



Closed Monday and Sunday evening



RETURN FROM MARKET MENU*

Starter + Main course + Dessert €25.00

2 Course Formula €21.00

Live dish €17.00

*Every lunchtime from Tuesday to Friday (excluding public holidays)



TO BOOK
04 90 66 03 28

CARTE REMAINS AT URANT

THE ENTREES

Heirloom tomato gazpacho, cucumber and mint fresh cheese	14.00€
Fresh zucchini, fresh goat's cheese, pequillo peppers, chorizo	14.00€
Citrus sea bass ceviche, fine semolina with fresh herbs and vegetables	19.00€
Summer truffle ravioli, arugula salad, parmesan, crunchy tuile	19.00€

THE DISHES

Roasted free-range poultry supreme, vegetable crunch with basil and dried tomatoes, poultry juice	23.00€
Slow-cooked veal chop, crushed potato with summer truffle, trimmings juice	28.00€
Marinated prawns, Mediterranean cereal mix with herbs, flavored broth	24.00€
Sea bream fillet pan-fried on the skin, virgin with black olives from Nyons, eggplant caviar, crispy polenta	28.00€
Fried Black Angus steak (Uruguay), salad	27.00€
Classic Burger, "Boulangerie du Cours" brioche bun, beef (Charolais) cheddar, onions, pickle, old tomato, shallot cream, fine herbs, fries, salad	20.00€

THE DESSERTS

Our selection of cheeses	12.00€
Roasted melon, crispy biscuit, sheep's milk yoghurt mousse with lavender honey "Nougats Silvain"	10.00€
White nectarine soup, verbena ice cream, marshmallow	10.00€
Large profiterole-style puffs, vanilla ice cream, hot chocolate sauce, whipped cream	10.00€
Frozen nougat "Nougats Silvain"	10.00€
Colonel, lemon sorbet, vodka	09.00€
Liège coffee	09.00€
Artisanal ice creams and sorbets "Glaces des Alpes" (different flavors ask at the service)	

MENU

TENT A TION 3 5, 0 0 €

THE ENTREES

Gazpacho of heirloom tomatoes, fresh cheese, cucumber and mint

Fresh zucchini, fresh goat cheese, pequillo peppers, chorizo

THE DISHES

Roasted poultry supreme, vegetable crunch with basil and dried tomatoes, poultry juice

Marinated prawns, Mediterranean cereal mix with herbs, flavored broth

THE DESSERTS

Nectarine soup, verbena ice cream, marshmallow

Large profiterole-style puffs, vanilla ice cream, hot chocolate sauce, whipped cream

Colonel, sobert lemon, vodka

Cup of 2 scoops of artisanal "Glaces des Alpes" ice creams and sorbets (ask at the service)

Liège coffee

CRE A TION 4 5 , 0 0 €

THE ENTREES

Citrus sea bass ceviche, fine semolina with fresh herbs and vegetables

Summer truffle ravioli, arugula salad, parmesan

THE DISHES

Veal chop, mashed potatoes with summer truffle, juice from the trimmings.

Pan-fried fillet of sea bream, virgin with olives, eggplant caviar, creamy polenta

THE DESSERTS

Roasted melon, crispy biscuit, sheep's milk yoghurt mousse with lavender honey "Nougats Silvain"

Large profiterole-style puffs, vanilla ice cream, hot chocolate sauce, whipped cream

White nectarine soup, verbena ice cream, marshmallow

Frozen nougat "Nougats Silvain"

Colonel, sobert lemon, vodka

Selection of cheeses

Liège coffee