



## APERRO TO SHARE

- Plate of home-made charcuterie Garum 12 Euros
- Country-style pâté Garum - Home-made Pickles - Bread and Toasts 7 Euros
- Liver mousse pâté – Home-made pickles – country bread toast 7 Euros
- 4 Gillardeau oysters n°4, acidulated watercress cream 16 Euros
- Light potato purée - dried black pudding 7 euros
- Parsley ham - garlic cream - roasted garlic crumble 8 euros
- Green spring vegetable soup - mint oil 4 euros
- Fries cooked in braised beef juice with herbs - Garum condiment 6 euros
- Smoked trout on a slice of bread - lemon and chive cream 8 euros

## THE GARUM MENU :

- Starter, main course, cheese plate and dessert to be selected from our menu 49 Euros
- Starter, main course and dessert to be selected from our menu 45 Euros

## THE MENU

### Starters

- EGG at 63 degrees, bean salad, rice with onions, light cream 19 Euros
- Snail comesquis - fried garlic sabayon 17 euros
- Green and white asparaguses, mayonnaise and light lemon, roasted nuts 16 Euros

### Main courses

- Beef ravioli, Perlé broth with lovage oil, Fallot mustard 22 Euros
- Roasted farm pig belly - eating sauce - roasted turnips 24 Euros
- Trout from Crisenon - spring vegetables from Loubet gardens - roasted Bachès citrus vinaigrette  
25 Euros
- Pike flan - light river fish soup - garlic and coffee croutons - roasted oil 22 Euros

### Cheese

- Plate of matured cheese from local farms 9 Euros
- Ewe's milk yoghurt mousse - green tomato jam 7 Euros



#### Desserts

Citrus Pie, Taget Flowers 10 Euros

Hot soufflé - wild blackberries - milk ice cream 10 Euros

Bavarian blackcurrant buds - strawberries - Chantilly with juniper berries from the Hautes Côtes  
10 Euros

#### TIMELESS GARUM

from Mr Dominique Guyon's farm

Charolais-beef tartar and Gillaudeau oysters 29 Euros

Charolais-beef tartar and blackcurrant buds 25 Euros

Charolais-beef Garum tartar 26 Euros

Matured beef .....120 Euros for 2 persons