

BISTROT DES CLOS

MENU

SPRING

DINNER IS SERVED
AT 8 PM

HOME-COOKED MEALS
PREPARED WITH LOVE




€38 PER ADULT
€22 FOR CHILDREN
UNDER 12

BOOKING
REQUIRED THE DAY BEFORE


WEDNESDAY

Soup of pea soup with ginger
Hake fillet (white fish) with herb cream
Roasted seasonal vegetables, grilled potatoes
or

 Roasted seasonal vegetables, poached egg, grilled potatoes, herb cream
Cheeses
Lemon tart with whipped cream


THURSDAY

Mache salad, endive, apple, raisin and hummus
Honey and thyme-glazed pork ribs with Camargue red rice
or

 Grilled aubergines with tomato coulis and Parmesan, served with Camargue red rice
Cheeses
Clafoutis with seasonal fruit


FRIDAY


Rocket salad, carrot and fresh beetroot salad with coriander, dates and hummus
Chicken with olives and candied lemon, served with einkorn wheat and golden raisins
or

 Roasted courgettes and asparagus, creamy burrata and einkorn wheat with golden raisins
Cheeses
Chocolate and coconut cake with Garriguettes strawberry coulis

SATURDAY

Pistou soup (local speciality)
Beef with herbs and spices (bay leaf, cumin, paprika)
Semolina with olive oil
or

 Chickpea fritters with fresh herbs and lemon yoghurt, semolina with olive oil
Cheeses
Strawberry pavlova

 Vegetarian option (available on request)



Origin of meat: France
Origin of fish: Alaska

List of allergens available at reception