

# Bistrot de Campuget

## **THE STARTERS 11€**

Deviled farm eggs, verbena mayonnaise

Salt cod brandade from Le Grau-du-Roi, toasted bread rubbed with garlic, spring onions

Eggplant with sheep's milk yogurt, garlic, basil, sesame, and honey from Campuget

Cheese platter: sheep's milk tomme from Larzac, wild garlic tomme, pèlardon cheese

Snails from Bellegarde, parsley-garlic shortbread, puff pastry

## **MAIN COURSES cooked over a charcoal barbecue**

All dishes are served with patatas bravas and mini grilled peppers

Aubrac rib steak, homemade shallot butter with garden herbs (for 2 people, 1.2 kg) €82

Costières pigeon from the Frères Baeza, tarragon sauce €36

Vineyard lamb with sage from the little courtyard, chimichurri €26

Grilled chicken from the Frères Baeza with lemon thyme (half or whole) €20/40

Smoked trout from the Frères Camplo with garden herbs €26

## **THE DESSERTS 9€**

Chocolate mousse, caramelized peanuts

Strawberries and whipped cream, strawberry sorbet, strawberry coulis, and meringue

Rice pudding from Beauduc with flowing caramel

Crème de mamie of Campuget

*\*All our dishes are made using fresh, seasonal products, and the menu is subject to change at any time.*

*All our dishes may contain allergens. Please ask the staff for any additional information, thank you.*

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

*Alcohol abuse is dangerous for your health; drink responsibly in moderation.*