

MENU

❄ Starter + Main Course or Main Course + Dessert
28€

❄ Starter + Main Course + Dessert 36 €

Per partejar 15€ (2 personnes)

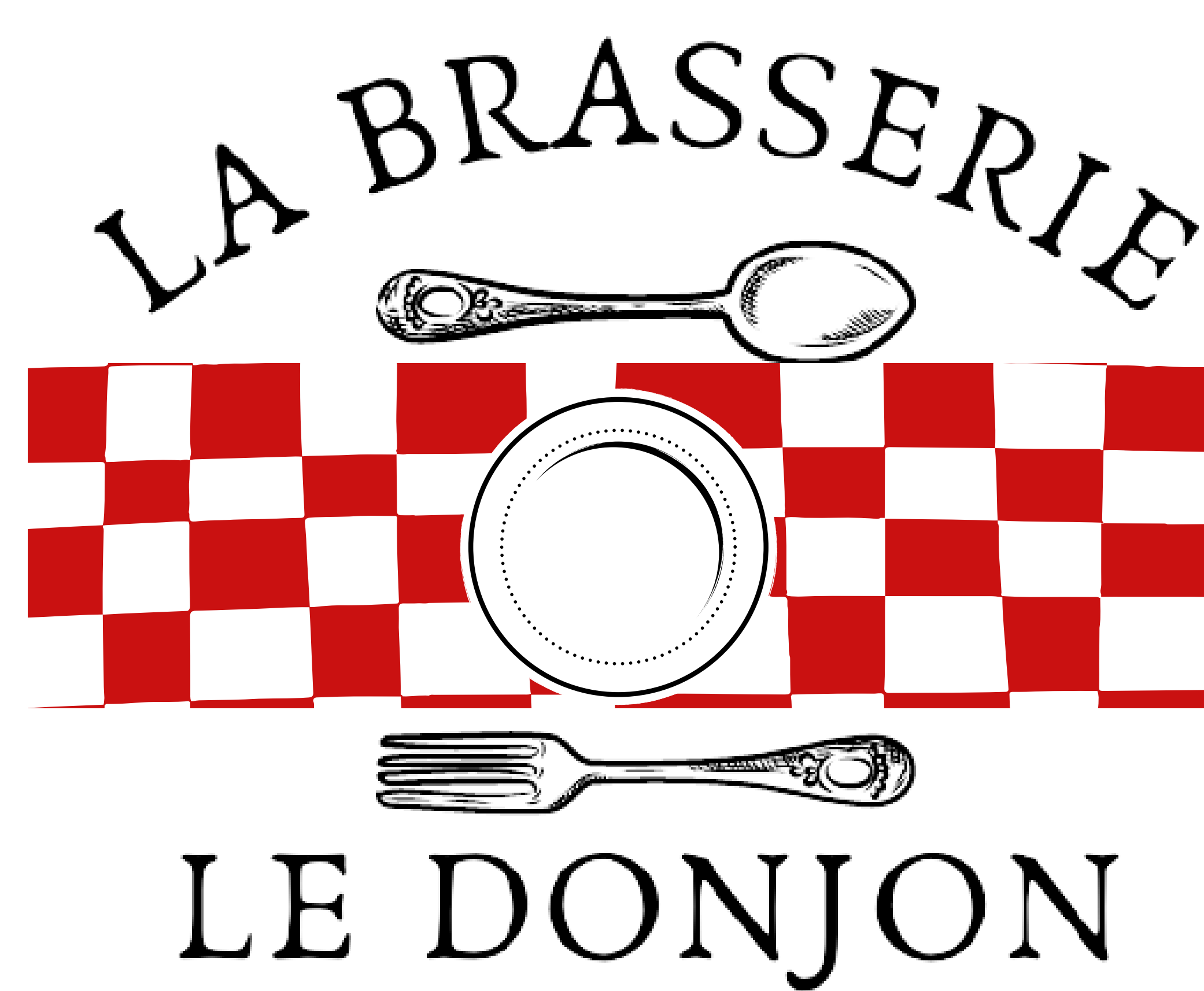
To share

- ❄ Plank of Lacaune ham, grilled country bread and red bell pepper pesto
- ❄ Mediterranean mussels with hypocras and chervil
- ❄ Plank of duck foie gras marbled with cocoa, its fruit chutney of the moment
- ❄ Plank of cheeses from Occitania, jam, honey and nuts

Per coumençar 9€

To start

- ❄ The fine tart with sweet onion and Collioure anchovies, fresh herb salad
- ❄ Carpaccio of pork shank, virgin sauce and sunflower seeds
- ❄ Piquillos stuffed with Villelongue d'Aude bush, basil coulis
- ❄ Verrine ratatouille style, black olive crumble
- ❄ Hadrian" salad (chicken, tomato, Catalan cheese, tortilla, croutons...)



Made in Occitanie



MENU PETIT OCCITAN - 12.50€

- ❄ Mimosa" eggs with white ham or tomato salad
- ❄ Bolas de Picoulat and its artisanal pasta from the Périès domain or
Salmon nuggets with seasonal vegetables
- ❄ Cup of artisanal ice cream from Lézignan Corbières (2 scoops)

Per manjar 20€

To eat

- ❄ Cassoulet with duck confit, God of Occitan cuisine
- ❄ Braised mouse of lamb and its cooking juice, barejat of vegetables
- ❄ Fillet of duck from Lauragais, honey and rosemary, snacked zucchini polenta
- ❄ Veal liver with parsley, deglazed with old wine vinegar, mashed potatoes with herbs
- ❄ Baked sea bream, braised fennel, citrus gastrique with olive oil
- ❄ Hake steak, rice from the Marseillette pond, rock fish bisque

Per acabar 9€

To finish

- ❄ Assorted slate of Occitan cheeses and jam
- ❄ Soft chocolate cake, vanilla ice cream, whipped cream
- ❄ Apple, almond and honey pie, touron ice cream
- ❄ The cup of artisanal ice cream from Lézignan Corbières (3 scoops)
- ❄ Verrine of fresh fruit with lime syrup, vineyard peach sorbet, almond crunch
- ❄ Catalan cream with orange blossom and citrus peel
- ❄ The Occitan gourmet coffee (coffee and its 4 delicacies)