RESTAURANT LE COURS

10 Avenue François Griffeuille 04.66.87.31.93 contact@hotel-le-cours.com





STARTERS

HOMEMADE FISH SOUP		10.10€
HOMEMADE CHICKEN LIVER PA served with crudités	TE	11.00€
STARTER OF THE MOMENT		10.50€
PIQUILLOS PEPPERS STUFFED with cod brandade puree		14.90€
BURRATA AND TOMATOES (250gr) Red berries balsamic		10.10€
BURRATA AND TOMATOES (125gr) SALADS	Small	16.50€ Large

PROVENCALE 6.50€ 9.50€ Mixed salad leaves, tomatoes, anchovies, black olives and

onions) **GOAT CHEESE SALAD** 6.50€ 10.50€

Warm goat's cheese on a bed of mixed salad leaves, with fried onions, and cranberries

PRAWN AND WARM OCTOPUS 9.00€

Prawn and Octopus on a bed of salad and tomatoes, with a lemon and basil sauce

FISHES

ROUILLE DE SEICHE PROVENÇALE

squid served in a Provençal tomato sauce with Camargue pilaf rice

SEA BASS grilled with fennel

21.50€

served with sautéed potatoes and seasonal vegetables

MEATS

GARDIANNE	16.5	50€

Camargue beef or bull stew served with Camargue pilaf rice

DISH OF THE MOMENT 16.90€

HOMEMADE BURGER 15.90€

Beef patty, bacon, cooked onions, cheddar cheese served with sautéed potatoes and seasonal vegetables

GRILLED BULL'S RIB STEAK 23.50€

Served with sautéed potatoes and seasonal vegetables

FLASH FRY DUCK BREAST 20.50€

Red forest fruits balsamic vinegar

EGGS

OMELET	8.00€
Served with a mixed green salad Additional items: ham or/and cheese	0.50€ per item

SIDE DISHES

SAUTEED POTATOES	5.50€
MIXED GREEN SALAD	3,90€
SEASONAL VEGETABLES	6,80€
CAMARGUE PILAF RICE	5.50€

CHILDRENS MENU

MEAT MENU 9.50€

Beef patty with sautéed potatoes Or Gardianne (Camargue beef stew) served with Camargue pilaf rice Ice cream

Choice of drink: orange juice, Coke, squash, or lemonade

13.00€ **FISH MENU**

Sea bream filet served in a creamy sauce with Camargue pilaf rice

Ice cream or crème caramel

Choice of drink: orange juice, Coke, squash, or lemonade

DESSERTS

2 scoops of lemon sorbet and vodka

CHEESE PLATE	6.90€
DESSERT OF THE MOMENT	7.90€
HOMEMADE CREME CARAMEL	6,50€
SEASONAL FRUIT BASKET	4,00€
CHOCOLAT FONDANT (10 min to cook) LEMON ICE PARFAIT Served with a cherry and pepper sauce and pistachio ice cr ICE CREAM AND SORBET	9,20€ 8.50€ _{eam}
- 2 SCOOPS - 3 SCCOPS	4.70€ 6.70€
COFFEE OR CHOCOLATE LIEGEOIS COUPE CAMARGUAISE	8.50€ 8.80€
2 scoops of vanilla ice cream, Camargue liquor and Chantill COUPE WILLIAMINE 8.80€	У
2 scoops of pear sorbet and pear liquor COUPE COLONEL	8.80€

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2 COURSES 27 90€

TRADITIONNAL MENU 23€50

homemade chicken liver pate served with crudités Or starter of the moment Or Homemade fish soup

Rouille de seiches Provençale (squid served in a Provencal tomato sauce) with Camargue pilaf rice

Or
Dish of the moment
Or

Gardianne (Camargue beef or bull stew) served
Camargue pilaf rice

Dessert of the moment
Or
Crème caramel
Or
Ice Cream

LOGIS MENU

2 COURSES 27.90€ (starter/main or main/dessert)

3 COURSES 33€90

Burrata and tomatoes, red berries balsamic Or Piquillos peppers stuffed with cod brandade

Sea bass grilled with fennel served with sautéed potatoes and seasonal vegetables

Or Grilled bull's rib served with sautés potatoes and seasonal vegetables

Flash fry duck breast, red forest fruits balsamic vinegar

Coupe Camarguaise

Or

Chocolat fondant (needs to be order at the beginning of the meal)

Or

Cheese plate

Or

Lemon ice parfait served with a spicy cherry sauce and pistachio ice cream

Menu of the day (available lunch only from Monday to Friday except on bank holiday)
Today's special: 11.90€ 3 course menu: 15.50€ 3 course menu & 1/4 wine: 17.10€

Starter of the day

Today's special or Gardianne (Camargue beef or bull stew served with Camargue pilaf rice) or

Rouille de seiches Provençale (squid served in a Provencal tomato sauce) with Camargue pilaf rice. Dessert of the day or Seasonal fruit basket Or Ice cream

Starters order for the lunch service stop at 2pm