



Dear Members, Clients, ALs and Guests
we hope you will be able to join us for our Autumn lunch at

Le P'tit Mercier Restaurant
Route de Bagnols, 30700 – Saint-Siffret
Monday, 21st September at 12h30

The menu du jour consists of three courses including a vegetarian option

30€ per person

Reservations no later than Thursday 17th September when the menu will be announced

Parking is available at the restaurant

RSVP to Meryl: pg-secretary@cancersupportfrance.org

Looking forward to seeing you!

The Michelin Guide describes the restaurant:

"Young chef Hugo Mercier, who has worked at La Table d'Uzès and La Table du Castellet (during the Christophe Bacqué and Fabien Ferré periods), has learnt his trade in the finest kitchens! This conscientious chef is passionate about what he does, as well as being a stickler for house-made dishes and keeping things seasonal. That means he makes all the sauces, ice creams and other preparations himself. The lunchtime set menu, in step with the market stalls, changes every week. It is complemented at lunch and dinner by a more ambitious set menu, which is renewed every month – and even a vegetarian option, depending on the chef's inspiration. Example dishes include roast veal with porcini and a chestnut cream; vanilla and cinnamon candied pear, pistachio moelleux and verbenne mousse."