

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 Agathe Oyster...

Simply poched,
Wrapped with daikon,
Parsley,
Shallot Vinegar granita.

The Mediterranean Macquerel ...

Marinated with rice vinegar,
Sand-growned carrots creamy ,
Dashi broth with citrus notes.

The Spider Crab ...

In delicate jelly,
Raw and cooked beetroots,
Olive oil scented with combava from the **Domaine de l'Oulivie**.

For a beautiful Mediterranean ...

Spinaches,
Parsnip pulp and walnut,
Spirulina.

The Squab...

Roasted on bones,
Golden ball turnip,
Juice infused with peated malts.

**To explore all the flavors of our squab, we recommend to taste our cocktail « Samourai »
developped by Greg, our head-barman assistant.**

The Apples ...

Around several varieties ,
Chervil chorophyll crust,
White beer sorbet.

The Ariba Chocolate 72%...

Homemade cocoa puff pastry,
Peanut and chocolate creamy,
Bourbon vanilla from Madagascar.

120€ 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