

# Marcelle.

V E R C H A N T



Such a melodious and merry name that sets the tone, which is a tribute to Pierre Mestre's grandma. He and his wife Chantal, are the designers of this enchanting place. Marcelle was born in the land of vineyards, olive trees and also crayfishes and truits that her parents were cooking in the inn they owned in St Guilhem le Désert. She liked good wine and olives from her garden, tripes, the delicate anchovies straws and bouillabaisse she used to prepare at summer time for her grandchildren.

*« A glutton's soul is all in his palate »*  
**Jean-Jacques Rousseau**

All taxes and service included- net prices in Euros  
Payments accepted: cash, Visa, Mastercard, American Express.  
Relais & Châteaux Vouchers



# Racines

Walk in 7 steps

The Chevril from Vic-la-Gardiole...

Tonka bean,  
Sweet Onions.

Mediterranean Tuna ...

Domaine de Verchant Almond,  
Celeriac and Celery,  
Ajo blanco.

Rock Octopus ...

The leg, slow cooked,  
Tomato and ginger,  
Sour sauce.

The Fresh Peas ...

Glazed with pod water and preserved lemon,  
Lamb confit,  
Sparkling juice.

The Sheep from Aveyron ...

Roasted cannon,  
Foie gras from the sea,  
Artichoke leaf emulsion.

The Red pepper and the Raspberry ...

In texture,  
Toasted brioche ice cream and Hay AOP de la Crau.

The yellow Peach and Almond...

Pressed yellow peach,  
Fresh Almond and rosemary  
Ice tea granita

130€ per guest  
Served for the whole table  
(Without cheese)

A wine and food pairing it is proposed for €68.

All meats are from France  
(Born, raised and slaughtered in France)



## Walk a la carte

The dishes from our 5 and 7 courses menus can be ordered individually.

Starters are priced at **35€**

Meats\* and fishes\* are priced at **45€**

Desserts are priced at **20€**



## Ours partners:

Our vegetables from our garden

La Boulangerie Frédéric Delallet au Crès

Fleur Délice à Saint Vincent la Commanderie

Le Domaine de L'Oulivie à Combaillaux

Neafila à Montpellier

Les œufs bio du Pic Saint Loup, Maison Trèbuchon à Mas-de-Londres

La Pêcherie Sétoise à Sète

Bousquet Viande à Luc-la-Primaube

The poultry, l'Europeain à Bourg-en-Bresse

Hervé Jarjat Eymofruit Gourmet pour l'épicerie fine à Pézenas

The Green asparagus, Leal producteur à Castelnaud-le-Lez