

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 5 steps

The Seabass from our Coastes ...

Pineapple, coriander and crispy flake starter,
Kalamansi marinade, avocado and kiwi.

The Mediterrennean Murex shell ...

The Little Purple Artichoke,
Sweet onion royale,
Juice from a “barigoule” with candied lemons, mix with picholine olive oil.

The Veal from Aveyron and « Ségala » ...

Roasted with butter,
Turnip and horseradish seasoning.
Burned salsify,

The Blood Orange ...

Purifying shot to go from savory to sweet,
Tangerine and marigold emulsion

The Grapefruit ...

Savarin flavored with Campari,
Fresh grapefruit,
Timut pepper.

80€ per guest
(without cheese)



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

Ours partners :

Le Domaine de L'Oulivie à Combillaux

L'huitre Agathe, Masson Filles à Loupian

Fleur Délice à Saint Vincent la Commanderie

Fruits et légumes Palméri Primeurs à Montpellier.

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

La Poissonnerie AGA à Agdes

La Pêcherie Sétoise à Sète

Bousquet Viande à Luc-la-Primaude

La Boulangerie Frédéric Delallet au Crès

Hervé Jarjat Eymofruit Gourmet pour l'épicerie fine à Pézénas

La Soframa à Aimargues

Le chocolat Felchlinn