

TAPAS

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| Duo of olives for comparison  | 3,60€ |
| Sharing board: charcuterie, cheese  or mixed | 12,00€ |
| Trio of Tapenades with toast (<i>black olives, green olives and basil cream</i>) | 4,80€ |
| Brandade de Nîmes with toast (<i>cod, olive oil, cream</i>) | 8,00€ |
| Heritage tomatoes with lemon &  basil | 6,10€ |
| Chilled melon and mint soup, chorizo crisps | 5,40€ |
| Pan con tomate (<i>tomato, basil, garlic, thym, olive oil</i>) | 4,20€ |

GRILLED ON A WOOD FIRE

Sources: Beef (Simmental – Aubrac) - Veal (Aubrac) - Pork (Lozère) - Poultry (Landes) - Lamb (Aveyron)

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| King prawns with lemon and tarragon | 23,60€ |
| Turkey oysters marinated in paprika & herbes de Provence | 14,30€ |
| Mikael Gillion's famous prime rib beef for two people (<i>approx. 850g</i>) | 65,00€ |
| Le Mas des Oules' sausage with sage | 12,00€ |

Choice of side dish

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| C'est l'été ! Grilled vegetables and herbes de Provence  | (single course : 8,50€*) |
| Tout simplement barbecued potatoes, yoghurt and chive sauce  | (single course : 7,00€*) |
| Salade nîmoise Red Camargue rice, peppers, fresh herbs, cherry tomatoes and olives  | (single course : 9,50€*) |
| Le clin d'œil de Charlotte rice noodles, cashews, vegetables and fresh herbs  | (single course : 11,70€*) |

* poached egg on request

BEFORE DESSERT

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| Mature cheeses from the Gard and Lozère | 8,00€ |
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CHARLOTTE'S DELIGHTS

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| Seasonal fruit and lavender tart | 7,50€ |
| Chocolate entremet dessert with tonka bean, meringue and crumble | 11,00€ |
| Vacherin du Mas des Oules meringue petals, ice cream, fruits, spices and Chantilly cream * | 9,50€ |
| Fruit with spices, sorbet and crumble  | 9,30€ |

* Fruits, spice and ice cream vary with the season and the mood of the Chef

WHITE WINES (12cl, 24 cl, bottle 75 cl)

Natura 2017, AOP Duché d'Uzès, Domaine Natura (Viognier, Grenache blanc, Vermentino) 2,80€ / 5,10€ / 14,00€

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 2018, AOP Duché d'Uzès, Domaine Deleuze-Rochetin (Viognier, Grenache blanc) 4,20€ / 7,80€ / 21,50€



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 Provençal flavours.

Le Petit Malo 2017, IGP IGP Pays d'Oc, Domaine du Petit Malo (Viognier) 3,50€ / 6,40€ / 17,70€

Pure viognier very aromatic, straight, clean and fresh. Aperitif and thirst are his favorite companions!

Tradition Blanc 2018, AOC Châteauneuf du Pape, Domaine Sergier - / 13,70€ / 38,30€

(grenache, clairette, bourboulenc, fermenté en fût)

A pretty pale yellow colour tinged with gold, a subtle nose of white fruits, aniseed with a slight hint of citrus fruit. The well balanced palate offers a pleasant fat supported by a charming acidity. A must for white wine lovers.

ROSES (12cl, 24 cl, bottle 75 cl)

Domaine de l'Orviel 2017, AOP Duché d'Uzès (Syrah, Grenache) 2,80€ / 5,20€ / 14,20€

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

Roc Epine 2018, Tavel, Domaine Lafond (Grenache, Cinsault, Syrah)  5,00€ / 9,25€ / 25,50€

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?

C le Bouquet 2018, IGP Cévennes, Domaine de Coulorgues (Grenache noir) 3,00€ / 5,50€ / 15,10€

Start with a nice note of freshness as an aperitif, with substance and a slight acidity. A pretty pastel pink colour, a fresh and delicate nose dominated by aromas of fresh white fruits.

Miraflors 2018, IGP Côtes Catalanes, Domaine Lafage (Mourvèdre, Grenache gris, Grenache noir) 4,20€ / 7,70€ / 21,10€

Pale pink, slightly iodized nose, fresh, spicy and mineral. We really like this rosé, it is pleasant on the nose and in the mouth. It will go perfectly with all grilled meats, including prawns.

RED WINES (12cl, 24 cl, bouteille 75 cl)

Héritage du Levant 2015, IGP Pays d'Oc, Domaine Deleuze Rochetin  4,20€ / 7,70€ / 21,10€

(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.

Graphite, vin naturel, vendanges manuelles 2018, De Grappes et d'Ô (Syrah) 4,60€ / 8,50€ / 23,50€



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. As Rémy says: no decanter for graphite, we open, we drink...

Levant 2015, AOP Duché d'Uzès, Domaine Terres d'Hachène (Grenache, Syrah et Mourvèdre) 3,90€ / 7,30€ / 19,90€

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 Mourvèdre gives additional depth to the traditional blend. A great companion to spiced dishes..

Le Gouletier 2017, AOP Pic Saint Loup, Domaine Chazalon (Grenache, Syrah) 4,70€ / 8,60€ / 24,70€

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..

La Célestière 2011, AOP Châteauneuf du Pape (Grenache noir, Cinsault, Syrah, Mourvèdre) - / 15,80€ / 45,00€



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, Independent winemaker. glass: 10,00 €, bottle: 56,00 €

WHISKIES

Let yourself be surprised by the quality of this trilogy of French whisky from Bellevoye

Tasting of blue, white or red (5cl) 8,00€

Bleu : 3 single malt from 3 French distilleries (Nord, Alsace, Charente). 8 years of middle age. Balanced, elegant, fruity.

Blanc : Same whisky as the blue one, with an additional finish of 6 months in oak barrels that have contained Sauternes. Notes of dried fruit blend with notes of vanilla, cinnamon and ginger. The mouth is greedy. The texture is silky and delicate. The finish reveals notes of almond and hazelnut.

Rouge : Same Whisky but at 12 years. The 8-month finish in Bordeaux red Grand Cru barrels gives it complexity and intense aromatic richness. The palate becomes round and smooth.

APERITIFS

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| Aperol Spritz 12cl | 10,00€ |
| Glass of Champagne 10cl | 10,00€ |
| Pastis, Ricard 2,5cl | 3,00€ |
| Get 27 4cl | 5,00€ |
| Whisky Bellevoye 4cl | 8,00€ |
| MEDUZ lager beer (Uzès) 33cl | 4,80€ |
| MEDUZ white beer (Uzès) 33cl | 4,80€ |
| LEFFE lager beer 20cl | 3,40 € |

Soft drinks, water!

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| Mineral water 100cl | 3,20€ |
| Sparkling mineral water 100cl | 3,40€ |
| Fruit juice (strawberry, apple, tomato, orange, Ace) 20cl | 2,40€ |
| Sirup (grenadine, mint, orgeat) 33cl | 1,90€ |
| Perrier 20cl | 1,90€ |
| Coca Cola 33cl | 2,40€ |
| Schweppes 33cl | 2,20€ |
| Orangina 25cl | 2,40€ |

Coffee and tea

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| Expresso Nespresso | 2,20€ |
| Tea Kusmi Tea | 3,50€ |