

OUR SUPPLIERS

Fruits and vegetables

Sylvie Cairoche - Jardin du bois de Nice
Saint-Gilles

Mathilde Bertier - Sous la Canopousse
Saint-Dionisy

Eggs

Vincent Griveau - Terlabio
Congénies

Fish and seafood

Carmen
Les Halles de Nîmes

Meat

Les jardins de l'instant végétal
Sainte-Croix

Maurice Nataf - Alma Farms
Nîmes

Mushrooms

Guy Atger - La clef de fer
Saint-Martin de Boubaux

Honey

Frédéric Roux - Le petit rucher nîmois
Nîmes

Cheese

Nadine et Claude
Les Halles de Nîmes

Chocolate

Xoco
Paris

ROUCE
GEORGIANA VIOU

DEGUSTATION

160

CHEF Georgiana VIOU

Self-taught, she prides herself on cooking from the sun and from the heart. The Mediterranean remains her main source of inspiration, sometimes punctuated by ingredients from elsewhere.

Textured peas and garlic,
lemon, mint, samphire

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Wild mediterranean shrimp,
raw and cooked, zucchini,
basil and pink berries

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Cévennes sweet onion,
meurette gardoise style

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Stuffed morel with green asparagus,
favouille, fermented mushrooms
and artisanal palm oil

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« Bioù » from the manades
and muge from Le Grau-du-Roi,
bottarga and broccoli

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Carré d'Aurillac cheese,
cauliflower, mango

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Strawberry, sherry vinegar
and white pepper

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Maison Xoco chocolate,
ribot milk, ginger and buckwheat



PRELUDE

79

Cévennes sweet onion,
meurette gardoise style

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« Bioù » from the manades
and muge from Le Grau-du-Roi,
bottarga and broccoli

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Strawberry, sherry vinegar
and white pepper



DECOUVERTE

110

Textured peas and garlic,
lemon, mint, samphire

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Cévennes sweet onion,
meurette gardoise style

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« Bioù » from the manades
and muge from Le Grau-du-Roi,
bottarga and broccoli

•

Carré d'Aurillac cheese,
cauliflower, mango

•

Strawberry, sherry vinegar
and white pepper