

L'Impé

ENTRE PROVENCE & CAMARGUE

STARTERS

Ceviche of fish from the Mediterranean sea with lemon juice, sweet potato velvety soup ; young salad leaves.

Frozen marinière of mussels from Carteau, cauliflower ice cream with mustard.

White asparagus : tarragon velvety soup, the tips with chive, the tails like tagliatelle, poached egg.

Semi-salted anchovy and sardiñas, piquillos puree. Mesclun salad, pink grapefruits.

Artichoke heart, vinaigrette dressing with razor clams and cecina.

TT

Beef tail terrine «à la Camarguaise», escabèche.

Sweet onions from Les Cévennes region, bette and ewe's milk tomme cheese, flat raviola spiced with turmeric.

Grilled cuttlefish, sweet garlic, lacquered pork belly cubes.

Cod brandade L'Impé.

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

38€

STARTER + MAIN DISH + DESSERT

55€

COLD STARTER + HOT STARTER +
MAIN DISH + DESSERT

68€

FISH

Hake steak à la Basquaise, fennel, potatoes with black olives. Green crab bisque.

Grilled mackerel fillets on the barbecue ; oysters nage with leeks.

MEAT

Flank steak of Fin Gras du Mézenc beef. Potato mousseline / slow-simmered spinach. Sauce Gardian.

Rack of veal perfumed with oregano, braised lettuce. Strozzapreti pasta with parmesan cheese.

CHEESE

Farm cheeses . seasonings.
Extra cost 12€

DESSERTS

Candied fruits frozen parfait. Fresh madeleines cooked «à la minute».

Manjari chocolate tart.

Crème caramel.

Puff pie with caramelized Royal Gala apple, homemade praliné.

Stracciatella cheese ice cream, citrus fruits jelly and marmalade.

Vacherin Alexandre, coconut milk with tapioca.

Chestnut cream with Marc des Côtes du Rhône brandy, whipped cream, mulberry jam, coffee cristal de vent.

Ice creams and sorbets. Almond tuile.

DRINKS

Water

Evian, Perrier 50cl 6€ | 1L 8€
Chateldon 10€

Champagnes (10cl)

Joseph Perrier Brut Cuvée Céline... 14€
Rosé 15€

WINE | Our current selection

WHITE WINE 12cl | 75cl

AOP Côtes du Roussillon « Altaïr »
Domaine Mas Amiel 12€
IGP Côtes Catalanes « Sorcières »
Domaine Clos des Fées 50€
IGP Gard
Domaine Roc d'Anglade 90€
La sélection de Logan 15€

ROSÉS WINE 12cl | 75cl

AOP Côte de Provence
« L'Écorce Buissonnière »
Domaine Valérie Courrèges 12€ | 55€
AOP Tavel
La Combe des Rieu 2020 60€
IGP Gard
Domaine Roc d'Anglade 2021 15€

RED WINES 12cl | 75cl

AOC Languedoc « Tour de Pierres »
Domaine Ermitage
du Pic Saint-Loup 12€
AOP Saint Chinian « Une et Mille Nuits »
Domaine Canet Valette 55€
AOP Terrasses du Larzac
« Terre de Jonquières »
Domaine Mas Cal Demoura 70€
La sélection de Logan 15€

The Duende restaurant wine carte is also available upon request.