



MULTIHULL RESTAURANT

STARTERS

6 Thau oysters, butter with Camargue salt,
and shallot vinegar

or

Crab rillettes, grapefruit supremes, rice tile,
and saffron espuma from Coussergues

or

Organic poched egg, green asparagus cream,
and diced golden bread

or

The truffled Caesar, confit tomatoes, and pickles

or

Daily suggestion

MAIN COURSES

Monkfish with light aioli, sand carrots,
and crunchy cabbage

or

Veal cutlet, shallot sauce, puff pastry pie with spring
vegetables

or

Aveyron beef sirloin, potatoes, and green salad

or

Medallion of free-range poultry with morel mushrooms,
pressed potatoes

or

Daily suggestion

CHEESES & DESSERTS

Plate of three refined Occitan cheeses

or

Strawberry salpicon, basil whipped cream,
and caramelized puff pastry tile

or

The traditional tiramisu with Brazilian chocolate

or

Apple Tatin pie and ice cream

or

Paris-Brest chou

TODAY'S SPECIAL

Wednesday, April 3rd

Starter : Tuna tartare with pomegranate, mango
vinaigrette, grilled popcorn and arugula

Main course : Sea bream fillet breaded with cornflake
crust, green asparagus risotto, citrus espuma

Thursday, April 4th

Starter : Vol-au-vent with mussels from Sète,
garlic and parsley juice, and borage flower

Main course : Salmon fillet, shellfish jus, ricotta
and piquillo pepper ravioli

Friday, April 5th

Starter : Confit vegetable Tatin, Tomme de
Séverac whipped cream, country ham tile

Main Course : Mackerel with escabeche sauce, trio
of Camargue rice, and braised sucrine

Saturday, April 6th

Starter : Sea bream soufflé, herb-filled molten
heart, citrus vinaigrette

Main course : Seven-hour confit lamb steak,
tarragon juice, vegetable tatin, and baby potatoes

MEAL DEAL

Starter + Main Course	34,00 €
Main Course + Dessert	32,00 €
Starter + Main Course + Dessert	39,00 €
Single Dish	26,00 €

THE WINE LIST

31,00 €

GRANDES CUVÉES

WHITE WINES

Château Bas d'Aumelas

AOP Languedoc

Château de l'Engarran - *La Lionne*

IGP Pays d'Oc

Château de Flaugergues - *Foliae*

IGP Pays d'Oc

ROSÉ WINE

Château Lascaux - *Garrigue*

AOC Languedoc

RED WINES

Château de Paraza - *Ad Vinam Aeternam*

AOP Minervois

Château de Nages - *Liberty'Nages*

Vin de France

Château Bas d'Aumelas

AOP Languedoc

Château de l'Engarran (+4€)

AOP Grés de Montpellier

25,00 €

SÉLECTION
SUD DE FRANCE

WHITE WINES

Domaine des Yeuses - *Vermentino*

IGP Pays d'Oc

Domaine du Petit Roubié

Picpoul de Pinet AOP

ROSÉ WINE

Domaine Le Pive - *Gris de gris*

IGP Sable de Camargue

RED WHINES

Abbaye de Valmagne - *Vitrail*

AOP Minervois

La Gravette

AOP Languedoc

L'Ormarine - *Haut de Sénoux*

IGP Pays d'Oc

Wine Selection South of France - Red, rosé or white

The glass

4,00 €

Champagne - *Besserat de Bellefon, Brut*

The glass

8,00 €

The bottle 75cl

45,00 €

BEVERAGES

Kir with white wine and blackberries 12cl 4,00 €

Muscat of Mireval 12cl 4,00 €

Draft beer 25cl 4,00 €

Fruit juice *The glass* 3,00 €

Soda *Can 33cl* 3,00 €

Still or Sparkling water 1L 4,00 €

Coffee or tea 2,00 €



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