

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€
HOME MADE FOIE GRAS MAKI Smoked Magret, Lentil SALAD and Mango Salad	15.50€
STARTER OF THE MOMENT	10.50€
PIQUILLOS PEPPERS STUFFED with cod brandade puree	14.90€
MUSHROOM FLAN with Porto Caramel and mushroom soup	14.90€

SALADS

Small 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		

FISHES

SEA BASS grilled with fennel	21.50€
served with sautéed potatoes and seasonal vegetables	
ROUILLE DE SEICHE PROVENÇALE	15.50€
squid served in a Provençal tomato sauce with Camargue pilaf rice	

MEATS

GARDIANNE	15.50€
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	
VEAL CHUCKED SLOW COOKED	22.50€
soubisé juice, grated truffle, potatoes and vegetables	
GRILLED BULL'S RIB STEAK	23.50€
Served with sautéed potatoes and seasonal vegetables	

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	
<u>Choice of drink:</u> orange juice, Coke, squash, or lemonade	
FISH MENU	13.00€
Sea bream filet served in a creamy sauce with Camargue pilaf rice	
Ice cream or crème caramel	
<u>Choice of drink:</u> 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	8.50€
Served with a cherry and pepper sauce and pistachio ice cream	
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	

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MENU



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TRADITIONNAL MENU 21€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

Dish of the 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 27.90€ (*starter/main or main/dessert*)

3 COURSES 32€50

Home-made foie gras maki, Smoked Magret, Lentil
salad and Mango Salad

Or

Piquillos peppers stuffed with cod brandade

Or

Mushroom flan with Porto Caramel and mushroom
soup

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

Or

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

Or

Veal chunked slow cooked, soubisé juice, grated truffle

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Coupe Camarguaise

Or

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

Or

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

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:

	Today's special or	Dessert of the day 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

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*