

# C-BAR DU MAS DES OULES

## Pour l'apéritif

Duo of olives, Lucques & Picholine	3,50€
Mini tapas dry sausage & chorizo	9,50€
Green & Black tapenade, pesto rosso	4,50€

## Les tartines

<b>La Gourmande</b>	14€
Tartine with eggplant, pesto rosso & garlic cream, served with smoked ham & chorizo, green salad & squash seeds	
 <b>La Mas des Oules</b>	12€
Tartine with confit peppers, sheep cheese & garlic cream, served with zucchini salad and truffled olive oil dressing, tapenade & olives from Lucques	
<b>La savoureuse</b>	13€
Tartine with goat cheese, figs, honey, smoked ham, cranberries, served with green salad & chives	

## Les Planches

<b>La Charcuterie</b>	18€
Smoked ham, dry sausage, chorizo, mortadella, cherry tomatoes, pickles	
 <b>La Fromage</b>	15€
Pélardon cheese, sheep cheese, blue cheese from causses, fougasse with cheese, cherry tomatoes	
<b>La Mixte</b>	17€
The best of cheese and delicatessen of our region	

## Les Assiettes

<b>La belle du Duché</b>	17€
Smoked ham, fougasse with olives, dry sausage, mortadella served with zucchini salad and truffled olive oil dressing, cherry tomatoes & hazelnut	
 <b>Le Panier du potager</b>	14€
Big tomato & tapenade, cucumber, carrots and their three dressings (pesto rosso, olive oil, truffled cream), fougasse with walnut, served with green salad & squash seeds	

## Les desserts

Melon & watermelon, mint and almonds	4,50€
Roasted peaches with honey, almond milk or lavender ice cream, fougasse from Aigues-Mortes	7€
Figs & rosemary, vanilla ice cream	6€

Paielement by check or cash preferably – Service included price

This menu was developed with the delightful participation of Piano et Mandoline - [pianoetmandoline.com](http://pianoetmandoline.com)

## Les vins blancs (12cl, 24 cl, bouteille 75 cl)

**Natura** 2017, AOP Duché d'Uzès, Domaine Natura (Viognier, Grenache blanc, Vermentino) 2,50€ / 4,70€ / 16,50€

*A rich and aromatic white Duché, with peach and flower aromas on the nose. The Vermentino grape brings freshness and a hint of Provence herbs. Balanced and long in the mouth. Ideal as an aperitif, or why not try it with a young goat's cheese?*

**Harmattan** 2016, AOP Duché d'Uzès, Domaine Deleuze-Rochetin (Viognier, Grenache blanc) 3,70€ / 7,00€ / 22,90€



*The most mineral of the white Duchés. Harmattan has typical flower and peach aromas but with fresh, salty notes. Its concentration and finesse make it a perfect white with food, notably dishes with truffle or Provençal flavours.*

**Pure Sève** 2016, IGP Cévennes, Domaine de Coulorgues (Viognier, Sauvignon blanc) 3,00€ / 5,70€ / 18,70€

*A skillful and original blend of two grape varieties which have very different characters. Grapefruit and gooseberry dominate on the nose and in the mouth there is a superb freshness. The wine is thirst-quenching, finishing on a long floral aftertaste. Great as an aperitif or goat's cheese.*

## Les vins rosés (12cl, 24 cl, bouteille 75 cl)

**Domaine de l'Orviel** 2017, AOP Duché d'Uzès (Syrah, Grenache) 3,00€ / 5,70€ / 18,70€

*A super rosé to accompany food ! The Syrah brings structure and peppery notes while the Grenache gives depth and red fruit. Very good with charcuterie.*

**Roc Epine** 2017, Tavel, Domaine Lafond (Grenache, Cinsault, Syrah) 4,20€ / 7,90€ / 26,00€



*Roc Epine is a nice partner for your dinner, from tapas to dessert. Its pink color is typical of the wines of Tavel, located between Uzès and Avignon. Did you smell the scents of violets, strawberries and exotic fruits?*

## Les vins Rouges (12cl, 24 cl, bouteille 75 cl)

**Héritage du Levant 2015**, IGP Pays d'Oc, Domaine Deleuze Rochetin 3,70€ / 7,00€ / 22,90€

 (Syrah, Marselan, Cabernets sauvignon et franc)

*Powerful and structured, this wine is round and elegant in the mouth, with peppery and “animal” notes typical of Syrah. The fruity depth of the Marselan gives way to the jammy and fresh flavours of the Cabernets. An ideal partner to hard cheeses.*

**Grenat**, vin naturel, vendanges manuelles 2016, De Grappes et d'Ô (Grenache noir) 3,40€ / 6,50€ / 21,00€

 *This winegrower works as naturally as possible. Atypical for this variety, this wine is light in colour and in the mouth, with slightly spicy fruity notes and an impressive freshness, accentuated by the presence of a light effervescence. A red to drink as an aperitif or with a salad.*

**Levant 2016**, AOP Duché d'Uzès, Domaine Terres d'Hachène (Grenache, Syrah et Mourvèdre) 3,50€ / 6,60€ / 21,70€

*The first Duché produced by this Domaine, which brings together powerful fruit and the freshness of the Cévennes. The generous and silky flavours are complex, while the 10% of Mourvèdre give additional depth to the traditional blend. A great companion to spiced dishes or for plates flavoured with truffle.*

**Le Gouletier 2015**, AOP Pic Saint Loup, Domaine Chazalon (Grenache, Syrah) 4,00€ / 7,60€ / 24,60€

*This Domaine of 4 hectares produces wines with real character. The fact that this wine is raised exclusively in tanks (no wood) accentuates its fruit and concentration, which finishes with a freshness typical of the Appellation. Ideal with all meats.*

## Le vin du moment

**La Célestière 2011**, AOP Châteauneuf du Pape (Grenache noir, Cinsault, Syrah, Mourvèdre) 7,70€ / 14,60€ / 47,00€

 *The classic rich and powerful wine, this Châteauneuf is fully ready to drink. Ripe and fruity aromas on the nose are confirmed in the jammy attack of this wine, which finishes with liquorice and caramel notes. A full-bodied wine which nevertheless finishes with a lively freshness. Great with aged cheeses.*

**Champagne Francis Orban Réserve Brut**, Vigneron indépendant.

La coupe : 10,00€, la bouteille 56,00€

## Les softs, les eaux, la Bière !

Eau Minérale 50 cl	2,20€
Eau Minérale pétillante 50 cl	2,40€
Jus de fruits (fraise, pomme, tomate, Ace) 20 cl	2,40€
Boisson aromatisée au thé 33 cl	2,20€
Sirop (grenadine, menthe) 33 cl	1,90€
Coca Cola 33 cl	2,40€
Perrier 20 cl	1,90€
Schweppes 33 cl	2,20€
Pastis, Ricard	3,00€
Leffe 20 cl	2,40€

## Les cafés et les thés

Expresso Nespresso	2,20€
Thé Damman	3,50€