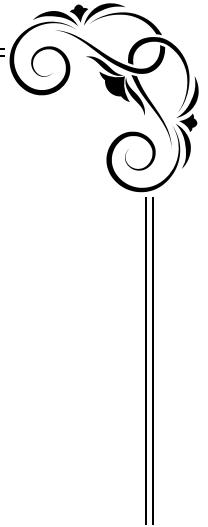




Brasserie CONJON



STARTERS

The egg, "parfait" cooked and cépes mushrooms from our forest • 13€

The snail, in a Catalan casserole • 13€

Duck foie gras, figs in variation, homemade gingerbread • 18€

Chestnut, Velouté and shavings of Foie gras, Brioche toast • 12€

La Grenouille, Tarragon cream sauce and Tomato tartare • 13€

Beef Gascon, in Tataki, marinade with Micheline Cabanel • 14€

DISHES

PISCES

Vol au vent from the sea in a saucepan, flambéed with pastis • 16€

Sea bass, steamed potatoes and Hollandaise sauce • 21€

John Dory, Crémant de Limoux cream sauce, pan-fried spinach and truffled mashed potatoes • 26 €

MEATS

Real cassoulet with duck confit • 20€

Low-temperature pig rib, herb crust, two-potato gratin • 25€

Poultry, Bouillabaisse jus, Marseillette rice and root vegetables • 22€

DESSERTS

My grandmother's snow egg with white hypocras • 8€

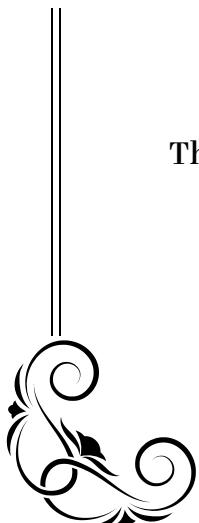
Lady's gourmet coffee. (tea, coffee with milk... +1€) • 10€

La Cajasse, pears and chocolate, chocolate whipped cream.
(the typical Occitanie cake) • 8€

The irresistible chocolate cake, vanilla ice cream and whipped cream,
childhood memory • 9€

The refreshing Cabanel cup (mandarin sorbet, Cabanel lemon liqueur) orange supreme and small meringues • 10€

The range of cheeses from here, black olives confit with honey • 9€





Brasserie CONJON

The Lunch Menu 24.50€, weekdays (PRICE INCLUDING SERVICE, EXCLUDING DRINKS)

CHOICE OF STARTERS

Winter salad, breaded goat cheese with almonds, homemade honey and grapes.

or

Home-made terrine, Confit of onions and homemade pickles, country bread.

CHOICE OF DISHES

Pork escalope, raw mountain ham and Bethmale, spicy green salad.

or

Vol au vent de la mer en casserole, flambéed with pastis.

CHOICE OF DESSERTS

Our pie of the moment.

or

Apple and local fruit in a crumbled compote.

The little Occitan, 15€

(UNDER 12)

“Mimosa” eggs with york ham

or tomato salad

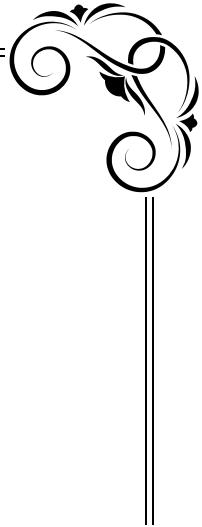
Bolas de Picoulat and its artisanal pasta

or Homemade fish nuggets and seasonal vegetables

Cup of artisanal ice cream from Lézignan Corbières (2 scoops)



Brasserie
ONJON



The Donjon menu 35€

(SERVICE INCLUDED, EXCLUDING DRINKS)

CHOICE OF STARTERS

Chestnut, Velouté and shavings of Foie gras, Brioche toast.

or

La Grenouille, Tarragon cream and Tomato brunoise.

or

Beef Gascon, in Tataki, marinade with Micheline Cabanel.

CHOICE OF DISHES

Real cassoulet with homemade duck confit

or

Poultry, Bouillabaisse juice, Marseillette rice and root vegetables

or

Sea bass, steamed potatoes and Hollandaise sauce

CHOICE OF DESSERTS

My Grandmother's Snow Egg with White Hypocras

or

Pear and Chocolate Cajasse, Chocolate Chantilly

or

The Cabanel Cup: Mandarin Sorbet, Cabanel Lemon Liqueur,
Orange supreme and small Meringues

*Supplement cheese 5€

