



PONT DU GARD

Restaurant Les Terrasses

GROUP MENU - FROM 16 PAX

2 DISHES MENU €21 - 3 DISHES €26 TTC

STARTER

Cow's milk cheese crumble, shortbread with garrigue herbs

Gaspacho or seasonal vegetable soup

MAIN DISH

Wild mushroom risotto and herb pesto

Effiloché of beef, caramelised onions, mashed potatoes with salted butter

Gardiane of Camargue bull, mashed potatoes with black olives

Fillet of pollack, rock fish coulis, Agatha potato

DESSERT

Vanilla rice pudding and red fruit coulis

Chocolate mousse with roasted hazelnuts

* DRINKS SUPPLEMENT €6/PERSON

MINERAL WATER, COFFEE, ORGANIC WINE OR A GLASS OF SODA



INDOOR SERVICE ONLY - ENTRANCE FEE EXCLUDED
COMMON CHOICE FOR THE WHOLE GROUP

Sales département
reservation@pontdugard.fr
+33(0)4 66 37 51 10





PONT DU GARD

Restaurant Les Terrasses

GROUP MENU - FROM 16 PAX

2 DISHES MENU €27 - 3 DISHES €32 TTC

STARTER

Candied aubergines and homemade tomato and basil sauce

Home-made brandade with tangy baby greens

MAIN DISH

Duck leg confit with potato gratin

Mignon of pork, old-style mustard, dried tomatoes polenta

Fillet of mullet with herbs, pesto purée, lemon juice

DESSERT

Lemon meringue pie

Chocolate cake

Red fruit pavlova

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PONT DU GARD

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GROUP MENU - FROM 16 PAX

3 DISHES MENU €42 TTC

STARTER

Sheep's milk cheese in panna cotta with black olive condiments

Tartar of fresh fish from the Grau du Roi fishery with citrus fruit

MAIN DISH

Medallion of veal glazed with Cévennes honey, soft potatoes with ewe's tomme cheese

Gascon fillet or seasonal fish, lemon and savory juice, mashed sweet potatoes with olive oil

Roast leg of lamb with rosemary, vegetable tian and potatoes

DESSERT

Chocolate fondant with white chocolate chantilly

Fig shortbread with bourbon vanilla cream

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PONT DU GARD

Restaurant Les Terrasses

GROUP MENU - FROM 16 PAX

3 DISHES MENU €52 TTC

APPETIZER

Chef's inspiration

STARTER

Aubrac beef tataki with sesame seeds

Ardèche trout in gravelax

MAIN DISH

Duck breast, fig compote and crisp vegetables

Fillet of sea bream, preserved lemon and tarragon, wild rice from the Camargue

Veal steak, undergrowth juice, mashed potatoes with truffle oil

DESSERT

cracker cabbage, caramel and chocolate

Iced verbena soufflé

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PONT DU GARD

Restaurant Les Terrasses

GROUP MENU - FROM 16 PAX

3 DISHES MENU €65 TTC

APPETIZER

Chef's inspiration

STARTER

Duck foie gras, apricot-rosemary chutney and toasted bread

Red tuna tartare with lemon caviar and young growth

MAIN DISH

Fillet of Camargue bull, rosemary jus, potato rosti with truffle oil

Snacked sea bass a la plancha, red Camargue rice risotto

Pan-fried veal fillet mignon with morel mushrooms, crushed spring onions with salted butter

DESSERT

Norwegian omelette with orange confit

Pecan praline rocher

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