

La Table des Amis de Provence

Invites you to join us for

Floralies Campuget 11ème édition

Château de Campuget

30129 Manduel

11h00 - 15h00

Saturday 15 April 2023

This family owned agricultural estate and winery opens its doors the weekend of 15/16 April for an extraordinary garden show in its magnificent wooded and flowered park from 09h00 to 18h00.

On hand will be stands of horticulturists, floralists, beekeepers, artisanal producers of food products as well as sculptures, ceramics and gardening tools for purchase or just browsing.

Between 10h00 to 12h00 and 15h00 to 18h00 there will be tours by horse drawn carriages through the vineyards.

Come early, stay late, it is your option. La Table des Amis de Provence have reserved for the 11h30 time slot for a dégustation of their excellent wines, followed by lunch in their bistro. Please plan to arrive by 11h00 to give you time to park and meet up at the Boutique/Bistrot.

The Château de Campuget has been making wine since 1753 and has been in the hands of only three families in all that time to the present. The latest generation of the Dalles family does not sit still, continuing to innovate and produce great value wines under the Costières de Nîmes Appellation d'Origine Contrôlée (AOC).

During this weekend, for every 5 bottles you buy, 1 will be offered free.

Entry fee for this event is €3 per adult, payable when you arrive at the Château. Pay at the bistrot

for your lunch and at the boutique for wine you purchase to take home.

Please RSVP promptly for this event, latest by 13th April. We are limited to 15 guests.

This event has been organized by La Table des Amis de Provence, a non-profit association that connects wine and food lovers to a table of friends.

www.latabledesamis.com

Annual Membership fees: 15 € single, 25 € couples

En attendant...

- Chèvre de la Maison Porlan coings du jardin **8€**
- Pâté de campagne de Christophe **7,50€**
- Planche de charcuterie de Campuget **15€**

Entrées

- Brandade de Nîmes, herbes du potager et pain frotté à l'ail **11€**
- Patatas bravas de Franck-Lin **9€**
- Soupe froide de tomates du potager, pain grillé, chèvre frais **12€**
- Aubergines rôties sauce yaourt des Cévennes et basilic du potager **9€**
- Oeufs mayonnaise du poulailler, estragon du jardin et poutargue **10€**
- Andouillettes grillées de Théo Cuadrado, pickles **12€**
- Escargots de Cyril & Frédérique Ruedas **11€**

Plats

- Saucisse de Vallabrègues concassé de tomates fraîches **18€**
- Pigeon des Costières de la Famille Baeza courgettes et menthe du jardin **35€**
- Agneau de Campuget à la sauge de la petite cour **25€**
- Croquettes d'agneau à l'aneth et aioli aux herbes **18€**
- Tartare de la pêche Côté Fish du Grau-Du-Roi **24€**
- Côte de boeuf de l'Aubrac, au thym et beurre marchand de vin (1,2kg) pour 2 personnes **80€**

Plats accompagnés des patatas bravas de Franck-Lin et d'une salade de légumes du potager

Desserts

- Sorbet ou glace de saison fait maison **8€**
- Crème de Mamie de Campuget au tison **9€**
- Salade de fruits de saison, sirop de verveine du potager, granité Muscat Petits-Grains **9€**
- Mousse au chocolat **9€**
- Mousse de framboise **9€**

La liste des allergènes est disponible en cuisine

Softs

- Jus de fruits David Sève **3€**
- Sirop Monin **3€**
- Tisane à la verveine de Campuget servie froide ou chaude **3€**
- Café Nadal **2,50€**
- Thé **3€**
- Eau pétillante de Campuget - 75cl **3€**

Nos Vins

Voir carte des vins

- TVA incluse -

