



## Starters

<b>Fresh veloute, pea beans And tomato sorbet</b>	9€20
<b>Gratinated onion soup, With flower of thyme</b>	9€30
<b>Rolled salmon and shrimp, Fresh goat cheese and dill cream</b>	9€60
<b>Carpaccio of vegetables, In the style of mimosa and anchovies filet</b>	8€60
<b>Tartar of Bluefin tuna, Ginger soy sauce</b>	9€90
<b>Melon and mozzarella di bufala, Country ham and basil</b>	9€80
<b>Salad "Occitane", Green bean, duck's liver and breast, onions...</b>	8€90

## Eggs and pasta

<b>Tagliatelle with salmon, Shaving parmesan cheese</b>	10€40
<b>Omelette with Pyrenean cheese, Homemade French fries ad salad</b>	9€70
<b>Salad of penne and chorizo, Sweet pepper and tomato</b>	9€60

### Children's Menu (-12 years old)

Salmon, Minced beef or chicken breast  
coming with French fries, pasta or  
vegetables

**And** ice-cream

**10€00**

## Meats

<b>Grilled rib steak, "Maitre d'hôtel" butter and homemade french fries</b>	18€90
<b>Leg of lamb plancha-grilled, Herb juice and aubergine dip</b>	19€50
<b>Supreme of guinea fowl Fricassee of seasonal vegetables</b>	18€20
<b>Beef filet with sweet pepper sauce, Mash potatoes and grison,</b>	20€50

## Fishes

<b>Breaded sea bream, Lemon sauce and ratatouille</b>	19€50
<b>Monkfish medallion, Chorizo sauce and braised fennel</b>	20€50
<b>Sea bass cooked on one side Olive oil sauce; mashed carrot with cumin</b>	21€00

## Vegetables

<b>Vegetarian plate (Seasonal vegetables and salad)</b>	10€20
<b>Homemade French fries</b>	6€10
<b>Fricassee of vegetables</b>	7€80
<b>Green salad of the day</b>	5€80

### Timetable

**Lunch from 12:00 to 14:00**

**Dinner from 19:00 à 21:30**



## Cheeses

**Assortment of French cheeses**

9.00 €

**Goat cheese from “Villelongue d’Aude” with honey**

9.10 €

**Cantal cheese in two minds with cherry jelly**

7.30 €

## Desserts



**Homemade verrine of lemon pie**

8.60 €

**Dark chocolate pie, vanilla ice-cream and caramel sauce**

8.70 €

**Fresh fruits salad, verbena cordial and sorbet**

8.30 €

**Cake « grandmother » apple and pear, salted caramel ice-cream**

8.90 €

**Frozen cake with local honey and biscuit**

8.60€

**Verrine with mascarpone, stew raspberry**

8.40 €

**Coffee with selection of desserts**

7.50 €

## Ice-cream and sorbets



**Ice-cream:** vanilla, chocolate, coffee, caramel, nougat, strawberry, pistachio, rum and grape, coconut

**Sorbets:** raspberry, blackcurrant, apple, mango, lime

**Gourmet duo** 5.40 €

**Gourmet trio** 7.20 €

**Sorbet with alcohol**

10 € (**excluding menu**)

Net price, tax and service included



## Cathare Menu

33€

**Duck foie gras**  
Apricot chutney

or

**Salad of bread goat cheese,**  
honey and almonds

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**Local Cassoulet**

With confit of duck 

or

**Confit of duck leg**   
Potato pancakes

or

**Filet of sea bass,**  
Marseillette risotto

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**Cheese or dessert**

## Around a main course

18€

**Starter + main course**

**Or Main course + dessert**

**Tomato Gaspacho**  
and croutons

or

**Summer mix salad,**  
(green bean, sweet pepper, onion et soft-boiled egg)

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**Local Cassoulet**

With confit of duck 

or

**Chicken breast with chorizo sauce,**  
pilaf rice

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**Cheese or dessert**

## Brasserie Menu

24€

**Slice of bread and country ham with garlic**  
Green salad

or

**Tomato and mozzarella**  
Oil and pesto dressing

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**Grilled sirloin steak,**  
Homemade French fries

or

**Thick slice of salmon with lemon sauce,**  
Courgette custard

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**Cheese or dessert**

## Our specialities

**Local Cassoulet**

With confit of duck 

19€

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**Plate of three foie gras**  
(mi-cuit, stir fry, raw)

29€80

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**Marseillette risotto**  
With peas and onions

13€