



THE RESTAURANT AND DRINKS MENU

**Hôtel - Restaurant Les Méjeonnes
9 chemin de la Méjeonne
26230 Valaurie
04.75.98.60.60**

A word from Chef Metty TALASSIA

As Theodore Zeldin once said, "Gastronomy is the art of using food to create happiness."

It is with this purpose that I bring my expertise to your service at the Méjeonnes table, after traveling some roads in France, working alongside great chefs and at fine dining establishments.

I offer you a cuisine crafted with products selected from local suppliers and producers to ensure the freshest quality. I enhance all of this by using the techniques and classics of French cuisine acquired during my journey, adding a touch of modernity to dazzle your eyes, and a hint of exoticism from my Reunionese origin to take you on a journey through flavors.

My team and the restaurant staff will do everything possible to ensure you have an enjoyable moment of discovery.

Due to the current economic situation, we inform our customers of a slight increase in our prices.

The list of allergens is available upon request.

All our dishes (including juices and sauces) are home-made from raw products.

Tax and service included

Chef's Suggestions for lunch only

Red Tuna Carpaccio with coconut milk and green lime	16.00€
Duck foie gras ballotine, mixed greens, and mango-prune chutney.	23.00€
Fresh salad, Mixed greens, cucumber, artichokes, sun-dried tomatoes, Nyons olives, goat cheese, and a mix of dried fruits.	17.00€
Beautiful ribeye steak, Dauphine potatoes, and morel sauce.	27.00€
Croque-Monsieur Vegetarian or ham, mixed greens with dried fruits.	16.00€
Octopus fricassée with pesto, mini peppers, and sun-dried tomatoes.	26.00€
Peanut fondant, 15 minutes wait Red fruit coulis, salted caramel ice cream.	12.00€
Valrhona chocolate fondant, 15 minutes wait Vanilla ice cream.	12.00€
Platter of mature cheeses, selected by the Chef	10.00€

Daily menu on slate at €29.00: Starter, Main course and Dessert

Half Daily Menu €23.00: Starter and Main course or Main course and Dessert

Children's menu at €14.00: Main Course and Dessert

Tempura chicken or grilled or steamed fish, fries or seasonal vegetables

Ice cream/Sorbet

Gourmet Menu at €36.00 for dinner only

Salmon Gravlax

Smoked eggplant caviar, red pepper coulis,
Citrus salad

Or

Heirloom Tomato Variation

Seasoned with pesto and fresh goat cheese,
Pan juice reduction

Provençal Aioli

Gently poached cod, samosa,
Potatoes with olives

Or

Slow-cooked Farm-raised Guinea Fowl Supreme

Carrot purée with green cardamom,
Morello cherry confit with red fruit vinegar,
Cherry bigarade sauce

Dessert of your choice from the dinner menu.

Dinner only

Starters

Salmon Gravlax Smoked Eggplant Caviar, Red Pepper Coulis, Citrus Salad	14.00€
Heirloom Tomato Variation Seasoned with Pesto and Fresh Goat Cheese, Jus Reduction	14.00€
Rum-Vanilla Marinated Foie Gras Cherry Chutney, Bourbon Vanilla Corn Cake	20.00€

Main courses

Provençal Aïoli Naturally Cooked Cod, Potato and Olive Samosa	29.00€
Karadas Greenhouse Mushroom Risotto Summer Truffle	28.00€
Slow-Cooked Farm Guinea Fowl Supreme Green Cardamom Carrot Purée, Morello Cherry Confit with Red Fruit Vinegar, Cherry Bigarade Sauce	28.00€

Desserts

Platter of mature cheeses, selected by the Chef	10.00€
Peanut Fondant, Red fruit coulis, salted caramel ice cream.	12.00€
Strawberry tartlet, Pistachio praline, red fruit sorbet	12.00€
Chocolate Shortbread Amarena Cherry Brownie, Intense Ganache, Morello Cherry Sorbet	12.00€