

RESTAURANT LE COURS

10 Avenue Francois Griffeuille

04.66.87.31.93

contact@hotel-le-cours.com

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€

FISHES

ROUILLE DE SEICHE PROVENÇALE squid served in a Provençal tomato sauce with Camargue pilaf rice	16.50€
MONKFISH IN A PROVENÇALE SAUCE Served with Camargue rice, tomatoes and artichoke	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€
ROLLED SHOULDER OF LAMB With a tomato and basil fondue, served with potatoes	21.50€
ROASTED QUAIL With forest mushrooms and foie gras mi-cuit served with potatoes	24.50€

EGGS

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

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

CHILDREN'S MENU

MEAT OPTION 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	9.50€
FISH OPTION 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	13.00€

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€
FRANGELICO ICE PARFAIT with hazelnuts cookie	8.50€
ICE CREAM AND SORBET - 2 SCOOPS - 3 SCCOPS	4.70€ 6.70€
COFFEE OR CHOCOLATE LIEGEOIS	8.50€
COUPE CAMARGUAISE 2 scoops of vanilla ice cream, Camargue liquor and Chantilly	8.80€
COUPE WILLIAMINE 8.80€ 2 scoops of pear sorbet and pear liquor	
COUPE COLONEL 2 scoops of lemon sorbet and vodka	8.80€

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MENU



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RESTAURATEUR

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TRADITIONNAL MENU 23€50

homemade chicken liver pate
served with crudités

Or

starter of the moment

Or

Homemade fish soup

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Rouille de seiches Provençale (squid served in a
Provençal 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

_ : _ : _ : _ : _ : _ : _ : _ : _ : _ : _ : _ : _ : _ : _ :

Monkfish in a provençale sauce, Served with Camargue
rice, tomatoes and artichoke

Or

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

Or

Rolled shoulder of lamb, with a tomato and basil
fondue, served with potatoes

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Coupe Camarguaise

Or

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

Or

Cheese plate

Or

Frangelico ice parfait served with hazelnuts cookie

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€

Today's special		
Starter of the day	or	
	Gardianne (Camargue beef or bull stew served with Camargue pilaf rice)	Dessert of the day
	or	or
	Rouille de seiches Provençale (squid served in a Provençal tomato sauce) with Camargue pilaf rice.	Seasonal fruit basket
		Or
		Ice cream

Starters order for the lunch service stop at 2pm

*Prices are net in euros and include services and taxes
Tap water available at your disposal*