



**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

### **FRENCH COAST SCALLOPS**

Risotto, celeriac juice with smoked pepper and clementine

16€

### **FOIE GRAS TERRINE WITH SMOKED EEL**

Nori seaweed and beetroot condiment

18€

## Main courses

### **CRISPY FRESH GOAT CHEESE TART**

Vegetable pickles, and confit onions

25€

### **MEDITERRANEAN MONKFISH MEDALLION**

Rutabaga, salsify and Madagascar jus

28€

### **POULTRY COOKED TWO WAYS**

Truffle potato pressé and spring onions

30€

Origin of meat : France

## Desserts

### **SELECTION OF LOCAL CHEESES**

Organic jam

12€

### **CHILLED CRIPPS PINK APPLE**

Coffee and brioche

13€

### **PRALINE CHOCOLATE CHOUX**

Peated ice cream

14€

*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 + 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.