

RESTAURANT LE COURS

10 Avenue Francois Griffeuille

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MENU



MAÎTRE
RESTAURATEUR

STARTERS

HOMEMADE FISH SOUP	10.10€
HOMEMADE CHICKEN LIVER PATE served with crudités	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)	16.50€

SALADS

	Small	Large
PROVENCALE Mixed salad leaves, tomatoes, anchovies, black olives and onions)	6.50€	9.50€
GOAT CHEESE SALAD Warm goat's cheese on a bed of mixed salad leaves, with fried onions, and cranberries	6.50€	10.50€
PRAWN AND WARM OCTOPUS Prawn and Octopus on a bed of salad and tomatoes, with a lemon and basil sauce	9.00€	13.00€

FISHES

ROUILLE DE SEICHE PROVENÇALE squid served in a Provençal tomato sauce with Camargue pilaf rice	16.50€
SEA BASS grilled with fennel served with sautéed potatoes and seasonal vegetables	21.50€

MEATS

GARDIANNE Camargue beef or bull stew served with Camargue pilaf rice	16.50€
DISH OF THE MOMENT	16.90€
HOMEMADE BURGER Beef patty, bacon, cooked onions, cheddar cheese served with sautéed potatoes and seasonal vegetables	15.90€
GRILLED BULL'S RIB STEAK Served with sautéed potatoes and seasonal vegetables	23.50€
FLASH FRY DUCK BREAST Red forest fruits balsamic vinegar	20.50€

EGGS

OMELET Served with a mixed green salad	8.00€
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 Beef patty with sautéed potatoes Or Gardianne (Camargue beef stew) served with Camargue pilaf rice Ice cream	9.50€
Choice of drink: orange juice, Coke, squash, or lemonade	
FISH MENU Sea bream filet served in a creamy sauce with Camargue pilaf rice Ice cream or crème caramel	13.00€
Choice of drink: orange juice, Coke, squash, or lemonade	

DESSERTS

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)	9,20€
LEMON ICE PARFAIT Served with a cherry and pepper sauce and pistachio ice cream	8.50€
ICE CREAM AND SORBET	
- 2 SCOOPS	4.70€
- 3 SCCOPS	6.70€
COFFEE OR CHOCOLATE LIEGEOIS	8.50€
COUPE CAMARGUAISE	8.80€
2 scoops of vanilla ice cream, Camargue liquor and Chantilly	
COUPE WILLIAMINE	
8.80€	
2 scoops of pear sorbet and pear liquor	
COUPE COLONEL	8.80€
2 scoops of lemon sorbet and vodka	

