COUSINAS

Lunch 3 courses €48
Starter, main course and dessert

Lunch 2 courses €38
Starter and main course

Cheese instead of dessert +€5

STARTER

Savory pancake with braised chicken leg, bell pepper velouté, fresh cream

MAIN COURSE

Skate fillet, cauliflower, capers, sun-dried tomatoes, and almond butter

DESSERT

Meringue, lemon, pink peppercorn crumble, rosemary
Or
Cheeses matured by Van Tricht,
raisin brioche and mango-cardamom chutney

Cousinas,
Casual fine dining, honest local cuisine,
with global influences and a sense of our roots.

Menu Cousinas

A selection of dishes celebrating delicious seasonal produce

Tuna tataki, yellow wax beans, pepper sauce, charred pearl onion

Gnocchi, oyster mushrooms, caramelised Cévennes onion, truffle

Scallop, pumpkin, prosciutto, Brussels sprouts*

Venison fillet, parsnip purée, morels, red wine sauce and juniper berries

Cheeses by Van Tricht, mango-cardamom-mustard seed compote
and/or

Rice pudding, crème brûlée espuma with Granny Smith ice cream

4-course menu	€ 67
5-course menu *	€ 82
Cheese instead of dessert	€ 5
Cheese and dessert	€ 15

The same menu is to be chosen by the whole table
At lunchtime, we serve a 2-course lunch menu at €38, with a choice of dishes

Everything is homemade. Do you have an allergy?
Please let us know and we will gladly adapt the menu.

Bites to share, the perfect way to taste
and discover the flavours of Cousinas

Brioche, smoked eel, herb mayonnaise	€ 12
Crab cake with avocado cream	€ 14
Culatello di Zibello, a premium cured cut of ham from the Parma region	€ 19

À la carte

STARTERS

Gnocchi, oyster mushrooms, caramelised Cévennes onion, truffle	€ 24
Scallop, pumpkin, prosciutto, Brussels sprouts	€ 26
Tuna tataki, yellow wax beans, pepper sauce, charred pearl onion	€ 20
Stracciatella di Bufala, Cavaillon melon salad, verbena and gremolata	€ 19

MAIN COURSES

Venison fillet, parsnip purée, morels, red wine sauce and juniper berries	€ 38
Crusted Mowi salmon, langoustine tartare, spinach, pickled butternut squash and velouté sauce	€ 37
Pheasant fillet, cranberry, chestnut, baby chicory and mustard sauce	€ 41
Lemon sole, Dugléré sauce, runner beans, mashed potatoes	€ 36

DESSERTS

Mojito cheesecake with blackberries, mint-lime granita	€ 15
Rice pudding, crème brûlée espuma with Granny Smith ice cream	€ 15
Cheeses by Van Tricht, mango-cardamom-mustard seed compote	€ 18

The choice is yours :-) To make your experience complete,
we recommend two dishes per person