



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 and dinner

<u>To share</u>	19.00€
Local Platter – Cold cuts, cheeses, and condiments	
<u>Starters</u>	
Salmon gravlax	14.00€
Smoked eggplant caviar, red pepper coulis, citrus salad	
Heirloom Tomato Salad	
Truffle burrata, persillade	17.00€
<u>Main Salads:</u>	
Gers Salad	
Mesclun greens, confit gizzard, dried duck breast, foie gras, red berry vinaigrette	24.00€
Fresh Vegetarian Salad	
Mesclun greens, artichoke, sun-dried tomato, avocado, mixed dried fruits	19.00€
<u>Fish Dishes:</u>	
Ginger Tuna Tartare, fries, salad	25.00€
Provençal Aïoli	
Seasonal fish, naturally cooked, Potato samosa	29.00€
<u>Meat Dishes:</u>	
Beautiful Rib-Eye Steak, Fries, sucrine, maître d'hôtel butter	27.00€
Burger	
Beef patty, sucrine, tomato, onion, pickle, burger sauce, cheddar	22.00€
Fries, salad	
Free-range Guinea Fowl Supreme, slow-cooked	28.00€
Carrot purée with green cardamom, sour cherry confit with red fruit vinegar, Cherry bigarade sauce	
<u>Desserts:</u>	12.00€
Iced nougat from Coiron, red fruit coulis	
Verbena-infused apricot, to be ordered at the start of the meal	12.00€
Bourbon vanilla whipped ganache, pistachio crumble	
Chocolate tartlet, salted butter caramel	13.00€
Ardéchoise sundae, vanilla ice cream and chestnut cream	10.00€
Whipped cream, meringue, bourbon vanilla chestnut cream	
Platter of mature cheeses, selected by the Chef	10.00€

Gourmet Menu at €36.00 for dinner only

Salmon Gravlax

Smoked eggplant caviar, red pepper coulis,
Citrus salad

Or

Heirloom Tomato Variation

Truffled burrata, parsley-garlic dressing

Provençal Aïoli

Seasonal fish, naturally cooked,
potato samosa

Or

Free-range guinea fowl supreme, slow-cooked

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

Dessert of your choice from the menu

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

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

Ice cream/Sorbet

Lunch Only :

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