

Menu starter, main course & dessert : 52€

Restaurant Le Poète Disparu



Starters

Variety of ancient tomatoes with a Burrata mousse, parmesan cheese crumble and water of tomato with basil

Soft-boiled chicken egg fried with herbs, Cathar Country lentils with truffle oil

Fillet of mackerel cooked at low temperature, seaweed peas and lemon emulsion

Main Courses

Rump of veal cooked at low temperature with a strong juice, millefeuille layering of celery and Granny Smith apples

Fillet of steamed lemon dab, fine chlorophyll mousse and cuttlefish cream sauce

“Chou-chou”, roasted flower with spices, and variety of cabbages on a creamy bean sauce with beetroot syrup

Desserts

Selection of fine cheeses

Roasted melon with honey of the garrigue, yogurt ice cream, roasted pistachio and tangy syrup

Lemon tart of the Castle

Chocolate and caramel tartlet, peanut and praline pastry cream

