

La vieille fontaine
RESTAURANT

by Pascal Auger

LA CARTE

Green asparagus with almond oil and sherry, local truffles and parmesan	€30
Poached foie gras, Royal Gala vanilla and celery, praline emulsion	€30
Snacked white cuttlefish, modern aioli of vegetables from the Isle in front of us and saffron	€30
<i>Second Plate</i>	
Marinated cod just grilled, vegetal velvet, white asparagus, smoked pepper condiment	€32
Anglerfish with spicy butter, open small ravioli with carrot and cabbage, spelt with paella juice	€35
Pigeon with five flavors, sausage of rib and green's Swiss chard, black truffle	€42
Our selection of fine cheeses from France and Europe, Family Mercy, artisans refiners	€18
<i>Third Plate</i>	
Mango, Ras el hanout and lime combination	€18
Black chocolate sphere, milky creamy with biscuit, cocoa-coffee sorbet, roasted almond, biscuit without flour	€18
Symbiosis between matcha tea and citrus fruits	€18
Pear finger, vanilla caramel, cashew nut	€18



LA VIEILLE FONTAINE MENU

Menu with 5 courses 88€

Menu with 7 courses 115€

Green asparagus with almond oil and sherry,
local truffles and parmesan

Poached foie gras,
Royal Gala vanilla and celery, praline emulsion

Snacked white cuttlefish,
modern aioli of vegetables from the Isle in front of us and saffron

Marinated cod just grilled,
vegetal velvet, white asparagus, smoked pepper condiment

Anglerfish with spicy butter,
open small ravioli with carrot and cabbage, spelt with paella juice

Pigeon with five flavors,
sausage of rib and green's Swiss chard, black truffle

Black chocolate sphere, milky creamy with biscuit,
cocoa-coffee sorbet, roasted almond, biscuit without flour

Served for the whole table



VEGETAL MENU

46€

“The asparagus”

Green asparagus raita in carpaccio,
coriander and leeks sweet-and-sour

“The garden vegetables”

Slow-swimmered fruits and vegetables of mid-season,
celery juice with Madras curry

“Barely sweet”

Symbiosis between matcha tea and citrus fruits



INSPIRATION MENU

In three courses 58€

In four courses 67€

Compacted foie gras,
smoked eel, ink jelly and asparagus

Line-fished hake, small ravioli of turnip and spinach,
oyster from the Etang de Thau

Duckling with powdered of sugared almonds,
cabbage, green asparagus and lemon condiment

Mango, Ras el hanout and lime combination

