trout tartare from the Camplo brothers & rice chips - €26

Cheese Plate

Sheep cheese from Larzac (Fromagerie Arlésienne) & fig jam - €9

## **DESSERTS - €9**

Homemade sorbets with seasonal fruits (3 scoops)

Chocolate mousse with runny caramel

Seasonal fruits with elderflower whipped cream

## **The perfect pairing...**

**Dark chocolate Bonnat & late-harvest Saperavi wine - €10**

*All our dishes are prepared with fresh, seasonal products;  
the menu may change at any time.*

*All our dishes may contain allergens;  
please contact our staff for more information, thank you.*

*Meat origins: Aubrac, Manduel, Marguerittes, Campuget*

*Excessive alcohol consumption is harmful to your health - drink responsibly.*