

L'Impé

ENTRE PROVENCE & CAMARGUE



STARTERS

Green asparagus, sauce Tonnato.

Grey mullet fillet poached in
Costières white wine, spring potatoes.

Artichokes salad
with olive oil flavoured with basil,
sweet onions and black olives.

Seasonal salads and young leaves.

Peas velvety soup,
milk mousse perfumed with mint.

Farm poultry chiffonnade Salsa Verde,
fragmented cherry tomatoes.

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Poached egg,
rocket salad and chorizo,
velvety soup Vert.

Cuttlefish with parsley and garlic,
grated fennel with Laguiole cheese.

Croque-Monsieur Noir
(rocket salad, Ossau-Iraty cheese,
Iberian white ham, Mornay sauce
with cuttlefish ink).

Pasta of the day.

STARTER + MAIN DISH *or*
MAIN DISH + DESSERT
(only at lunch)

42€

STARTER + MAIN DISH + DESSERT

56€

COLD STARTER + HOT STARTER +
MAIN DISH + DESSERT

69€

FISH

Cod brandade L'Impé 009.

Sea bream from the Mediterranean Sea Pil-Pil,
slow-simmered spring salads, spring turnips.

Squid stew, round eggplants from Sicily.

Mediterranean Sea fish of the day.

MEAT

Leg of lamb rubbed with savory, roasted,
cut in thin slices.

Bette, fresh white beans and piquillos with
Bleu des Causses cheese.

Preserved / grilled pork belly, carrot puree ;
sauce Diable.

Angus beek ribsteak grilled (to be shared)*.
Allumette potatoes . Béarnaise sauce.

*Origin: France / extra cost 45€

CHEESE

Farm cheeses . seasonings.

Extra cost 16€

DESSERTS

Burrata cheese frozen parfait,
rhubarb puree with fermented honey.

Preserved orange slices,
paresseuse cream, Angels' cake.

Crunchy puff pastry,
strawberries, ewe's milk ice cream.

Snow eggs, redcurrants jam ;
light custard cream flavoured
with praliné.

Madeleines baked on the spot.

Large meringue powdered with
raspberry, whipped cream Rose,
grapefruit marmalade.

L'Impé chocolate cake Spring 2024.

Ice creams and sorbets.
Almond tuile.

DRINKS

Water

Vittel, Perrier50cl 8€ | 1L 10€

Chateldon12€

Aqua Chiara50cl 6€ | 75cl 8€

Champagnes (12cl)

Joseph Perrier Brut Cuvée Céline... 17€

Rosé18€

WINE | *Our current selection*

WHITE WINE	12cl 75cl
AOC Languedoc « Eolienne » Mas d'Espagnet 2022	12€ 55€
IGP Côtes Catalanes « Laïs » Domaine O. Pithon 2021.....	90€
VDP d'Oc « Trélans » Domaine A. Chabanon 2008.....	150€
La sélection de Logan	15€

ROSÉS WINE	12cl 75cl
IGP Hérault Domaine Mas Jullien 2022	15€ 75€
AOP Côtes de Provence « Écorce Buissonnière » Domaine Valérie Courrège 2022...12€ 60€	
AOC Faugères « Cinq Pétales » N.M Domaine Bardi d'Alquier	55€

RED WINES	12cl 75cl
AOC Minervois « Les Traverses » Domaine Courbissac 2021.....	13€
AOP Saint Chinian « Une et Mille Nuits » Domaine Canet Valette 2021	60€
AOP Pic Saint-Loup « Les Glorieuses » Clos Marie 2019.....	170€
La sélection de Logan	15€

The Duende restaurant wine carte is also available upon request.

Prices in euros, all taxes included.
The list of allergenic ingredients is available from your waiter.