

## STARTERS – TAPAS

Artichoke hearts with basil	4.50€
Open faced sandwich spread with tapenade (pureed olives), anchoïade (anchovy paste) or escargotine (snail mousse)	4.00€
Aubergine dip	4.20€
Hommos (pureed chickpeas seasoned with sesame salt)	4.20€
Peppers marinated in olive oil	4.50€
Snails with tomato sauce	5.50€
Octopus salad à la Provençale	4.50€
Tabbouleh (couscous grain)	4.20€
Cod brandade (fish paste) with garlic served with toasts	4.90€
Marinated sardines with basil	4.20€
Anchovy filets marinated in oil	4.20€
Lentil salad seasoned with cumin and coriander	4.20€
Pélardon (goat cheese) with olive oil and mixed herbs from Provence	4.10€
Tapas of charcuterie	4.60€

## LES ASSIETTES GOURMANDES

- <b>Rébecca (for children):</b> Ham, salami, terrine, salad, pélardon, melon	6.50€
- <b>Planche cévenole:</b> Dried ham, salami, terrine, salad, pélardon , melon	12.90€
- Tomatoes, mozzarella cheese, basil, salad, olives	9.70€
- Salad, tabbouleh, aubergine dip, marinated peppers, tomatoes, olives	9.80€
- Artichoke hearts, tapenade (pureed olives), tomatoes, goat cheese and ham roll, salad, olives	10.50€
- Foie gras homemade, smoked duck breast, green salad, pine kernel	13.00€
- <b>L'Orientale:</b> salad, lentils with cumin, tomatoes, hommos, stuffed vine leaves	10.50€
- Carpaccio of scallops with grapefruit juice and roquette salad	12.50€
- Beef carpaccio(* <b>Limousin breed</b> ) parmesan cheese and salad	11.90€
- Beef carpaccio* with fresh mushrooms, parmesan cheese, roquette salad	12.00€
- Beef carpaccio* with artichoke hearts, salad, parmesan cheese	12.50€
- Salmon carpaccio with dill, lemon juice, salad	13.50€
- Tuna tartar with coriander, onions, salad and tomatoes (when available)	13.90€

## LES TARTINES GRILLEES

(our open faced toasted sandwiches are served with a green salad)

<b>La Catalane</b> <i>Pesto, tomatoes pickled in garlic, marinated sardines</i>	9.90€
<b>La Cabre</b> <i>Pélardon (goat cheese) served warm with olive oil</i>	8.50€
<b>La Lozéroise</b> <i>parsley pureed, grilled mushrooms, smoked duck breast</i>	10.50€
<b>La Méditerranéenne</b> <i>Sun dried tomatos , mozzarella, basil</i>	9.60€
<b>La Nîmoise</b> <i>Tapenade (pureed olives), cod brandade, olives</i>	9.40€
<b>La Pissaladière</b> <i>Anchoïade (anchovy paste), pickled onions with spices, anchovies, olives</i>	9.60€
<b>La Provençale</b> <i>Pesto, egg plant, tomatoes, zuchini, parmesan cheese</i>	8.90€
<b>La Terroirs</b> <i>Tapenade (pureed olives), pélardon (goat cheese), cured ham</i>	10.50€
<b>L'Uzétienne</b> <i>Pesto, tomatoes pickled in garlic, pélardon (goat cheese), dried tomato pesto</i>	10.40€

## SWEETS, DESSERTS

Fruit tart of the day	4.80€
Cottage cheese with chestnut honey or jam	4.40€
Homemade soft chocolate cake	4.80€
Tiramisu homemade	5.00€
Pineapple carpaccio with vine peach sherbet	4.80€
Pêlardon (goat cheese)	4.10€
Glazed nougat with raspberry coulis	5.00€
Dessert of the day	
White lady :vanilla ice cream, whipped cream, chocolate sauce	5.20€
Chestnut puree, chocolate sauce, fresh cream, Carmel ice cream	5.40€
Gourmet Coffee	4.70€

Ice cream and sherbet of your choice, 2 scoops	4.60€
Ice cream and sherbet of your choice, 3 scoops	5.00€

**Ice cream flavours:** *Vanilla / chocolate / soft toffee / milk jam with salt-flower / Strawberry / violet / rum-raisin.*

**Sherbet flavours:** *Apricot from the Rhône Valley / Peache / Lemon / Figue.*

## BEVERAGES

**The wines selected by Terroirs are served by the glass (12,5 cl) or in bottles (75 cl) and only with meals.**

Vittel (50cl)	2.90€	Beer (33cl)	2.90€
Vittel (100cl)	4.50€	Beer without alcohol (33cl)	2.90€
San Pellegrino (50cl)	2.90€	Shandy (25cl)	2.50€
San Pellegrino (100cl)	4.50€	Fruit cordial	1.50€
Perrier (33cl)	2.70€	Schweppes (20cl)	2.60€
Sprite (25cl)	2.60€	Tomato juice	2.50€
Coca Cola (33cl)	2.90€	Coca cola light (33cl)	2.90€

**The fruit juices and nectars produced locally are served by the glass (25 cl) 2.70€**

*Apples / apple-blackcurrant / apple-lemon / pear /  
Apricot / orange / white raisin / peach / exotic.*

Coffee	1.40€	Cappuccino	2.90€
Espresso macchiato	1.60€	Tea or herb tea	2.60€
Coffee with milk	2.60€	Hot chocolate	2.60€
Double coffee	2.60€	Decaffeinated coffee	1.40€
Gourmet coffee	4.70€		

*Net prices, taxes and service included*

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