

"L'EPIDON" Restaurant

"Traditional cuisine made from organic and fresh homemade products"

In partnership with HOTEL BAUME

Starters

Soup of the day with natural vegetables without cream **7€**

Brick of goat cheese, apple and fig jam on a bed of salad and tomatoes marinated in olive oil **7€**

Mango and avocado shrimp « tartare » and sweet mashed potatoes with tonka bean and carrot mash and ginger **9€**

Mashed eggplant « caviar style » with olive oil **8.50€**

Daily Specials

Meat of the day and fish of the day according to market arrivals

Dishes

"L'Epidon" burger (limousin or salers beef) depending on arrival, tomato salad marinated in olive oil, cheddar avocado and potatoes with parsley and sweet mashed potatoes with tonka bean **18.50€**

Vegetarian burger made up of the same type and instead of the meat on offers the caviar of aubergines and roasted tomatoes **18.50€**

The Epidon salad, tomato salad marinated in olive oil, apple and eggplant caviar on a brick sheet **16.50€**

Desserts

Chocolate cake and red fruit coulis **7€**

Traditional apple pie with cinnamon without added sugar **7.50€**

Homemade recipe cheesecake revisited with mango without added sugar without gelatin without egg and without cooking **8€**

Crème brûlée flavored with pistachio **7€**

Plate of two Brillât de Savarin cheeses and fresh goat cheese with speculoos applesauce **8€**