

MULTIHULL Restaurant

STARTER

6 Thau oysters, semi-salted butter, and shallot vinegar

or

Salmon gravlax, salad, pickles, and wasabi espuma

or

Asparagus variations prepared in different styles

or

Gourmet Salad: poultry ballotine, cured duck breast,
pressed beef, mesclun, and vinaigrette

or

Daily special

MAIN COURSE

Monkfish with aioli, sand-grown carrots, and colorful
cauliflower

or

Guinea fowl supreme stuffed with basil, vegetable tart

or

Veal rump, reduced herb jus, vegetable mousseline, and
Niçoise panisses

or

Lamb confit, sherry jus, mashed potatoes with artichokes

or

Daily special

CHEESE ET DESSERT

Plate of three Occitan cheeses

or

Cabiron ice cream sundae, strawberry coulis, whipped
cream

or

The iconic Saint-Honoré

or

Poached pear, light verbena ganache, Aigues-Mortes
fougasse

or

Two-chocolate entremet, madeleine sponge cake

PLANCHA

Beef sirloin or tuna steak

or

Aveyron beef burger with Laguiole cheese and
homemade tartar sauce

Served with baby potatoes and green salad

DAILY SPECIALS

Wednesday, April 23rd

Starter : Ham croquettes with Comté cheese
espuma

Main course : Salmon fillet, squid ink gnocchi, and
basil cream sauce

Thursday, April 24th

Starter : Tielle Sétoise (octopus and tomato tart)
with gourmet mesclun salad

Main course : Sea bream fillet, tomato concassé,
and green vegetable risotto

Friday, April 25th

Starter : Tomato tatin with seared red mullet and
sesame

Main course : Pollock fillet with beurre blanc
sauce and mashed sweet potatoes

Saturday, April 26th

Starter : Vol-au-vent with mussels and curry sauce

Main course : Fish skewer with paella-style rice

MEAL DEALS

Starter/Main or Main/Dessert 35,00 €

Starter + Main + Dessert 39,00 €

Single dish 27,00 €

WINES & BEVERAGE

32,00 €

PRESTIGE VINTAGES

WHITE

Château Bas d'Aumelas

AOP Languedoc

Château de l'Engarran - *Adély*s

IGP Pays d'Oc

Château Puech Haut - *Argali*

Vin de France

ROSÉ

Château Lascaux - *Éclat de Garrigue*

AOC Languedoc

RED

Château de Paraza - *Ad Vinam Aeternam*

AOP Minervois

Château de Flaugergues - *Les Galets*

AOP Grés de Montpellier

Château Bas d'Aumelas

AOP Languedoc

Château de l'Engarran

AOP Grés de Montpellier

26,00 €

SUD DE FRANCE SELECTION

WHITE

Domaine des Yeuses - *Chardonnay*

IGP Pays d'Oc

Domaine du Petit Roubié

Picpoul de Pinet AOP

ROSÉ

Domaine Le Pive - *Gris de gris*

IGP Sable de Camargue

RED

Château de Nages - *Liberty*

Vin de France

La Gravette de Corconne

AOP Languedoc

Vignobles Foncalieu - *Les Terrasses de Thier*

AOP Terrasses du Larzac

Selected wine

The glass

4,50 €

Champagne - *Besserat de Bellefon, Brut*

The glass

9,00 €

The bottle 75cl

45,00 €

DRINKS

Apérol Spritz

25cl

8,00 €

Draft beer

25cl

4,00 €

Fruit juice

The glass

3,00 €

Soda

Can 33cl

3,00 €

Vittel still water

1L

4,00 €

Perrier spring water

0.5L

3,00 €

Coffee or tea

2,00 €



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