



La Carte



Brasserie
ONJON
Tel. 04 68 25 95 72

Starters

Millefeuille of grilled vegetables, 9€20
Fresh goat's cheese, coulis of yellow pepper

Tartar of sea bream and vegetables 9€60
On shortbread biscuit parmesan

Carpaccio of melon, watermelon, 8€70
Feta, ham, herb's pesto

Rolled of rice from Marseillette, 9€80
(shrimp, mussels, avocado, grapefruit...)

Salad of grilled spices chicken, 9€20
Broad beans, apricot, tomme sheep cheese

Eggs et Pasta

Penne of mussels and shrimps 10€40
Cream of curry

Omelette with herbs 9€70
French fries

Omelette nature, salade verte 7€20

Kids menu (Bellow 12)

Salmon **or** filet of chicken **or** grilled
minced beef

Coming with pasta **or** French fries

And Ice cream sundae

10€00

Meats

Grilled rib steak, green salad, 18€90
French fries

Grilled chorizo and watermelon, 17€70
Potato mash and chives

Shoulder of lamb confit, 19€20
Fricassee of seasonal vegetables and juice

Fillet of duck breast and raspberry 20€00
Tagliatelles of vegetables and olive oil

Fishes

Parillada according to availability 20€90
Caramelised "coeur de boeuf" tomato

Stuffed squid, crab coulis 20€00
Rice with saffron

Vegetables

Vegetarian plate 10€30
(Assortment of hot vegetables)

French fries 6€10

Green salad 5€70

Hours

Lunch from 12.00 to 14.45

Diner from 19.00 to 21.30



Cheeses

Assortment of cheeses from our region

9.00 €

Palette of goat's cheese from Villelongue d'Aude

9.10 €

Desserts



« Bras de Vénus » chocolate-hazelnut, salted caramel ice-cream

8.30 €

Verrine « tiramisu » raspberry and crumble

8.40 €

Apricot soup with rosemary and sorbet

8.30 €

Tartlet with fruits of the day and sorbet

8.40 €

Parfait with almond milk, coulis of mango

8.40 €

Coffee with dessert selection (coffee + 3 pastries)

7.60 €

Ice-cream and sorbets

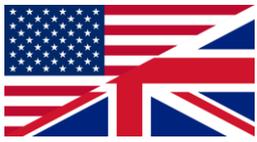
Ice-cream: vanilla, chocolate, coffee, caramel, strawberry, pistachio, rum raisin, vanilla tonka.

Sorbets: raspberry, pear, apricot, apple, lime, blood orange

Duo 5.50 €

Trio 7.20 €

Alcoholic sorbet 10.50 € (**excluding menu**)



Menus

Cathare Menu 33€

*Terrine of foie gras mi cuit,
Onions chutney and Basque cherries*

Or

*Puff pastry toasts of sardine
Seasonal salad*

ਬਠੇਬਠੇਬਠੇਬਠੇ

*Cassoulet Languedocien
With confit of duck *

Or

*Filet of sea bream, Cardinal sauce,
Fricassee of vegetables*

ਬਠੇਬਠੇਬਠੇਬਠੇ

Cheese or dessert

Around a main course 18€

*1 Starter + 1 Main course
or 1 Main course + 1 Dessert*

*Gaspacho of cucumber and peas
Granny Smith et croutons*

Or

*Fresh salad of tomatoes and onions
With olive oil*

ਬਠੇਬਠੇਬਠੇਬਠੇ

*Supreme of chicken on plancha,
Cream of mustard, haricot beans with
parsley in*

Or

*Grilled thick slice of salmon
Aubergine dip*

ਬਠੇਬਠੇਬਠੇਬਠੇ

Cheese or Dessert

Brasserie Menu 24€

Tomato and thyme pie, seasonal salad

Or

Terrine of fishes, tomato coulis

ਬਠੇਬਠੇਬਠੇਬਠੇ

Cassoulet Languedocien

Or

Grilled sirloin steak, french fries

Or

Cod loin, curry sauce, spices rice

ਬਠੇਬਠੇਬਠੇਬਠੇ

Cheese or dessert

Our specialities

*Cassoulet Languedocien
With confit of duck *

18€80

ਬਠੇਬਠੇਬਠੇਬਠੇ

*Degustation plate
With two foie gras
(mi-cuit, stir fry, salade and toasts)*

25€80

ਬਠੇਬਠੇਬਠੇਬਠੇ

*Risotto of rice from Marseillette
Shredded of duck confit*

16€