

# RESTAURANT LE COURS

10 Avenue Francois Griffeuille

04.66.87.31.93

contact@hotel-le-cours.com

## MENU



MAÎTRE  
RESTAURATEUR

### STARTERS

<b>HOMEMADE FISH SOUP</b>	<b>10.10€</b>
<b>HOMEMADE CHICKEN LIVER PATE</b>	<b>11.00</b>
served with crudités	
<b>SCALLOPS SAUTEED</b>	<b>23.00€</b>
Cook in a garlic and parsley sauce on a fondue of leeks and bacon	
<b>HOME MADE FOIE GRAS</b>	<b>15.50€</b>
Accompanied with apple & apricot chutney	
<b>STARTER OF THE MOMENT</b>	<b>10.50€</b>
<b>COD BRANDADE FROM NIMES</b>	<b>14.90€</b>
Mashed potatoes cod & cream served with mild chorizo	
<b>BULL SAUCISSON</b>	<b>9.50€</b>
served with crudités	

### SALADS

	Small	Large
<b>PROVENCALE</b>	<b>6.50€</b>	<b>9.50€</b>
Mixed salad leaves, tomatoes, anchovies, black olives and onions)		
<b>GOAT CHEESE SALAD</b>	<b>6.50€</b>	<b>10.50€</b>
Warm goat's cheese on a bed of mixed salad leaves, with fried onions, and cranberries		

### FISHES

<b>MONKFISH IN PROVENÇALE SAUCE</b>	<b>21.50€</b>
Served with rice, tomatoes and artichoke	
<b>ROUILLE DE SEICHE PROVENÇALE</b>	<b>15.50€</b>
squid served in a Provençal tomato sauce with Camargue pilaf rice	

### MEATS

<b>GRILLED BULL'S RIB STEAK</b>	<b>23.50€</b>
Served with sautéed potatoes and seasonal vegetables	
<b>GARDIANNE</b>	<b>15.50€</b>
Camargue beef or bull stew served with Camargue pilaf rice	
<b>DISH OF THE MOMENT</b>	<b>16.90€</b>
<b>HOMEMADE BURGER</b>	<b>15.90€</b>
Minced beef, bacon, cooked onions, cheddar cheese served with sautéed potatoes and seasonal vegetables	
<b>ROAST QUAIL, PAN FRIED FOIE GRAS</b>	<b>19.90€</b>
Served with mushrooms and sautéed potatoes	

### EGGS

<b>OMELET</b>	<b>8.00€</b>
Served with a mixed green salad	
<b>Additional items:</b> ham (0.50€), cheese (0.50€), girolle mushroom (3€)	

### SIDE DISHES

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

### CHILDRENS MENU

<b>MEAT MENU</b>	<b>9.50€</b>
Ground beef with sautéed potatoes Or Gardianne (Camargue beef stew) served with Camargue pilaf rice Ice cream Choice of drink: orange juice, Coke, squash, or lemonade	
<b>FISH MENU</b>	<b>13.00€</b>
Fish filet served with Camargue pilaf rice Ice cream or crème caramel Choice of drink: orange juice, Coke, squash, or lemonade	

### DESSERTS

<b>CHEESE PLATE</b>	<b>6.90€</b>
<b>DESSERT OF THE MOMENT</b>	<b>7.90€</b>
<b>HOMEMADE CREME CARAMEL</b>	<b>4,50€</b>
<b>SEASONAL FRUIT BASKET</b>	<b>4,00 €</b>
<b>CHOCOLATE PROFITEROLES</b>	<b>8.90€</b>
Served with vanilla ice cream	
<b>FRANGELICO (hazelnut alcohol) ICE PARFAIT</b>	<b>8.50€</b>
served with hazelnuts cookie	
<b>ICED NOUGAT WITH RASPBERRY COULIS</b>	<b>8,80 €</b>
<b>ICE CREAMS AND SORBET</b>	
- 2 SCOOPS	<b>4.70€</b>
- 3 SCCOPS	<b>6.70€</b>
<b>COFFEE OR CHOCOLATE LIEGEOIS</b>	<b>8.50€</b>
<b>COUPE CAMARGUAISE</b>	<b>8.80€</b>
2 scoops of vanilla ice cream, Camargue liquor and Chantilly	
<b>COUPE WILLIAMINE</b>	<b>8.80€</b>
2 scoops of pear sorbet and pear liquor	
<b>COUPE COLONEL</b>	<b>8.80€</b>
2 scoops of lemon sorbet and vodka	

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## MENU



MAÎTRE  
RESTAURATEUR

### TRADITIONNAL MENU

20.90€

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

Le plat du moment

Or

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

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Dessert of the moment

Or

Crème caramel

Or

Ice Cream

### LOGIS MENU

#### 2 COURSES

26.90€

(starter/main or main/dessert)

#### 3 COURSES

31€00

Cod brandade from Nimes

Or

Homemade foie gras

Accompanied with apple & apricot chutney

Or

Scallops sautéed, cook in a garlic and parsley sauce on  
a fondue of leeks and bacon (3€50)

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Monkfish in Provençale sauce, served with rice

Or

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

Or

Roast quail, pan fried foie gras

Served with mushrooms and sautéed potatoes

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Coupe Camarguaise

Or

Frangelico (hazelnut alcohol) ice parfait served with  
hazelnuts cookie

Or

Dessert of the moment

Or

Cheese plate

Menu of the day (available lunch only from Monday to Friday except on bank holiday)

Today's special: 10.90€

3 course menu: 13.90€

3 course menu & 1/4 wine: 15.60€

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

**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