

Year 2019

## MENU GROUP **Lunch only**

A 19 Euros (3 courses)  
(Drinks excluded)

Country terrine and green salad

OR

Greengrocer salad

(Composition according to the season)

OR

Soup with vegetables of the moment and croutons

OR

Chopped tomatoes and sweet cantal chips with almonds

\*\*\*\*\*

Cassoulet Languedocien with duck confit

OR

Roasted chicken leg in its juice, baked potatoes

OR

Provençale Dorade fillet and white wine risotto

OR

Roasted pork with hypocras sauce, green beans in parsley

\*\*\*\*\*

Fresh cheese verrine with apricot jam

OR

Ice cream, whipped cream and caramel

OR

Raspberry entremet and its coulis

OR

Fruit pie

## MENU GROUP

A 23 Euros (3 courses)  
(Drinks excluded)

Smoked ham, season salad

OR

Salad with Breaded goat cheese and almonds

OR

Cooked tomatoes Tatin with its greens

\*\*\*\*\*

Cassoulet Languedocien with duck confit

OR

Chicken supreme with whole-grain mustard cream, pilaf rice

OR

Back of cod meunière, mashed potatoes with herbs

OR

Beef daube with Corbières wine, vitelotte puree

\*\*\*\*\*

Chocolate cake, custard and whipped cream

OR

Fruit salad and its sorbet

OR

Variety of 3 cheeses and its salad

OR

Cheesecake entremet and its fruit coulis

## MENU GROUP

A 30 Euros (4 courses)  
(Drinks excluded)

Freshness salad (tomato, tuna, green bean, onion, olive)

OR

City salad with gizzards confits and smoked duck magret

OR

Leek and schrimp quiche, lettuce salad

\*\*\*\*\*

Cassoulet Languedocien with duck confit

OR

Pike-pech fillet chives sauce, green vegetables cooked in butter

OR

Grilled lamb ribs with thyme, potatoes gratin

OR

Duckling leg with plums, Sauvignon risotto

\*\*\*\*\*

Variety of 3 local cheeses

\*\*\*\*\*

Warm chocolate cake and its vanilla ice-cream

OR

Raspberry and pistachio tart, verbena sorbet

OR

Pear and caramel entremet and its sorbet

## MENU CATHARE

A 33 Euros (3 courses)  
(Drinks excluded)

Terrine of semi-cooked duck foie gras and its toasts,  
Olive oil and nuts salad with a glass of muscat from Saint Jean de Minervois

\*\*\*\*\*

Cassoulet Languedocien with duck confit

OR

Duck leg confit, sauteed potatoes and mushrooms

\*\*\*\*\*

Warm chocolate cake and nougat ice-cream

OR

Vanilla and garrigues honey crème brûlée

\*\*\*\*\*

Gourmet coffee

## MENU GROUP

At 38 Euros (4 courses)  
(Drinks included)

White wine kir with blackcurrant or Muscat from Saint Jean de Minervois or Hypocras

\*\*\*\*\*

City salad with gizzards confits and smoked duck magret

OR

Salmon marinated in dill and lemon, fresh goat cheese

OR

Terrine of semi-cooked duck foie gras and its toasts

OR

Sea scallops, shrimps and mushrooms salad in parsley

\*\*\*\*\*

Cassoulet Languedocien with duck confit

OR

Pike-pech fillet chives sauce, green vegetables cooked in butter

OR

Beef fillet, mushroom sauce, potatoes gratin

OR

Roasted lamb leg with shallot confit, courgettes dariole

\*\*\*\*\*

Variety of 3 local cheeses

\*\*\*\*\*

Warm chocolate cake and its vanilla ice-cream

OR

Apple crumble tart and caramel ice-cream

OR

Citruses salad, verbena sorbet and its crusty biscuit

OR

Passion fruit entremet and its sorbet

Served with sealed red, white or rosé wine (25 cl) and coffee included

**1 unique choice for all participants to be returned 7 days before the event and 1 free meal granted every 20 payable meals.**

**Drinks package 5€ per person ( ¼ wine or ¼ soft or ¼ beer + 1 coffee or 1 infusion )**

