



**La Table de Biar**

# LA TABLE DE BIAR

*Cooking to the rhythm of the seasons*

Our entire team welcoming you to a place where nature offers us its finest.

We are delighted to offer you gourmet, seasonal and respectful cuisine, and are particularly proud to work with passionate producers.

With the immense pleasure of sharing a happy, spontaneous and generous moment,

**The allergen chart is available for you. Feel free to ask us if you wish to consult it.**

Enjoy your meal.

Mathieu Garcin, Head Chef



# MENU

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## Starters

### **SCALLOPS WITH FENNEL AND LIME MARMALADE**

Fennel shavings and emulsion

16€

### **FOIE GRAS**

Passion fruit and brioche

17€

## Main courses

### **VEGETABLE CANNELLONIS**

Mushroom emulsion

25€

### **COD, PARSNIP AND HAZELNUT**

Herbaceous tarragon and chive sauce

28€

### **“LAGAST FILET MIGNON”**

Butternut in two ways, sour juice

30€

Origin of meat : France

## Desserts

### **PAVLOVA**

Citrus and vanilla

13€

### **“BELLE HÉLÈNE PEAR”**

Our way

14€

### **PLATTER OF LOCAL CHEESES**

Home-made jam

12€

*The price indicated is in euros, all taxes and service included.*



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# **MENU BIAR**

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Served Tuesday to Friday for the lunch time only

Starter + Main Course or Main Course + Dessert  
32€

Starter + Main Course + Dessert  
37€

## **3-Courses menu**

The Chef proposes a 3-courses menu to awaken your taste buds and introduce you to new flavors.

Let yourself be surprised.

The price indicated is in euros, all taxes and service included.



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## **MENU MANSO**

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2 Starters + Fish or Meat main course + Dessert

57€

### **4-Courses menu**

The Chef proposes a delicate and inspired 4-course menu.

Let yourself be tempted.

Menu for the whole table.

The price indicated is in euros, all taxes and service included.



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# **MENU LES FOLIES**

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Starter + Fish main course + Meat main course + Little sweet course + Cheese + Dessert  
65€

## **6-Courses menu**

The Chef proposes a 6-courses menu featuring authentic local gastronomy.

Let yourself be seduced.

Available before 13:45 for the lunch and 20:45 for the dinner  
Menu for the whole table.

The price indicated is in euros, all taxes and service included.



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# **CHILDREN'S MENU**

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For children up to 11 years  
Main course + Dessert  
20€

## **Main courses**

### **FISH OR MEAT**

With roasted potatoes or season vegetables

## **Desserts**

### **CHOCOLATE DESSERT**

The price indicated is in euros, all taxes and service included.



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# THE BRUNCH

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Every Sunday, from 12h00 to 14h00  
Complimentary welcome cocktail  
55€ Adult and 35€ Child

## **The Season Brunch**

Sunday is the perfect day to relax and enjoy brunch.

We invite you to enjoy our buffet of sweet and savoury dishes, fresh salads and much more.

A gourmet moment in the heart of the Domaine and its park.

The price indicated is in euros, all taxes and service included.