



PONT DU GARD

# Restaurant Les Terrasses

GROUP MENU - FROM 16 PAX

2 DISHES MENU €21 - 3 DISHES €26 TTC

## STARTER

Cow's milk cheese crumble, shortbread with garrigue herbs

\*\*\*\*\*

Gaspacho or seasonal vegetable soup

## MAIN DISH

Wild mushroom risotto and herb pesto

\*\*\*\*\*

Effiloché of beef, caramelised onions, mashed potatoes with salted butter

\*\*\*\*\*

Gardiane of Camargue bull, mashed potatoes with black olives

\*\*\*\*\*

Fillet of pollack, rock fish coulis, Agatha potato

## DESSERT

Vanilla rice pudding and red fruit coulis

\*\*\*\*\*

Chocolate mousse with roasted hazelnuts

\* DRINKS SUPPLEMENT €6/PERSON

TAP WATER, COFFEE, ORGANIC WINE OR A GLASS OF SODA



INDOOR SERVICE ONLY - ENTRANCE FEE EXCLUDED

COMMON CHOICE FOR THE WHOLE GROUP

Sales département  
reservation@pontdugard.fr  
+33(0)4 66 37 51 10





PONT DU GARD

# Restaurant Les Terrasses

GROUP MENU - FROM 16 PAX

2 DISHES MENU €27 - 3 DISHES €32 TTC

## STARTER

Candied aubergines and homemade tomato and basil sauce

\*\*\*\*\*

Home-made brandade with tangy baby greens

## MAIN DISH

Duck leg confit with potato gratin

\*\*\*\*\*

Mignon of pork, old-style mustard, dried tomatoes polenta

\*\*\*\*\*

Fillet of mullet with herbs, pesto purée, lemon juice

## DESSERT

Lemon meringue pie

\*\*\*\*\*

Chocolate cake

\*\*\*\*\*

Red fruit pavlova

\* DRINKS SUPPLEMENT €6/PERSON

TAP WATER, COFFEE, ORGANIC WINE OR A GLASS OF SODA



INDOOR SERVICE ONLY - ENTRANCE FEE EXCLUDED  
COMMON CHOICE FOR THE WHOLE GROUP

Sales département  
reservation@pontdugard.fr  
+33(0)4 66 37 51 10







PONT DU GARD

# Restaurant Les Terrasses

GROUP MENU - FROM 16 PAX

3 DISHES MENU €42 TTC

## STARTER

Sheep's milk cheese in panna cotta with black olive condiments

\*\*\*\*\*

Tartar of fresh fish from the Grau du Roi fishery with citrus fruit

## MAIN DISH

Medallion of veal glazed with Cévennes honey, soft potatoes with ewe's tomme cheese

\*\*\*\*\*

Gascon fillet or seasonal fish, lemon and savory juice, mashed sweet potatoes with olive oil

\*\*\*\*\*

Roast leg of lamb with rosemary, vegetable tian and potatoes

## DESSERT

Chocolate fondant with white chocolate chantilly

\*\*\*\*\*

Fig shortbread with bourbon vanilla cream

\* DRINKS SUPPLEMENT €6/PERSON

TAP WATER, COFFEE, ORGANIC WINE OR A GLASS OF SODA



INDOOR SERVICE ONLY - ENTRANCE FEE EXCLUDED

COMMON CHOICE FOR THE WHOLE GROUP

Sales département  
reservation@pontdugard.fr  
+33(0)4 66 37 51 10



PONT DU GARD

# Restaurant Les Terrasses

GROUP MENU - FROM 16 PAX

3 DISHES MENU €52 TTC

## APPETIZER

Chef's inspiration

## STARTER

Aubrac beef tataki with sesame seeds

\*\*\*\*\*

Ardèche trout in gravelax

## MAIN DISH

Duck breast, fig compote and crisp vegetables

\*\*\*\*\*

Fillet of sea bream, preserved lemon and tarragon, wild  
rice from the Camargue

\*\*\*\*\*

Veal steak, undergrowth juice, mashed potatoes with  
truffle oil

## DESSERT

cracker cabbage, caramel and chocolate

\*\*\*\*\*

Iced verbena soufflé

\* DRINKS SUPPLEMENT €6/PERSON

TAP WATER, COFFEE, ORGANIC WINE OR A GLASS OF SODA



INDOOR SERVICE ONLY - ENTRANCE FEE EXCLUDED  
COMMON CHOICE FOR THE WHOLE GROUP

Sales département  
reservation@pontdugard.fr  
+33(0)4 66 37 51 10



PONT DU GARD

# Restaurant Les Terrasses

GROUP MENU - FROM 16 PAX

3 DISHES MENU €65 TTC

## APPETIZER

Chef's inspiration

## STARTER

Duck foie gras, apricot-rosemary chutney and toasted bread

\*\*\*\*\*

Red tuna tartare with lemon caviar and young growth

## MAIN DISH

Fillet of Camargue bull, rosemary jus, potato rosti with truffle oil

\*\*\*\*\*

Snacked sea bass a la plancha, red Camargue rice risotto

\*\*\*\*\*

Pan-fried veal fillet mignon with morel mushrooms, crushed spring onions with salted butter

## DESSERT

Norwegian omelette with orange confit

\*\*\*\*\*

Pecan praline rocher

\* DRINKS SUPPLEMENT €6/PERSON

TAP WATER, COFFEE, ORGANIC WINE OR A GLASS OF SODA



INDOOR SERVICE ONLY - ENTRANCE FEE EXCLUDED  
COMMON CHOICE FOR THE WHOLE GROUP

Sales département  
reservation@pontdugard.fr  
+33(0)4 66 37 51 10

